



APPETIZERS

CHEF MEZZE PLATE \$46 (VG • D • NF)
 Falafel | Grape Leaves Dolma | Stuffed Eggplants |
 Hummus | Tzatziki | Baba Ghanoush

CHEF RONI'S MEZZE PLATE \$26 (VG • D • NF)
 Taverna-Style Trio | 4 Crisp Falafel | Green Hummus
 | 4 Lemony Grape Leaf Dolma | Yogurt | 4 Sun-Dried
 Stuffed Eggplants

GRAPE LEAVES DOLMA \$13 (VG • NF)
 Vine Leaves Stuffed With Herbed Rice |
 Fresh Vegetables

STUFFED SUN-DRIED EGGPLANTS \$13
 Baby Eggplants Filled With a Savory Blend of
 Herbs | Spices (VG • NF)

HUMMUS \$12 (VG • DF • NF)
 Creamy Chickpea Dip | Lemon | Garlic

TZATZIKI \$12 (V • NF • D)
 Greek Yogurt | Cucumber Dill | Garlic

BABA GHANOUSH \$12 (V • NF • D)
 Smoky Roasted Eggplant | Creamy Yogurt | Garlic

FALAFEL APPETIZER \$20 (VG • GF)
 6pc Falafel | Green & Classic Hummus

CHARCOAL-GRILLED HALLOUMI \$20 (V • GF • NF • D)
 Charcoal-grilled halloumi | Apricots | Prunes |
 Greek Honey | Yogurt.

SALADS

LARGE GREEK SALAD \$21
 (V • GF • NF • D)
 Butterhead Lettuce | Lebanese Cucumbers | Roma
 Tomatoes | Red Onions | Kalamata olives |
 Barrel-aged Feta | Lemon Olive Oil Dressing

SMALL GREEK SALAD \$12
 (V • GF • NF • D)
 Butterhead Lettuce | Lebanese Cucumbers | Roma
 Tomatoes | Red Onions | Kalamata olives |
 Barrel-aged Feta | Lemon Olive Oil Dressing

SALAD SIDES:
 Grilled Salmon + \$20 Chicken Gyro: + \$10
 Lamb-Beef Gyro + \$14 Falafel (4pc) + \$10

SOUPS/SIDES

SOUP OF THE DAY \$10
 Ask your server about the soup of the day.

GREEK FETA FRIES \$9 (V • D)
 Fries Topped With Crumbled Feta | Oregano | Olive Oil

FRENCH FRIES \$9 (VG)
 Crispy Golden Fries With Sea Salt

PITA BREAD \$3 (V • GL)
 Warm Fluffy Grilled Pita Bread

SIDE VEGETABLES \$14 (VG)
 Seasonal Vegetables | Olive Oil |
 Lemon | Oregano

MAIN COURSES

GRILLED BRANZINO \$38
 (GF • DF • NF)
 Charcoal-Grilled Mediterranean Sea Bass |
 Charred Lemon | Rice

AUNT MARIA'S BRAISED DUCK \$38
 (NF • D • GL)
 Duck Legs Braised With Soft Stewed Dried
 Fruits & Sumac | Aromatic Lebanese Rice

BEEF TENDERLOIN SKEWER PLATE \$32
 (GF • NF • D)
 Charcoal-Grilled Beef Tenderloin | Rice

MIXED GRILL PLATE \$36
 (GF • NF • D)
 Charcoal-Grilled Chicken & Beef Skewers |
 Rice

GRILLED SALMON PLATE \$32
 (GF • NF)
 Charcoal-Grilled Salmon Fillet | Rice

GRILLED CHICKEN SKEWER PLATE \$29
 (GF • NF • D)
 Charcoal-Grilled Chicken | Rice

BRAISED LAMB SHANK \$38
 (GL • NF)
 Slow-Braised Lamb Shank |
 Aromatic Lebanese Rice

CHICKEN GYRO PLATE \$28
 (GF • NF • D)
 Thinly Sliced, Spiced Chicken Thighs |
 Rice |

BEEF-LAMB GYRO PLATE \$28
 (GF • NF • D)
 Thinly Sliced Marinated Beef & Lamb |
 Rice

FALAFEL PLATE \$26
 (V • GF • DF)
 6pc Falafel | Green & Classic Hummus | Rice

MEDITERRANEAN HERB-GRILLED VEGETABLES \$28
 (V • D • GF)
 Seasonal Vegetables | Olive Oil | Lemon |
 Oregano | Rice

MESOPOTAMIA KEBAB \$42
 (GL • NF • D)
 Charcoal-Grilled Chicken | Beef Tenderloin |
 Lamb-Beef & Chicken Gyros.

WRAPS

FALAFEL WRAP \$20
 (VG • GL)
 Crispy Falafel | Green Hummus | Butterhead
 Lettuce | Tomato | Cucumber | Red Onion

SALMON WRAP \$26
 (DF • GL)
 Charcoal-grilled Salmon | Green Hummus |
 Butterhead Lettuce | Tomato | Cucumber | Red Onion

THE PROTEIN BOMB WRAP \$26
 (D • GL)
 Chicken | Lamb | Beef Gyro | House-Made Yogurt |
 Butterhead Lettuce | Tomato | Cucumber | Red Onion

BEEF-LAMB GYRO WRAP \$21
 (D • GL)
 Thinly Sliced Lamb & Beef Gyro | House-Made Yogurt |
 Butterhead Lettuce | Tomato | Cucumber | Red Onion

CHICKEN GYRO WRAP \$20
 (D • GL)
 Marinated Chicken Gyro | House-Made Yogurt |
 Butterhead Lettuce | Tomato | Cucumber | Red Onion

VEGGIE WRAP \$24
 (VG • GL)
 Seasonal Vegetables | Olive Oil | Lemon | Oregano |

DESSERTS

CLASSIC BAKLAVA \$8
 (D • CN • GL)
 Flaky Pastry With Chopped Nuts |
 Honey Syrup

BAKED KUNEFÉ \$13
 (D • CN • GL)
 Shredded Pastry | Melted Cheese |
 Syrup | Pistachios

DIETARY INFORMATION

- GF = GLUTEN-FREE • D = CONTAINS DAIRY
- GL = CONTAINS GLUTEN • DF = DAIRY-FREE
- V = VEGETARIAN • NF = NUT-FREE
- VG = VEGAN • CN = CONTAINS NUTS



Our Chef Roni blends Mesopotamian tradition with a modern kitchen approach, focusing on fresh ingredients and bold, balanced flavors.

