

## Soup & Salads

### Lentil Soup – \$12

Pita Croutons | Lemon (G, VEG)

### Lavantine Salad – \$23

Cucumber | Red Onion | Red Pepper | Figs | Tomato | Feta | Pomegranate | Red Wine Vinaigrette | Pita Crisps (D, G, VEG)

### Watermelon Tartare – \$23

Whipped Feta | Mint | Olive Crumble | Sour Apple | Passion Fruit | Poppy Seed Vinaigrette (D, VEG)

### Beet Salad – \$23

Roasted Beet | Pumpkin Seed Granola | Honey | Labneh (D, VEG)

## Starters

### Hummus – \$19

Crispy Chickpea | Sumac | Olive Oil | Pita (G, V)

### Babaganoush – \$19

Smoked Eggplant | Pomegranate | Walnut | Pita (G, N, V)

### Muhammara – \$19

Walnut | Red Pepper | Pomegranate Molasses | Pita (G, N, V)

### Kibbeh – \$19

Mozzarella | Beef | Jalapeno Coconut (D, G)

### Green Falafel – \$19

Chickpea | Parsley | Cilantro | Maple Tahini (V, contains sesame)

### Fire Roasted Chicken Wings – \$24

Blue Cheese Labneh | Masala | Harissa | Celery (D)

### Octopus – \$29

Batata Harra | Chimichurri | Radicchio (S)

### Grilled Ahi Tuna – \$28

Smoky Eggplant | Harissa | Mint | Pomegranate

### Burrata – \$27

Green Tomato | Baby Gem | White Balsamic Vinaigrette | Pistachio (D, N, VEG)

### Mezze Selection – \$45

Babaganoush | Muhammara | Hummus | Pita | Crudit e | Pickles (G, N, V)

## Sides

Charred Broccolini & Nduja (D, VEG possible) – \$12

Crispy Brussel Sprouts & Labneh (D) – \$12

Sumac Fries & Feta (D, VEG) – \$10

Potato Pur e (D, VEG) – \$8

Pita Bread (G, VEG) – \$6

Pickles – (V) \$6

## Large Plates

### Roasted Cauliflower – \$32

Lemon | Za'atar | Raisin | Caper | Garlic | Parsley | Jalapeno | Labneh (D, VEG possible)

### Whole Branzino – \$55

Cilantro | Red Pepper | Garlic | Chimichurri (No major allergens)

### Lamb Shank Tagine – \$55

Ras al Hanout Spice | Cherries | Mashed Potatoes | Pistachio | Garlic Labneh (D, N)

### Lamb Chops – \$90

Harissa | Pistachio | House Labneh | Mint (D, N)

### Cowboy Steak – MP

Harissa Garlic Butter | Smoked Sea Salt | Pickled Pepper (D)

## From The Fire

### Lobster Tails – \$59

Red Pepper | Olive Oil | Cilantro | Dill | Garlic | Passion Fruit | Garlic Butter (S, D)

### Beef Tenderloin – \$55

Roasted Pepper | Beech Mushrooms | Levant Sauce

### Tiger Prawns – \$49

Cilantro | Dill | Garlic | Smoked Pepper | Jalapeno Coconut Sauce (S)

### Lamb Aleppo Kebab – \$39

Toshka Bread | Pine Nut | Cilantro | Red Pepper | Toum (G, D, N, Contains Egg)

### Lemon Garlic Chicken – \$35

Toshka Bread | Yogurt | Cardamom | Sumac | Onions | Chimichurri (G, D, Contains Egg)

### Lavantine Lamb Burger – \$29

Kashkaval | Sesame Brioche | Pickle | Red Onion | Baby Gem | Sumac Fries (D, G)

## Sauces

Toum 'Garlic Aioli' – \$5 (Contains egg)

Chimichurri – \$5 (V)

Coconut Jalapeno – \$5 (V)

Spicy Harissa – \$5 (V)

House Tzatziki – \$5 (D)

*Dishes are served as prepared to ensure optimal enjoyment and may not arrive simultaneously.*

*Symbols denote: (V) Vegan, (VEG) Vegetarian, (D) Dairy, (G) Gluten, (N) Nuts, (S) Shellfish*

*Despite our meticulous care, some fish dishes may contain bones. Please exercise caution.*

*Please inform your server of any food allergies or dietary restrictions you may have.*

*While entirely delicious, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*