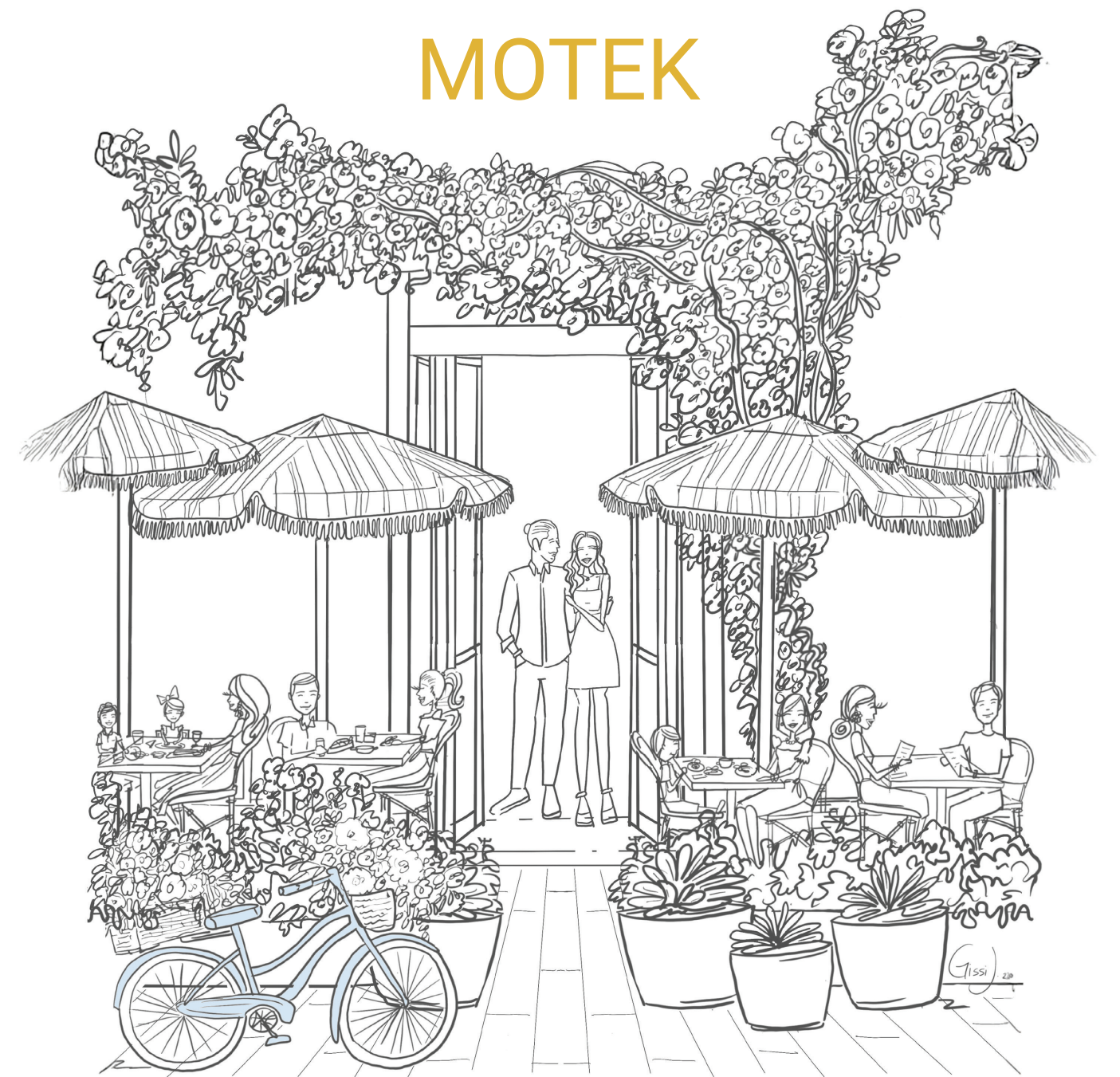


MOTEK



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

DIPS

TZATZIKI

cucumber, dill 15 

ZA'ATAR

olive oil 14 

MARMALADE

sweet red pepper, pistachio 15 

BABAGANOUSH

grilled eggplant, za'atar 15 

MUHAMMARA

red pepper, pomegranate, walnut 15 

SPICY GREEK FETA

roasted bell pepper, paprika, aleppo 15 

TARAMASALATA

ikra, olive, dill 15

MATBOUCHA

spicy tomato dip 14 

HOUSEMADE PICKLES

cauliflower, carrot, red onion 12 

LEBANESE CRUDITÉS

market vegetables 14 

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

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 

MEZZES

CAULIFLOWER TABBOULEH

pomegranate, herbs, sumac 13 

ROASTED EGGPLANT

tahini, sumac, pine nut 14 

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

HARISSA SPARE RIBS

braised lamb, harissa glaze 33

SKEWERS

SALMON

pickled onion, labneh, masabacha 19 

HALLOUMI DATE

pickled onion 15 

PASTRAMI

cabbage, pickles 21 

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 

ALL DAY BRUNCH

SHAKSHUKA

egg, tahini, spicy tomato 22 

HUMMUS SHAKSHUKA

egg, tahini, spicy tomato 27 

MALAWACH YEMENITE PANCAKE

egg, tahini 15 

AVOCADO TOAST

egg, tomato, parmesan 15 

MOTEK BREAKFAST

3 eggs, salad, cream cheese, avocado
tahini, feta 24 

JERUSALEM GRILLED CHEESE

gruyère, chive cream, olives
roasted tomato 14 

SMOKED SALMON ON BAGUETTE

chive cream, jerusalem baguette 22

STREET FOOD

CRISPY CHICKEN SCHNITZEL

slaw, pickles, harissa aioli 26

SPICY SCHNITZEL & EGGPLANT

matboucha, hot pepper, tahini 26

FALAFEL

eggplant, salad, tahini 15 

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 46 

BABY LAMB CHOPS*

majadra rice, pickled onion 69 

25oz DRY AGED RIBEYE*

chimichurri, sliced 97 

8oz WAGYU BURGER*

charred onion, house pickles
truffle aioli 29

ARAYES

pita, kufta, tahini, harissa aioli 27

TOMAHAWK FOR TWO

chimichurri 175
*limited

PLATES

CHICKEN SHAWARMA 32

CHICKEN SCHNITZEL 26

LAMB SHAWARMA 38

HARISSA HONEY SALMON 29

WHOLE BRANZINO 48

MOROCCAN FISH 45

seabass, spicy tomato, tahini

KEBABS

CHICKEN 27 | BEEF KUFTA 29

TURKISH LAMB 32

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

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.