

lunch

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

FILET MIGNON 16

~ **SKIRT STEAK** 12

SALMON 12

SHRIMP 14

tagines

MOROCCAN LAMB apricots, apples, silan, saffron rice, almonds 26 ~ **SAFFRON CHICKEN** preserved lemon, almonds, olives, tomato, saffron rice 24

large plates

POWER LUNCH chicken kebab, saffron rice, chopped freekeh salad 19

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

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

BRANZINO fresh tomato, nicoise olive, 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

sandwiches

FALAFEL WRAP pita, tahini, tabouleh, beet-pickled fennel 14

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

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

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

Cleo

MEDITERRÁNEO

~
L.A. LIVE

CHEF DANNY ELMALEH

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