

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

**FETA & LEBANEH** 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, oregano, vinaigrette 14

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

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

**MOROCCAN FRIED CHICKEN** apricot mustard, harissa aioli 15

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

~ **LAMB SLIDERS** feta, piquillo peppers, harissa aioli, pickled shallot, challah 12

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

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

**ROASTED CAULIFLOWER** vadouvan, puffed quinoa, currants, spiced cashews 16

## kebabs

**TANDOORI CHICKEN** 9

**LAMB KEFTA** 9

**FILET MIGNON** 16

~ **SKIRT STEAK** 12

**SALMON** 12

**SHRIMP** 14

## tagines

**MOROCCAN LAMB** apricots, apples, silan, saffron rice, almonds 26

**MARKET VEGETABLE** honey, castelvatrano, schug, chickpea, yogurt 19

~ **SAFFRON CHICKEN** lemon, almonds, olives, tomato, saffron rice 24

## large plates

**FILET MIGNON** USDA Prime, dry-aged 4 to 6 weeks, bordelaise 42

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

**HANGER STEAK** USDA Prime, dry-aged 4 to 6 weeks, bordelaise 32

~ **RACK OF LAMB** Australian, 100% grass fed, chimichurri 42

**BRANZINO** fresh tomato, nicoise olive, lemon 36

## sides

**SAFFRON BASMATI RICE** 6

**LAFFA BREAD** 4

**CHARMOULA ROASTED POTATO** 9

**SEASONED FRIES** 9

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MEDITERRÁNEO

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L.A. LIVE

CHEF DANNY ELMALEH

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