

brunch

DISHES ARE INSPIRED BY MEDITERRANEAN TRADITION, CREATED TO BE SHARED, AND ARRIVE AS THEY ARE PREPARED

miza DIPS SERVED WITH LAFFA BREAD

HUMMUS "masabacha" style, chickpea, tahini, cumin, lemon 9

LEBANEH & FETA greek yogurt, sheep's milk feta, za'atar 9

~ **CRISPY ARTICHOKE HUMMUS** cured lemon, aleppo pepper, crisped artichoke 12

orektikos SMALL PLATES

GREEK SALAD campari tomato, cucumber, kalamata olive, feta, vinaigrette 14

CHOPPED SALAD persian cucumber, tomato, watermelon radish, yogurt, lavash 12

MOROCCAN FRIED CHICKEN apricot mustard, harissa aioli 15

HARISSA TUNA TARTARE avocado, orange, olive tapenade, lavash 14

~ **GRILLED OCTOPUS** smoked paprika, celery, lebaneh, grilled potato 16

CRISPY CALAMARI chick pea flour, horseradish cocktail sauce, scallions 16

kebabs

TANDOORI CHICKEN 9

LAMB KEFTA 9

SALMON 12

SHRIMP 14

FILET MIGNON 16

~ **SKIRT STEAK** 12

large plates

GREEK OMELETTE tzaziki, olives, artichokes, tomato, capers, feta, challah 15

MAPLE CHALLAH FRENCH TOAST maple sugar, mascarpone, cinnamon-almond granola 14

EGGS BENEDICT sauteed kale, bacon, tomato, hollandaise, basil 15

HANGER STEAK USDA Prime, dry-aged four to six weeks, bordelaise 32

BRANZINO fresh tomato, nicoise olive sauce, lemon 36

MOUSSAKAH eggplant, bolognese, béchamel, panko, pine nuts, feta, laffa 21

sides

SAFFRON BASMATI RICE 6

LAFFA BREAD 4

CHARMOULA ROASTED POTATO 9

SEASONED FRIES 9

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MEDITERRÁNEO

~
L.A. LIVE

~ **BRUSSELS SPROUTS** toasted almonds, chili flakes, capers, vinaigrette 12

SPICY CIGARS brik pastry, spiced beef, lebaneh, feta 11

ROASTED CAULIFLOWER vadouvan, quinoa, currants, spiced cashews 12

GREEN FALAFEL tahini sauce, tabouleh, beet-pickled fennel 11

MUSHROOM FLATBREAD mushrooms, caramelized onions, truffle, chili flakes 16

DAILY FLATBREAD from the wood fire oven 18

sandwiches

FALAFEL WRAP pita, tahini, tabouleh, beet-pickled fennel 16

~ **LAMB SHAWARMA** slow-roasted lamb, grilled laffa, lebaneh, caramelized onion 16

CHICKEN SHAWARMA slow roasted chicken, caramelized onion, lebaneh, pico de gallo 16

LAMB SLIDERS feta, piquillo peppers, harissa aioli, pickled shallot, challah 16

CHEF DANNY ELMALEH

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