

LUNCH

∴kubeh

Kubeh is the name of a thick dumpling-like dish with widespread culinary traditions across the Middle East. I fell in love with this food because it is comfort bundled in freshness and it is as beautiful as it is delicious. The menu is inspired by my Israeli-Iranian family's recipes and my time in kitchens with women from Syria, Kurdistan & Iraq.

- Melanie Shurka, Chef & Owner

SPREADS SERVED WITH A PITA

HUMMUS tahini, grated tomato, chili oil (v) (gf) - 11

LABNEH cucumber, radish, zahtar (veg) (gf) - 11

MUHAMMARA roasted red pepper, walnut, pomegranate (v) (gf) - 11

MEZES

BUREKAS cheese, zahtar potato or swiss chard (veg) - 7

MATZO BALL SOUP chicken broth, zucchini, carrot & dill - 13

SHIRAZI SALAD tomato, cucumber, radish, dill (v) (gf) - 7

BUTTERNUT SQUASH whipped feta, urfa, pepitas (veg) (gf) - 15

CHARRED EGGPLANT almond, tahini, chickpea, pomegranate, pita (v) - 15

WARM CAULIFLOWER lemon, parsley, sea salt (v) - 14

SEARED HALLOUMI honey, rosemary (veg) (gf) - 13

RUSSET POTATOES smashed with chermoula and yogurt (veg) (gf) - 10

FRIED MATZO KUBEH ground lamb, mint, pomegranate - 15

FRIED MATZO SPINACH KUBEH spinach, potato, cilantro and garlic (v) - 15

MEZE PLATE hummus, labneh, cabbage salad, shirazi salad, pita (veg) - 16

SALADS

HUMMUS CAULIFLOWER SALAD arugula, tomato, cucumber, pomegranate, pistachio, almond, tahini, yogurt (veg) - 19

MEDITERRANEAN FISH SALAD mixed greens, pan seared branzino, fennel, asparagus, chickpea, lentil, pickled radish, almond, mustard vinaigrette (gf) - 24

LARGE PLATES

EGGS ANY STYLE russet potatoes, pita, choice of avocado, bacon - 17

MIDDLE EASTERN EGGS hummus, shirazi salad, fried zucchini, zahtar pita (veg) - 16

DAVID'S BREAKFAST BOWL freekeh, avocado, chickpea, butternut squash, arugula, cabbage, green tahini, poached egg (veg) - 18

MATZO SESAME CHICKEN SCHNITZEL green salad, potatoes, tahini honey mustard - 28

SHAKSHUKA baked eggs, red pepper tomato sauce, spinach, spicy yogurt, pita (veg) - 17

CHICKEN SHAWARMA basmati rice, green tahini, amba, parsley & onion salad (gf) - 28

PITAS AND TOASTS

ROAST MUSHROOM TOAST whipped feta, garlic, chili oil, sea salt and mint (veg) - 14

BRAISED LAMB TOAST yogurt, red tahini, israeli pickle, arugula - 23

CHICKEN SHAWARMA PITA tahini, amba, parsley & onion salad - 17

SABICH PITA eggplant, hummus, hard-boiled egg, amba, cabbage, tahini (veg) - 15

ADD ONS

Smoked Salmon - 7 // Bacon - 7 // Siske Slow-Cooked Beef - 6

Braised Lamb - 12 // Chicken Shawarma - 10 // Half Avocado - 4 // Egg - 2

Feta - 4 // Pita - 2 // Zahtar Pita - 3 // Gluten-Free Pita - 4 // Toast - 3

(v) Vegan / (veg) Vegetarian / (gf) Gluten Free

Consuming raw or undercooked meats, poultry seafood shellfish or eggs may increase your risk of foodborne illness
20 % Gratuity added to parties of 6 or More

KUBEH

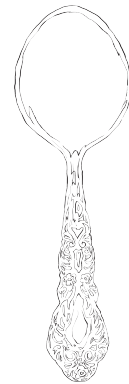
KURDISH SISKE - 21
dough filled with slow cooked beef

IRAQI VEGETABLE - 20
dough filled with mushroom (v)

CHOOSE YOUR BROTH

SELEK
beet, celery, herbs (v) (gf)

HAMUSTA
swiss chard, zucchini, lemon (v) (gf)



COFFEE, TEA, ETC.

