

miza DIPS + MEZES SERVED WITH LAFFA BREAD

- HUMMUS "masabacha" style, chickpea, tahini, cumin, lemon 12
- FETA & LEBANEH greek yogurt, sheep's milk feta, za'atar 12
- ~ BABAGANOUSH smoked eggplant, tahini, sumac 12
- CRISPY ARTICHOKE HUMMUS cured lemon, aleppo pepper, crispy artichoke 18
- MEZETHAKIA dolmades, spanakopita, babaganoush, beets two ways, harissa carrots 22

orektika SMALL PLATES

- GREEK SALAD kumato tomato, cucumber, kalamata olives, feta, oregano, vinaigrette 16
- CHOPPED FREEKEH SALAD persian cucumber, tomato, watermelon radish 14
- ROASTED VEGETABLE QUINOA SALAD kale, farrow, mint, nigella, green tahini 18
- BRUSSELS SPROUTS roasted hazelnuts, fressno, vinaigrette 12
- GREEN FALAFEL tahini sauce, tabauleh, beet-pickled fennel 16
- ~ LAMB SHAWARMA slow-roasted lamb, grilled laffa, lebaneh, caramelized onion 20
- LAMB SLIDERS feta, piquillo peppers, harissa aioli, pickled shallot, brioche bun 16
- CEVICHE leche de tigre, catch of the day, lime, cilantro, sweet 100 tomato 18

kebabs TANDOORI CHICKEN 12 SKIRT STEAK 16 LAMB KEFTA 14

tagines SERVED IN HAND PAINTED TAGINES FROM MOROCCO

- MARKET VEGETABLE caramelized honey, castelvatrano, schug, chickpea, yogurt 21
- MOROCCAN LAMB apricots, apples, silan, saffron rice, raw almonds, sesame seeds 32
- FISH AND SHELLFISH spicy tomato, artichoke, harissa, cilantro, saffron 42



- HARISSA TUNA TARTARE avocado, orange, olive tapenade, lavash 18
- ~ GRILLED OCTOPUS smoked paprika, celery, lebaneh, grilled potato 19
- HALOUMI CHEESE SAGANAKI walnut chimichurri, orange blossom honey, tableside flambé 16
- ~ SPICY CIGARS brik pastry, spiced beef, lebaneh, feta 14
- CURRIED CALAMARI chickpea flour, horseradish cocktail sauce, scallions 16
- SPANAKOPITA phyllo, spinach, feta, sesame, oregano 12
- MOUSSAKAH eggplant, bolognese, pine nuts, béchamel, toasted panko, feta 15
- MUSHROOM FLATBREADS caramelized onions, truffle 18
- ARTICHOKE FLATBREADS artichoke, potato, arugula 18

SALMON 16 SHRIMP 16 FILET MIGNON 18

- ~ SAFFRON CHICKEN preserved lemon, almonds, olives, roasted tomato, saffron rice 28
- MEATBALL SHAKSHOUKA soft egg, tomato, zucchini, piquillo peppers 28

from the land CHARCOAL GRILLED

- RACK OF LAMB Australian, 100% grass fed, chimichurri 52
- WAGYU NEW YORK STEAK USDA Prime, dry-aged 52
- FILET MIGNON USDA Prime, dry-aged four to six weeks 54
- COTE DE BOEUF USDA prime "tomahawk" steak, the king of steaks 79

from the sea

- BRANZINO seared, crispy skin, curry, currants, agrodolce, pine nuts, cauliflower 42
- GARLIC SHRIMP white wine, preserved lemon, gigante bean purée 36
- CHILEAN SEABASS citrus, ginger, basil, cilantro and chili ponzu 49
- MAINE LOBSTER half maine lobster, smoked paprika butter, hand-cut saffron pasta 54

garnitoúra

- SUMAC FRIES 9
- CHARMOULA ROASTED POTATO 11
- ROASTED CURRIED CAULIFLOWER 11
- SAFFRON BASMATI RICE 8
- CHILE GREEN BEANS 12
- ROASTED MUSHROOMS balsamic vinaigrette 12

Should you have any dietary requirements or allergies, please notify your server. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All prices displayed are subject to 12% VAT and 15% Service Charge.

