

for the table

LAFFA BREAD

appetizers *choose 3*

HUMMUS

chickpea, tahini, cumin, lemon

LABNEH

greek yogurt, sheep's milk feta, za'atar

BABAGANOUSH

smoked eggplant, tahini, sumac

ZUCCHINI CHIPS

cucumber yogurt, lemon

SPICY CIGARS

brik pastry, spiced beef, labneh, feta

salads *choose 1*

GREEK SALAD

tomato, cucumber, kalamata olive, feta, oregano, red wine vinaigrette

ORGANIC GREEN

butter lettuce, tarragon, green beans, dill, vinaigrette

entrees *choose 3*

12OZ. SKIRT STEAK

chimichurri

GREEK STYLE COD CIOPPINO

seafood tomato 'psarosoupa', vegetables, herbs

BRANZINO

vadouvan, currant agrodulce, pine nuts, cauliflower couscous

GARLIC SHRIMP

white wine, preserved lemon, castelvetrano olives, gigante bean purée

CRISPY SKIN CHICKEN

lime yogurt dressing, green harissa

BRAISED LAMB PAPPADELLE

hand-made egg pasta, pecorino

MARKET VEGETABLES

seasonal vegetables braised in moroccan tomato sauce, yogurt

sides *choose 3*

BRUSSELS SPROUTS

hazelnuts, orange, fresno chili, cilantro, soy sherry vinaigrette

FRIED CAULIFLOWER

green chili, blue cheese tahini

BRAISED CANNELINI BEANS

torn herbs, bread crumbs

SAFFRON BASMATI RICE

SALT AND PEPPER FRIES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



EXECUTIVE CHEF: TODD MATTHEWS
CULINARY DIRECTOR: JEFF HASKELL