

STARTERS

Kala Chana Hummus & Grilled Pita V
Ethiopian white humera seed tahini, lemon Greek extra virgin olive oil, roasted baby carrots

Watermelon Salad GF
feta cheese, sweet basil

Spiced Moroccan Cous Cous Salad V
dried currants, sea salt, Meyer lemon zest, parsley

Chilled Grapes GF. V

FROM THE SEA

all served with grilled banana leaf and Meyer lemon

Grilled Giant River Freshwater Prawns GF
red miso & garlic marinade

Whole Grilled Boneless Branzino GF
olive oil, herbs, Aleppo pepper and sumac

FROM THE LAND

all served with grilled pita

House Marinated Chicken Souvlaki
avocado tzatziki

Lamb Kofta
lemon & herb yogurt

Grilled Tenderloin Tips
red pepper chimichuri

LUNCH



BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY

NUTRIENT ANALYSIS

calories . carb grams . protein grams . fat grams . fiber grams . sodium mg tr = trace (less than 1 gram)

GF = Gluten-Free (no wheat, rye, or barley) V = Vegan (contains no animal product. May contain honey.)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We are very proud to be a partner with Monterey Bay Aquarium's Seafood Watch Program! Seafood Watch engages and empowers consumers and businesses to purchase seafood that is fished or farmed in ways that minimize their impact on the environment. We purchase exclusively sustainably farmed or sustainably caught seafood. Check out seafoodwatch.org.



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