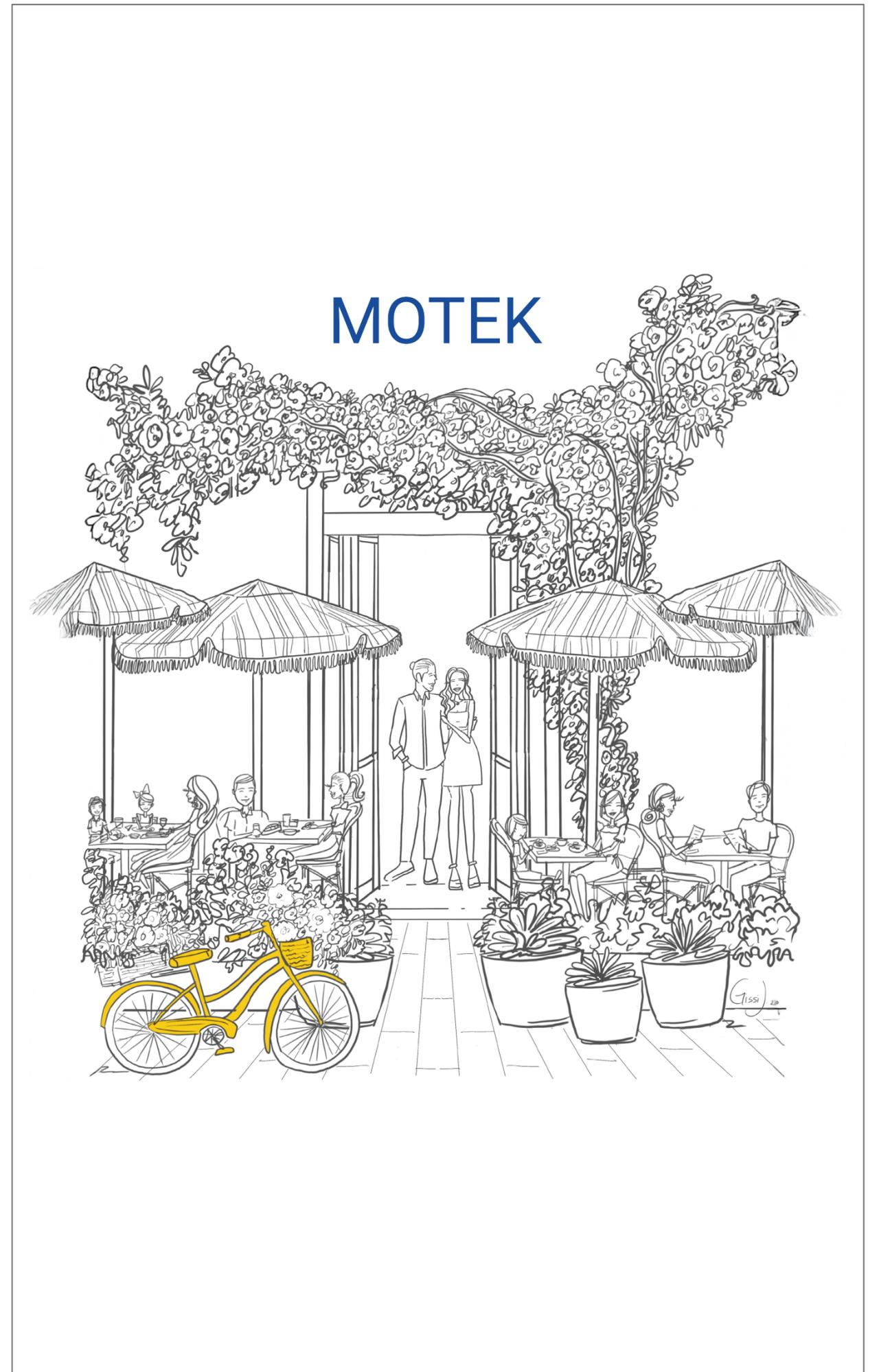


MOTEK



HUMMUS

CLASSIC

tahini, s'chug 15 

MUSHROOM

caramelized onion, s'chug 18 

ROASTED EGGPLANT

egg, amba aioli, pickled onion 18 

PRIME BEEF

spinach, pine nuts 24

HOUSEMADE PICKLES

cauliflower, carrot, red onion 12  

LEBANESE CRUDITÉS

market vegetables 14  

LABNEH

TZATZIKI

cucumber, dill 15 

ZA'ATAR

olive oil 14 

MARMALADE

sweet red pepper, pistachio 15 

OVEN PITA

PASTRAMI

caramelized onion, mustard, arugula 28

ARTICHOKE

kale, goat cheese, parmesan 24 

TURKISH

prime beef, red onion, pomegranate
tahini 25

LEBANON

labneh, za'atar, feta 19 

FRENCH

gruyère, potato, truffle
caramelized onion, garlic confit 18 

ITALY

tomato, basil, za'atar
mozzarella, gruyère 18 

LAFFA 6

MEZZE

COLD

BABAGANOUSH

grilled eggplant, za'atar 15 

CAULIFLOWER TABBOULEH

pomegranate, herbs, sumac 13  

MUHAMMARA

red pepper, pomegranate, walnut 15 

ROASTED EGGPLANT

tahini, sumac, pine nut 14  

SPICY GREEK FETA

roasted bell pepper, paprika, aleppo 15  

IKRA

taramasalata 15

SKEWERS

SALMON

pickled onion, labneh, masabacha 19 

HALLOUMI DATE

pickled onion 15  

PASTRAMI

cabbage, pickles 21 

HOT

FALAFEL TAHINI

pickled onion 12  

CAULIFLOWER

harissa honey 16  

ZUCCHINI LATKES

potato, sweet labneh, apple sauce 16 

CRISPY ARTICHOKE

garlic cilantro aioli 19  

MIDDLE EASTERN DUMPLINGS

shish barak, eggplant, labneh 18 

CRISPY EGGPLANT

tzatziki 15  

MOROCCAN CIGARS

beef, lamb, s'chug, tahini 19

MATBOUCHA

spicy tomato dip 14 

*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.

A 20% service charge will be included on all checks.

