

LUNCH

∴kubeh

Kubeh is the name of a thick dumpling-like dish with widespread culinary traditions across the Middle East. I fell in love with this food because it is comfort bundled in freshness and it is as beautiful as it is delicious. The menu is inspired by my Israeli-Iranian family's recipes and my time in kitchens with women from Syria, Kurdistan & Iraq.

- Melanie Shurka, Chef & Owner

SPREADS SERVED WITH A PITA

HUMMUS tahini, grated tomato, chili oil (v) (gf) - 11

LABNEH cucumber, radish, zahtar (veg) (gf) - 11

MUHAMMARA roasted red pepper, walnut, pomegranate (v) (gf) - 11

MEZES

BUREKAS cheese, zahtar potato or swiss chard (veg) - 7

SHIRAZI SALAD tomato, cucumber, radish, dill (v) (gf) - 7

BUTTERNUT SQUASH whipped feta, urfa, pepitas (veg) (gf) - 15

CHARRED EGGPLANT almond, tahini, chickpea, pomegranate, pita (v) - 15

WARM CAULIFLOWER lemon, parsley, sea salt (v) - 14

SEARED HALLOUMI honey, rosemary (veg) (gf) - 13

RUSSET POTATOES smashed with chermoula and yogurt (veg) (gf) - 10

FRIED KUBEH ground beef, cinnamon, pine nuts - 14

FRIED PEA KUBEH sweet pea, dill, potato and garlic (v) - 14

MEZE PLATE hummus, labneh, cabbage salad, shirazi salad, pita (veg) - 16

SALADS

HUMMUS CAULIFLOWER SALAD arugula, tomato, cucumber, pomegranate, pistachio, almond, tahini, yogurt (veg) - 19

MEDITERRANEAN FISH SALAD mixed greens, pan seared branzino, fennel, asparagus, chickpea, lentil, pickled radish, almond, mustard vinaigrette (gf) - 24

LARGE PLATES

EGGS ANY STYLE russet potatoes, pita, choice of avocado, bacon - 17

MIDDLE EASTERN EGGS hummus, shirazi salad, fried zucchini, zahtar pita (veg) - 16

DAVID'S BREAKFAST BOWL freekeh, avocado, chickpea, butternut squash, arugula, cabbage, green tahini, poached egg (veg) - 18

CHICKEN SCHNITZEL matzo sesame breading, green salad, potatoes, tahini honey mustard - 28

SHAKSHUKA baked eggs, red pepper tomato sauce, spinach, spicy yogurt, pita (veg) - 17

CHICKEN SHAWARMA basmati rice, green tahini, amba, parsley & onion salad (gf) - 28

PITAS AND TOASTS

ROAST MUSHROOM TOAST whipped feta, garlic, chili oil, sea salt and mint (veg) - 14

BRAISED LAMB TOAST yogurt, red tahini, israeli pickle, arugula - 23

CHICKEN SHAWARMA PITA tahini, amba, parsley & onion salad - 17

SABICH PITA eggplant, hummus, hard-boiled egg, amba, cabbage, tahini (veg) - 15

ADD ONS

Smoked Salmon - 7 // Bacon - 7 // Siske Slow-Cooked Beef - 6

Braised Lamb - 12 // Chicken Shawarma - 10 // Half Avocado - 4 // Egg - 2

Feta - 4 // Pita - 2 // Zahtar Pita - 3 // Gluten-Free Pita - 4 // Toast - 3

KUBEH

KURDISH SISKE - 21
dough filled with slow cooked beef

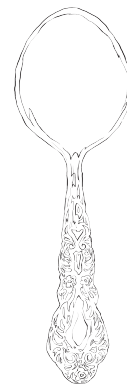
IRAQI VEGETABLE - 20
dough filled with mushroom (v)

CHOOSE YOUR BROTH

SELEK
beet, celery, herbs (v) (gf)

HAMUSTA
swiss chard, zucchini, lemon (v) (gf)

PERSIAN CHICKEN RICE SOUP
chickpea, carrot, cardamom (gf)



COFFEE, TEA, ETC.

Latte - 6

Cappuccino - 5

Americano - 4

Cold Brew - 5

Espresso - 3.5

Macchiato - 4

Cortado - 4

Mocha - 6

Matcha - 7

Organic Chai Latte - 7

Turkish Coffee - 5

Hot Chocolate - 7

Fresh Mint Tea - 6

Assorted Teas - 5

Pistachio, Almond,
Macadamia, or Oat Milk + 1

Extra Shot + 2 // Iced +.50

(v) Vegan / (veg) Vegetarian / (gf) Gluten Free

Consuming raw or undercooked meats, poultry seafood shellfish or eggs may increase your risk of foodborne illness

20 % Gratuity added to parties of 6 or More

SPARKLING

	GLASS	CARAFE	BOTTLE
Prosecco, Vignale di Cecilia, Veneto, Italy*	17	...	54
Champagne Brut, Premier Cru, R. Geoffroy, Champagne, France Š	82
Champagne Brut Green Label, Lanson, Champagne, France *	128
Champagne, Lanson, Brut Black Label (1/2 Bottle)	58

