

### APPS

**Shishito Peppers** 9  
*sea salt, yogurt*

**Brussel Sprouts** 9  
*reduced balsamic marash*

**French Fries** 9  
*paprika, parmesan, seasoning*

**Kurdish Meatballs** 14  
*kalamata olives, fresh herbs,  
tomato basil sauce,  
feta crumble*

**Kalamarika Mykonos** 18  
*sautéed calamari, light garlic,  
olives, arthichoke, lemon,  
grape tomato basil sauce, crostini*

**Octapodaki** 23  
*grilled smoky mediterranean octopus,  
fresh meyer lemon, marash, kale,  
red cabbage, chickpea, olive oil*

**Lamb Souvlaki** 18  
*sautéed marinated lamb,  
garlic, shallots, tomatoes, house*

### ENTRÉES

**Dunya Burger** 22  
*ground angus beef & lamb, house aioli spread, lettuce, tomatoes,  
marash, melted cheese, ciabatta, fries*

**Keftedes** 26  
*ground beef & lamb, fresh herbs, parsley, red onions, chickpea,  
kale, red cabbage, sundried tomatoes, rice, marash*

**Adana** 26  
*mildly spicy ground angus beef & lamb, red onions, parsley,  
red bell pepper paste, chickpea, kale, red cabbage,  
sundried tomatoes, rice, marash*

**Lamb Brochettes** 29  
*house marinated lamb cubes, chickpea, kale, red cabbage,  
sundried tomatoes, rice, marash*

**Chicken Brochettes** 26  
*marinated chicken breast cubes, chickpea, kale,  
red cabbage, sundried tomatoes, rice, marash*

**Mixed Grill** 46  
*chicken, lamb, keftedes, adana, chickpea, kale, red cabbage,  
sundried tomatoes, rice, marash*

### SOUP & SALADS

**Lentil Soup** 9  
*onions, mint, oregano, tomato paste*

**Horiatiki** 12  
*campari tomatoes, anaheim peppers,  
persian cucumbers, red onions, crumbled feta, olives,  
sumak, olive oil, fresh lemon vinaigrette*

**Kale Picnic Salad** 12  
*dried apricots, goat cheese, toasted hazelnut,  
dates, apples, meyer lemon*

**Stuffed Falafel Salad** 14  
*goat cheese, mixed greens, avocado*

ADD  
SALMON 16  
ANY SKEWER 15  
PITA 2

**Musakka** 22  
*oven-roasted eggplant, potatoes, red bell peppers, zucchini,  
spinach, bechamel sauce*

**Beyti** 26  
*lavash-wrapped ground angus beef, fresh herbs, parsley,  
red onions, yogurt, olive oil, marash, tomato sauce*

**Sultani** 27  
*grilled marinated angus beef & lamb souzoukaklia, roasted  
smoky eggplant, roasted bell peppers, italian parsley, olive oil,  
seared brown anatolian red bell pepper butter paste, lebni, pita*

**Saumon Provençal** 29  
*baked alaskan salmon topped with fennel, leeks, spinach,  
sundried tomatoes, gigantes plaki, fresh dill mustard, fumé sauce*

**Kotopoulo** 27  
*half oven-roasted chicken, roasted mild anatolian red pepper,  
sundried tomatoes, gigantes plaki, fresh dill mustard, fumé sauce*  
\*rice optional as side

**Cheese Board** 26  
*selection of 3 fine cheeses*

**Charcuterie Board** 27  
*fiorucci salami, capricolla, prosciutto*

**Combination Board** 32  
*assorted cheeses & meats, crostini, fig jam*

**Falafel** 10  
*crispy, ground chickpea & parsley,  
seasoned with house herbs, tahini sauce*

**Muhammara** 9  
*crushed walnut, roasted bell peppers,  
roasted tomatoes, garlic, cumin*

**Hummus** 9  
*puréed garbanzo beans, lemon, tahini, pita bread*

**Tzatziki** 10  
*cucumber, fresh dill, mint, lebni*

**Börek** 10  
*stuffed filo dough, feta, goat cheese, parsley*

**Castelvetro Olives** 8  
*zesty orange, rosemary, olive oil*

**Melitzano Purée** 9  
*roasted smoky eggplant, red bell pepper, garlic,  
parsley, olive oil, sumak, marash*

**Warm Grape Leaves** 9  
*stuffed with rice, currants, pine nuts, house-blended herbs,  
tzatziki, olive oil*

**Mixed Meze Platter** 29  
*tzatziki, hummus, melitzano purée, borek, falafel,  
muhammara, warm grape leaves, olives, pita bread*

