

Cleo

MEDITERRÂNEO

New York

HUMMUS (masabacha style) 13
chickpea, tahini,
cumin, lemon

SPICY CIGARS 14
brik pastry, spiced beef,
labneh, feta

ZUCCHINI CHIPS 12
cucumber yogurt, lemon

apps

BREAD SERVICE 6
savory madelines, za'atar, cultured butter

BABA GHANOUSH 13
smokey eggplant, capers, tahini, sumac

LAMB SHAWARMAS 19
slow-roasted lamb, grilled laffa,
labneh, caramelized onion

CHILLED ENGLISH PEA SOUP 12
coconut milk, mint,
lemon crème fraîche

GRILLED SPANISH OCTOPUS 19
black garlic, labneh, fingerling chips,
salsa roja, cilantro

TUNA TARTARE 19
yuzu avocado, sea beans,
breakfast radish, fresno chili, lavash

FLUKE CRUDO 16
pickled green apple,
cucumber, aguachile, daikon

salad

add chicken or steak kebab + 12

GREEK SALAD 14
heirloom tomato, cucumber, kalamata olive,
feta, oregano, red wine vinaigrette

SQUASH SALAD 16
raw & cooked, squash blossom, burrata,
pine nuts, za'atar, herb oil

KALE & QUINOA SALAD 15
tart apples, crispy quinoa, candied pecans,
goat cheese, caramelized lemon vinaigrette

pasta

CAVATELLI 24
green garlic pesto, asparagus,
pecorino, shaved walnuts

SAFFRON RAVIOLI 25
ricotta, tomato confit, sweet corn brodo

AGNOLOTTI 26
braised short ribs, consommé,
smoked shemiji mushrooms

house classics

16OZ RIBEYE 39
watercress,
braised cipollini, bordelaise

SKIRT STEAK KEBABS 28

SEA SCALLOPS 38
hearts of palm, english peas,
mint, house saltines

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

BRANZINO 39
cauliflower couscous,
vadouvan, currant agro dolce,
labneh, pine nuts

TRUE NORTH SALMON 32
fava beans, roasted tomatoes,
sweet corn butter, bronze fennel

TANDOORI CHICKEN KEBABS 23

HALF CHICKEN 33
24-hour mole, crispy shallots,
pickled fresno chili, almonds, saffron rice

sandwiches

served with french fries or a mean little salad

TRADEMARK BURGER 21
bacon, jalapeño jack,
fried pickled onions, special sauce
substitute impossible burger +3

LAFFA WRAP 18
cucumber, tomato, olives,
charred onion, hummus, arugula, feta

TANDOORI CHICKEN SANDWICH 19
avocado, sweet onions & peppers,
cheddar, charred tomato aioli

sides

BRUSSELS SPROUTS 12
hazelnuts, orange, fresno chili, cilantro, soy sherry vin

BROCCOLINI 12
green goddess, serrano ham, marcona almonds

CURRIED COUS COUS SALAD 10
cauliflower, green tahini, sliced almonds, cilantro

GRILLED ASPARAGUS 13
smoked tomato butter, crispy capers, sumac, purple watercress

SAFFRON BASMATI RICE 7

SALT AND PEPPER FRIES 8

Please inform your server of any food allergy or sensitivity prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness.

Executive Chef: Todd Matthews
Culinary Director: Jeff Haskell

