

MOTEK



HUMMUS

- CLASSIC
tahini, s’chug 15 gf
- MUSHROOM
caramelized onion, s’chug 18 vg
- ROASTED EGGPLANT
egg, amba aioli, pickled onion 18 v
- PRIME BEEF
spinach, pine nuts 24

DIPS

- TZATZIKI
cucumber, dill 15 v
- ZA’ATAR
olive oil 14 v
- MARMALADE
sweet red pepper, pistachio 15 v
- BABAGANOUSH
grilled eggplant, za’atar 15 gf
- MUHAMMARA
red pepper, pomegranate, walnut 15 gf
- SPICY GREEK FETA
roasted bell pepper, paprika, aleppo 15 gf v
- TARAMASALATA
ikra, olive, dill 15
- MATBOUCHA
spicy tomato dip 14 gf

- HOUSEMADE PICKLES
cauliflower, carrot, red onion 12 gf gf
- LEBANESE CRUDITÉS
market vegetables 14 gf gf

OVEN PITA

- PASTRAMI
caramelized onion, mustard, arugula 28
- ARTICHOKE
kale, goat cheese, parmesan 24 v
- TURKISH
prime beef, red onion, pomegranate tahini 25
- LEBANON
labneh, za’atar, feta 19 v
- FRENCH
gruyère, potato, truffle
caramelized onion, garlic confit 18 v
- ITALY
tomato, basil, za’atar mozzarella, gruyère 18 v
- LAFFA 6

MEZZES

- CAULIFLOWER TABBOULEH
pomegranate, herbs, sumac 13 gf gf
- ROASTED EGGPLANT
tahini, sumac, pine nut 14 gf vg
- FALAFEL TAHINI
pickled onion 12 gf vg
- CAULIFLOWER
harissa honey 16 gf v
- ZUCCHINI LATKES
potato, sweet labneh, apple sauce 16 v
- CRISPY ARTICHOKE
garlic cilantro aioli 19 gf v
- MIDDLE EASTERN DUMPLINGS
shish barak, eggplant, labneh 18 v
- CRISPY EGGPLANT
tzatziki 15 gf v
- MOROCCAN CIGARS
beef, lamb, s’chug, tahini 19
- HARISSA SPARE RIBS
braised lamb, harissa glaze 33

SKEWERS

- SALMON
pickled onion, labneh, masabacha 19 gf
- HALLOUMI DATE
pickled onion 15 gf v
- PASTRAMI
cabbage, pickles 21 gf

FROM THE GARDEN

- grilled chicken 15 | grilled salmon 22
- CRUNCHY CABBAGE
shallot, almonds, mint honey vinaigrette 15 gf v
- SUMMER
watermelon, pistachio, feta 18 gf v
- FENNEL POMEGRANATE
orange, sumac candied pecans, feta 18 gf v
- ZA’ATAR GREEK
tomato, cucumber, kalamata olive
red onion, feta 22 gf v
- MIDDLE EASTERN CHOPPED
tomato, cucumber, parsley
bell pepper, red cabbage 16 gf vg
- BEET & ARUGULA
walnut, pomegranate, goat cheese 18 gf v
- WARM CAESAR
wood fired cabbage, chives,
dates, parmesan 19 gf

RAW

- TUNA TARTARE*
cucumber, cilantro, shallot
sunchokes, tahini 24 gf
- SALMON CEVICHE*
leeks, mango, pomegranate
cilantro, leche de tigre 23 gf
- TUNA CARPACCIO*
capers, jalapeño, tomato
garlic, cilantro 23 gf

DINNER SPECIALS

- BAKED LEMON BRANZINO
artichoke, fennel, potatoes, tomato,
caper, herb butter 38
- FLATIRON HALF CHICKEN
boneless, shifka aioli, pickled onion,
lemon, market greens 28
- BRAISED LAMB SHANK
roasted garlic skordalia, herb salad,
pomegranate seeds 42

STREET FOOD

- CRISPY CHICKEN SCHNITZEL
slaw, pickles, harissa aioli 26
- RIBEYE ON BAGUETTE
onion, tomato, garlic cilantro aioli
purple cabbage 29
- LOLLIPOPS
chicken wings, dates, harissa honey
shifka aioli 16
- SAUCES 3
- S’CHUG grandma’s secret sauce
- HARISSA AIOLI | AMBA
- AMBA AIOLI | CHIMICHURRI | SHIFKA AIOLI
- LEMON TAHINI | GARLIC CILANTRO | GRATED TOMATO

STEAKHOUSE

- 8oz HANGER STEAK*
handcut fries 46 gf
- BABY LAMB CHOPS*
majadra rice, pickled onion 69 gf
- 25oz DRY AGED RIBEYE*
chimichurri, sliced 97 gf
- 8oz WAGYU BURGER*
charred onion, house pickles
truffle aioli 29
- ARAYES
pita, kufta, tahini, harissa aioli 27
- TOMAHAWK FOR TWO
chimichurri 175
*limited

KEBABS

- CHICKEN 27
- BEEF KUFTA 29
- TURKISH LAMB 32

PLATES

- CHICKEN SHAWARMA 32
- CHICKEN SCHNITZEL 26
- LAMB SHAWARMA 38
- HARISSA HONEY SALMON 29 gf
- WHOLE BRANZINO 48 gf
- MOROCCAN FISH 45
seabass, spicy tomato, tahini

SIDES

- GREEK LEMON POTATOES 12 gf v
- BROCCOLINI 12 gf vg
- STREET CORN 12 gf v
- MAJADRA RICE & LENTILS 12 gf vg
- HANDCUT ZA’ATAR FRIES 9 gf vg
- CAULIFLOWER COUSCOUS 12 gf gf
- TRUMPET AND OYSTER MUSHROOMS 15 gf

An 18% service charge will be added to parties of 6 or more.
v: vegetarian, vg: vegan, gf: gluten free

*Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.
If you have any food allergies, please consult with management right away.