Latte - 6

Cappuccino - 5

Americano - 4

Cold Brew - 5

Espresso - 3.5

Macchiato - 4

Cortado - 4

Mocha - 6

Matcha - 7

Organic Chai Latte - 7

Turkish Coffee - 5

Hot Chocolate - 7

Fresh Mint Tea - 6

Assorted Teas - 5

Pistachio, Almond, Oat Milk + 1

Extra Shot + 2 // Iced +.50

SPARKLING

	GLASS	CARAFE	BOTTLE
Prosecco, Vignale di Cecilia, Veneto, Italy*	17	...	54
Champagne Brut, Premier Cru, R. Geoffroy, Champagne, France Š	82
Champagne Brut Green Label, Lanson, Champagne, France *	128
Champagne, Lanson, Brut Black Label (1/2 Bottle)	58

WHITE

Sancerre, Domaine Raffaitin-Planchon, 2022, Loire Valley, France *	78
Pouilly-Fumé Les Cris, Domaine Alain Cailbourdin, 2021, Loire Valley, France * Š	17	37	60
Grüner Veltliner, Stadt Krems, 2022, Niederosterreich, Austria Š	15	35	52
Pinot Grigio, Marco Felluga, 2021, Friuli-Venezia Giulia, Italy Š *	16	37	56
Dabouki, Cremisan, 2019, Bethlehem, West Bank *	16	37	56
Chardonnay, Les Peyrarols, Boyer-De Bar, 2021, Languedoc, France *	17	37	60
Albariño Vista Luna, Ferdinand, 2021, Borden Ranch, California * Δ	17	37	60
Voski, Zorah, 2018, Ararat Valley, Armenia *	109

SKIN CONTACT

Sant'Or, Roditis Amphora, 2022, Achaia, Greece (Orange) * Δ	17	37	60
Mrs. Poulia, Kalogris, 2021, Peloponnesse Greece (Orange) *	17	37	60
Massaya Rosé, 2021, Beqaa Valley, Lebanon (Rosé)	16	37	56

RED

Great Mother, Stilianou, 2020, Crete, Greece*Δ (chilled)	17	37	60
Pinot Noir, Land of Saints, 2022, Central Coast, California *	17	37	60
Cabernet Franc Ramon, Ramat Negev, 2020, Negev, Israel *K	113
Barolo Albe, G.D. Vajra, 2019, Piedmont, Italy *	89
Farnio Rosso Piceno, Montepulciano, Garofoli, 2022, Marche, Italy *	15	35	52
Langhe Nebbiolo, La Spinetta, 2021, Piemonte, Italy Š	75
Merlot, Kadash Barnea, 2020, Negev, Israel * K	17	37	60
Syrocco, Syrah, 2021, Zenata, Morocco *	16	37	56
Bandol Rouge, Château de Pibarnon, 2018, Provence, France *	135

* - Organic Practicing, Organic, or Biodynamic // Δ - Natural // Š - Sustainable // K - Kosher

COCKTAILS

TORSHI-TINI dirty befeater gin martini made with persian pickle brine, torshi garnish - 18
PASSION IN CHIOS vodka, verino antica masthia, passion fruit, aperol, lime, rosemary - 16
THE ALCHEMIST del maguey mezcal, spicy honey, averna, drambuie scotch, lemon - 17
ARAK THE CASBAH massaya arak, del maguey mezcal, tequila, pomegranate, honey - 18
BARBERRY SOUR tequila, verino antica masthia, barberry, lime, sumac - 18
CALL YOUR MUTHA gin, strawberry, rosemary syrup, egg white, lemon - 18
SAFFRON NEGRONI saffron infused gin, sweet vermouth, orange bitters - 17
SPIKED LEMONADE rosewater mint lemonade with gin or vodka - 17
THE PERSIAN gin, persian cucumber, lemon, zahtar - 17
WALNUT MANHATTAN apricot infused bourbon, walnut liqueur, sweet vermouth - 17
TURKISH COFFEE MARTINI vodka, espresso, kahlua, bailey's, cardamom - 17
SOOTHSAYER hendrick's gin, london fog tea, lavender, oat milk - 17

ZERO PROOF COCKTAILS

FEISTY SUNRISE pineapple, spicy honey, passion fruit, soda, rosemary - 13
RIMONA pomegranate, sage, grapefruit, lime, mediterranean tonic - 13
PERSIAN VIRGIN Persian cucumber juice, kombucha, lemon, zahtar - 13

BEER

GOLDSTAR, DARK LAGER Netanya, Israel (4.9% abv) - 9
SCHNITT, JAFFA IPA Tel Aviv, Israel (5% abv) - 9
BACK HOME BEER, PERSIAN LAGER Born in Iran, brewed in NY (4.9% abv) - 10
BACK HOME BEER, NEW DAY IPA Born in Iran, brewed in New York (6.5% abv) - 12
BACK HOME BEER, SUMAC GOSE Born in Iran, brewed in NY (4.6% abv) - 12

GLASS CARAFE BOTTLE

HOUSE CARAFES

Carafe = 15 ounces

\$25

SAUVIGNON BLANC

Terranoble, '22, Chile

DOURO RED

Broadbent, '20, Portugal

ARAK

A Middle Eastern spirit famous for its strength and anise flavor. Traditionally served 1/3 arak to 2/3 water

El Massaya Arak, Lebanon - 15

Kafroun, Israel - 15

Carafe of El Massaya Arak - 50

(12 oz with mixers)

SOFT DRINKS

Rose Water Mint Lemonade - 7

Iced Bedouin Tea // Iced Green Tea - 7

Assorted Sodas - 4