WHITE

Sancerre, Domaine Raffaitin-Planchon, 2022, Loire Valley, France *	78
Pouilly-Fumé Les Cris, Domaine Alain Cailbourdin, 2021, Loire Valley, France * Š	17	37	60
Grüner Veltliner, Stadt Krems, 2022, Niederosterreich, Austria Š	15	35	52
Pinot Grigio, Marco Felluga, 2021, Friuli-Venezia Giulia, Italy Š *	16	37	56
Dabouki, Cremisan, 2019, Bethlehem, West Bank *	16	37	56
Chardonnay, Les Peyrarols, Boyer-De Bar, 2021, Languedoc, France *	17	37	60
Albariño Vista Luna, Ferdinand, 2021, Borden Ranch, California * Δ	17	37	60
Voski, Zorah, 2018, Ararat Valley, Armenia *	109

SKIN CONTACT

Sant'Or, Roditis Amphora, 2022, Achaia, Greece (Orange) * Δ	17	37	60
Mrs. Poulia, Kalogris, 2021, Peloponnesse Greece (Orange) *	17	37	60
Massaya Rosé, 2021, Beqaa Valley, Lebanon (Rosé)	16	37	56

RED

Great Mother, Stilianou, 2020, Crete, Greece*Δ (chilled)	17	37	60
Pinot Noir, Land of Saints, 2022, Central Coast, California *	17	37	60
Cabernet Franc Ramon, Ramat Negev, 2020, Negev, Israel *K	113
Barolo Albe, G.D. Vajra, 2019, Piedmont, Italy *	89
Farnio Rosso Piceno, Montepulciano, Garofoli, 2022, Marche, Italy *	15	35	52
Langhe Nebbiolo, La Spinetta, 2021, Piemonte, Italy Š	75
Merlot, Kadash Barnea, 2020, Negev, Israel * K	17	37	60
Syrocco, Syrah, 2021, Zenata, Morocco *	16	37	56
Bandol Rouge, Château de Pibarnon, 2018, Provence, France *	135

* - Organic Practicing, Organic, or Biodynamic // Δ - Natural // Š - Sustainable // K - Kosher

COCKTAILS

TORSHI-TINI dirty befeater gin martini made with persian pickle brine, torshi garnish - 18
PASSION IN CHIOS vodka, verino antica masthia, passion fruit, aperol, lime, rosemary - 16
THE ALCHEMIST del maguey mezcal, spicy honey, averna, drambuie scotch, lemon - 17
ARAK THE CASBAH massaya arak, del maguey mezcal, tequila, pomegranate, honey - 18
BARBERRY SOUR tequila, verino antica masthia, barberry, lime, sumac - 18
CALL YOUR MUTHA gin, strawberry, rosemary syrup, egg white, lemon - 18
SAFFRON NEGRONI saffron infused gin, sweet vermouth, orange bitters - 17
SPIKED LEMONADE rosewater mint lemonade with gin or vodka - 17
THE PERSIAN gin, persian cucumber, lemon, zahtar - 17
WALNUT MANHATTAN apricot infused bourbon, walnut liqueur, sweet vermouth - 17
TURKISH COFFEE MARTINI vodka, espresso, kahlua, bailey's, cardamom - 17
SOOTHSAYER hendrick's gin, london fog tea, lavender, oat milk - 17

ZERO PROOF COCKTAILS

FEISTY SUNRISE pineapple, spicy honey, passion fruit, soda, rosemary - 13
RIMONA pomegranate, sage, grapefruit, lime, mediterranean tonic - 13
PERSIAN VIRGIN Persian cucumber juice, kombucha, lemon, zahtar - 13

BEER

GOLDSTAR, DARK LAGER Netanya, Israel (4.9% abv) - 9
SCHNITT, JAFFA IPA Tel Aviv, Israel (5% abv) - 9
BACK HOME BEER, PERSIAN LAGER Born in Iran, brewed in NY (4.9% abv) - 10
BACK HOME BEER, NEW DAY IPA Born in Iran, brewed in New York (6.5% abv) - 12
BACK HOME BEER, SUMAC GOSE Born in Iran, brewed in NY (4.6% abv) - 12

HOUSE CARAFES

Carafe = 15 ounces

\$25

SAUVIGNON BLANC

Terranoble, '22, Chile

DOURO RED

Broadbent, '20, Portugal

ARAK

A Middle Eastern spirit famous for its strength and anise flavor. Traditionally served 1/3 arak to 2/3 water

El Massaya Arak, Lebanon - 15

Kafroun, Israel - 15

Carafe of El Massaya Arak - 50

(12 oz with mixers)

SOFT DRINKS

Rose Water Mint Lemonade - 7

Iced Bedouin Tea // Iced Green Tea - 7

Assorted Sodas - 4