

## CLEO MEZZE

ALL SERVED WITH  
FRESHLY BAKED LAFFA BREAD

A LA CARTE \$12

### HUMMUS \* V GF

"masabacha" style, chickpeas, cumin, lemon

### BABAGANOUSH \* V GF

smoked eggplant, sumac, caper

### LEBANEH V GF

feta, za'atar, extra virgin olive oil

### CUCUMBER YOGURT V GF

greek yogurt, dill, pickled cucumbers

### SPICY CIGARS

brik pastry, spiced beef, lebaneh, feta

### SESAME CRUSTED SPANAKOPITA V

spinach & feta pastry wrapped in filo

### BRUSSELS SPROUT CHIPS GF

capers, almonds, vinaigrette

### GREEN FALAFEL \* V

tabouleh salad, pickled fennel, lemon tahini

### "HORIATIKI SALATA" GREEK SALAD V

rosso bruno, cucumber, feta, kalamata, red wine vinaigrette

### CRISPY POTATO MILLEFEUILLE V GF

béarnaise sauce

### BURRATA & HEIRLOOM TOMATO V

shallot marmalade, capers, panko, balsamic reduction

### WATERMELON & FETA SALAD V GF

watermelon, mint, feta, shaved cucumber

### BABY BEETS & AVOCADO SALAD \* V GF

candied walnuts, pomegranate reduction, dill

### ROASTED CARROTS & HAZELNUT DUKKAH V GF

harissa, mint pesto, yogurt, carrot tops

### MADRAS CURRIED CAULIFLOWER \* V GF

tahini, curried cashews, silan, currants, cilantro

\* VEGAN

V VEGETARIAN

GF GLUTEN FREE

## CHEF DANNY'S SIGNATURE NISH NUSH

ALL SERVED WITH SWISS CHARD GREENS, PICKLED VEGETABLES,  
MARINATED OLIVES AND HARISSA

A LA CARTE \$18

### SKILLET HALLOUMI V

brandy, honey, chimichurri, walnuts, orange

### POTATO & SAUERKRAUT LATKES V

pecorino, apple chutney, horseradish

### SNAPPER CEVICHE GF

leche de tigre, snapper, thai basil, sweet 100 tomato

### CRISPY BUTTERMILK CALAMARI

spiced tomato relish, lemon aioli, oregano, capers

### EGGPLANT MOUSSAKA

pine nut bolognese, béchamel, gruyère, feta

### MUSHROOM FLAT BREAD V

caramelized onion, mozzarella, crème fraîche, truffle

### SPANISH GRILLED OCTOPUS GF

grilled potato, chimichurri

### LAMB SHAWARMA

10 hour roasted lamb, grilled laffa, caramelized onion

### HARISSA TUNA TARTARE

avocado, orange, olive tapenade, lavash chips

LET US FEED YOU

### chef's signature MENU FOR THE TABLE

\$65 PER PERSON

hummus, babaganoush,  
lebaneh, spicy cigars, brussels sprouts,  
madras curried cauliflower,  
skillet haloumi, seared scallops,  
kebab sampler and chef's dessert sampler

«OPAAA!»

## SHARED MAINS

ALL SERVED WITH CHOICE OF  
SAFFRON BASMATI RICE OR SUMAC GARLIC FRIES

A LA CARTE \$28

### APRICOT LAMB TAGINE

apple, silan, sesame seeds

### GRILLED BRANZINO GF

cauliflower couscous, lebaneh, currants, vadouvan

### MOROCCAN FRIED CHICKEN

apricot mustard, spiced duck fat

### MUSHROOMS, SPINACH & RICOTTA RAVIOLO V

chives, peas, pecorino, egg yolk

### SEARED SNAPPER

citrus fruit, thai basil, yuzu

### PETITE FILET STEAK

potato millefeuille, béarnaise sauce

### SEARED SCALLOPS GF

piquillo brown butter sauce

### CURRIED SCOTTISH SALMON GF

dill, lemon, harissa

## KEBABS ALL SERVED WITH HARISSA AND HOUSE PICKLED VEGETABLES

### CHOICE OF 3

### TANDOORI MARINATED CHICKEN

rosemary, garlic oil, parsley, onions

### GRILLED LAMB KEFTA

rosemary, garlic oil, parsley, onions

### MARINATED SKIRT STEAK

cilantro, extra virgin olive oil, onions

### SPICY MOROCCAN MERGUEZ

parsley, paprika

### SPICY CHARMOULA SHRIMP GF

garlic oil, lemon juice, cilantro

### PEPPERED FILET MIGNON GF

garlic, black pepper

\*CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS.