

Mezze, Snacks, and More...

White Truffle Scented Natural **Popcorn** *12*

Middle Eastern inspired “**Dips**” with Housemade Pita Bread *6 each*

♦ **Hummus** ♦ **Babaganoush** ♦ **Roasted Beet and Sumac**
♦ **Broccoli and Tahini** ♦ **Smoked Eggplant and Fire Roasted Peppers**

Middle Eastern **Lamb “Boereg”** with Demi-Sec Fruits,
Candied Lemon Scented Rich Yogurt, Pomegranate Molasses and Almonds *13*

Armenian “Lahmajoon” **Lamb Pizza**, Mint, Parsley and Lemon Salad *10 each*

“**One Dozen**” NAHA **Chicken Wings** Lacquered with Sweet Chilies, Lime and Cilantro,
Salad of Pea Shoots, Kohlrabi and Radishes, *Spice House* “Ranch” Dressing *24*

“A Plate” of *La Quercia* Organic **Prosciutto**, “Sylvetta” Arugula,
Shaved Fennel and Bartlett Pears, Wood-Grilled Country Bread *28*

“The Mezze” of Our Armenian-Greek Heritage

Hummos, Babaganoush, “Tel Baneer” String Cheese, Mediterranean Greek Salad,
Kalamata Olives, Spiced Beef “Basterma”, Our Mother’s Feta Cheese Turnovers,
Cracked Wheat Salad and Housemade Pita Bread *30*

Please advise your server of any food allergies, or preferences.

A 22% Service Fee will be added to all parties of six or more.