

miza DIPS + MEZES SERVED WITH LAFFA BREAD

HUMMUS "masabacha" style, chick pea, tahini, cumin, lemon 9

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

BABAGANOUSH smoked eggplant, tahini, sumac 10

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

MEZETHAKIA dolmades, spanikopita, babaganoush, beets two ways, harissa carrots 22

orektikos SMALL PLATES

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

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

ROASTED VEGETABLE QUINOA SALAD kale, farrow, mint, nigella, green tahini 13

DUCK MATZO BALL SOUP fresh pasta, confit duck, consommé broth, fresh herbs, lime 14

CHICKEN SHAWARMA slow-roasted chicken, grilled laffa, lebaneh, caramelized onion 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

CEVICHE leche de tigre, snapper, lime, thai basil, sweet 100 tomato 15

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

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

kebabs

TANDOORI CHICKEN 9

SKIRT STEAK 12

LAMB KEFTA 9

SALMON 12

sandwiches

SERVED WITH
SUMAC FRIES

CHICKEN GYRO 17

from the land CHARCOAL GRILLED

RACK OF LAMB Australian, 100% grass fed 42

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

FILET MIGNON USDA Prime, dry-aged four to six weeks 42

WAGYU FLAT IRON STEAK Imperial Farms American Wagyu 48

sides

SAFFRON BASMATI RICE 6

ROASTED MUSHROOMS 12

CHARMOULA ROASTED POTATO 9

CHILI GREEN BEANS 12

MOROCCAN BAKED BEANS 11

SUMAC FRIES 9

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MEDITERRÁNEO

L.A. LIVE

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

HALOUMI CHEESE SAGANAKI walnut chimichurri, orange blossom honey, tableside flambé 14

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

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

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

SPANAKOPITA phyllo, spinach, feta, sesame, oregano 9

ROASTED CAULIFLOWER vadouvan, puffed quinoa, currants, spiced cashews 12

MOUSSAKAH eggplant, bolognese, béchamel, toasted panko, feta 14

FLATBREADS mushrooms, caramelized onions, truffle or artichoke, potato, arugula 16

RAVIOLI farmer's cheese, marjoram, fig balsamic, almonds, soft egg 14

SHRIMP 14

AMERICAN WAGYU 18

FILET MIGNON 16

~ **MOROCCAN LAMB BURGER** 19

FALAFEL WRAP 16

from the sea

BRANZINO grilled and served whole with a side of fresh tomato and nicoise olive sauce 42

SNAPPER steamed and hot oil seared with Calabrian chili, nicoise olives, barberries 38

GARLIC SHRIMP white wine, preserved lemon, gigante bean purée 34

CHILEAN SEABASS citrus, ginger, basil, cilantro and chili ponzu 52

WHOLE MAINE LOBSTER smoked paprika butter, hand-cut saffron pasta 54

CHEF DANNY ELMALEH