v: vegetarian, vg: vegan, gf: gluten free

RAW

TUNA TARTARE*

cucumber, cilantro, shallot
sunchokes, tahini 24 

SALMON CEVICHE*

leeks, mango, pomegranate
cilantro, leche de tigre 23 

TUNA CARPACCIO*

capers, jalapeño, tomato
garlic, cilantro 23 

KEBABS

CHICKEN 27

BEEF KUFTA 29

TURKISH LAMB 32

FROM THE GARDEN

grilled chicken 15 | grilled salmon 22

CRUNCHY CABBAGE

shallot, almonds, mint honey vinaigrette 15  

SUMMER

watermelon, pistachio, feta 18  

FENNEL POMEGRANATE

orange, sumac candied pecans, feta 18  

ZA'ATAR GREEK

tomato, cucumber, kalamata olive
red onion, feta 22  

MIDDLE EASTERN CHOPPED

tomato, cucumber, parsley
bell pepper, red cabbage 16  

BEET & ARUGULA

walnut, pomegranate, goat cheese 18  

WARM CAESAR

wood fired cabbage, chives,
dates, parmesan 19 

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

STEAKHOUSE

8oz HANGER STEAK*

handcut fries, peppercorn 46 

BABY LAMB CHOPS*

majadra rice, pickled onion 69 

25oz DRY AGED RIBEYE*

chimichurri, peppercorn, sliced 97 

8oz WAGYU BURGER*

charred onion, house pickles
truffle aioli 32

ARAYES

pita, kufta, tahini, harissa aioli 27

PLATES

CHICKEN SHAWARMA 32

CHICKEN SCHNITZEL 26

LAMB SHAWARMA 38

HARISSA HONEY SALMON 29

WHOLE BRANZINO 48

MOROCCAN FISH 45

seabass, spicy tomato, tahini

SIDES

GREEK LEMON POTATOES 12

BROCCOLINI 12

STREET CORN 12

MAJADRA RICE & LENTILS 12

HANDCUT ZA'ATAR FRIES 9

CAULIFLOWER COUSCOUS 12

TRUMPET AND OYSTER MUSHROOMS 15

SAUCES 3

S'CHUG grandma's secret sauce

HARISSA AIOLI | AMBA

AMBA AIOLI | CHIMICHURRI | SHIFKA AIOLI

LEMON TAHINI | GARLIC CILANTRO | GRATED TOMATO