CHEF DANNY ELMALEH



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MEDITERRÁNEO

Baha Mar

kids menu

PASTA OF THE DAY

choice of

tomato, alfredo or butter and cheese sauce 12

TOMATO AND CHEESE FLATBREAD 12

CRISPY CHICKEN STRIPS

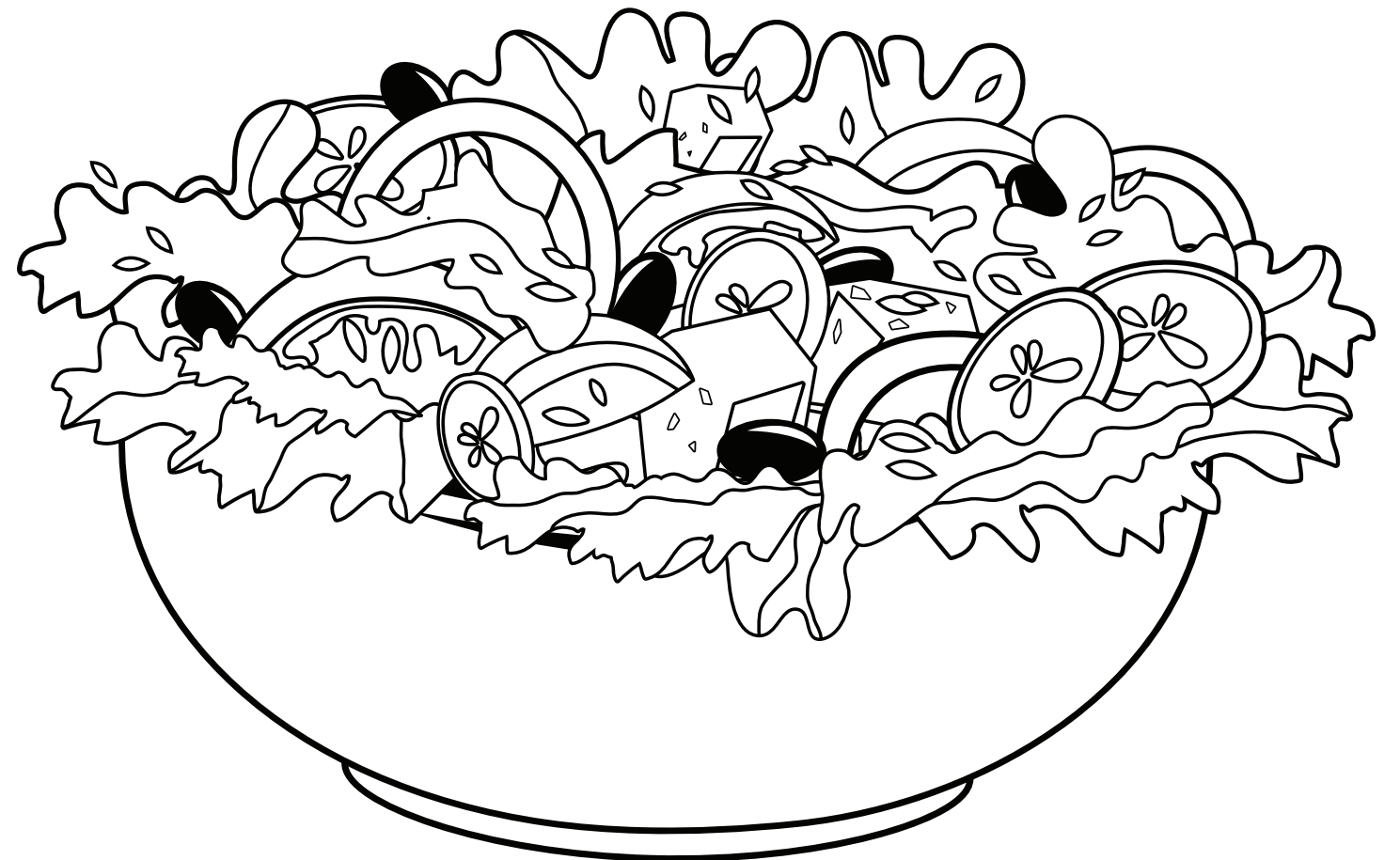
french fries with homemade ranch dressing 12

KIDS KEBAB

choice of

chicken 11, salmon 12, skirt steak 13, shrimp 14
mashed potatoes

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