

MEZZE (available in 4 sizes, prices vary)

hot pepper labne with mint sizzle
 pumpkin peperonata
 smoky eggplant with pinenuts
 whipped feta with sweet & hot peppers
 beet tzatziki
 bean plaki
 buttered hummus with black olive & tahini
 Moroccan-style carrot salad
 white beans with green tahini sauce
 cacik—everything green with garlic & yogurt
 black eyed peas & carrots with Persian spices
 muhammarra—red pepper & walnut puree
 parsnip skordalia

GREENS

farm greens with watermelon radish, cucumber & lemon
 vinaigrette 3.50/person

CRACKERS / BREAD

crick-cracks .50 each
 pita bread .75 each /4 half dozen
 fingerbread with za'atar 1 each/18 half-sheet/36 full-sheet
 tahini brioche dinner rolls 12
 brioche dinner rolls with aleppo 12

STUFFED FLATBREADS, SAVORY PIES & SHAWARMAS

our flatbreads and shawarmas serve one for lunch or
 dinner and are great for sharing if cut into pieces.

spinach, 3 cheese & herbs 8
 sausage with cumin, orange, olives & feta 8
 red lentil kofte with zhoug & celery root slaw 8
 seasonal vegetable turnover 4
 chicken with garlic sauce & Siena Farms' bok choy 8
 lamb, pickled cabbage & tahini with yogurt 9
 carrot gyro with sesame, walnut & haloumi cheese 8

OVEN READY ENTREES (serves 4-6/ 8-10)

all of our entrees are assembled in oven safe containers.
 as heating times vary, please ask for instructions when
 placing your order.

CHEESE BOREK 28/40

layered yuftka pastry with fresh mozzarella cheese &
 topped with nigella seeds

CARROT KIBBEH 20/36

spiced bulgur stuffed with chard, pine nuts, labne &
 golden raisins

TOPIK— CHICKPEA & POTATO TERRINE 20/36

layered spinach, almond & pistachio with tahini sauce

ANA'S SPANAKOPITA 18/36

spinach, feta & fennel wrapped in phyllo

SAGANAKI WITH SHRIMP OR LAMB MEATBALLS 16/32

stewed peppers, tomatoes, fennel & onion with dill &
 melted feta

MOROCCAN CHICKEN BISTEEYA 20/36

with cinnamon roasted almonds

CHICKEN WITH CHICK PEAS, RICE & TAHINI 12/22

toasted pita, sautéed greens & tahini brown butter

MOUNTAIN BREAD STRUDEL 28/40

leeks, bacon & goat cheese rolled in Lebanese mountain
 bread

MOUSSAKA 22/40

layered eggplant with cinnamon spiced lamb & mornay

BEEF & PISTACHIO KEBOBS 16/32

ground beef with Turkish spices, tomato, spinach & pilaf

SOUP AVAILABLE BY THE QUART 9

changes daily

BREAKFAST

morning bun with orange blossom glaze 3
 sweet cheese brioche 3
 dukkah swirl 3
 6" seasonal coffee cake 12
 "simit" – our sesame scone 2.50
 6" seasonal coffee cake 12
 Persian spiced donut 2.50
 greek yogurt parfait with seasonal spoon sweets,
 grano & honey 5
 Sofra's olive oil granola 9/lb. (with orange labne 12/lb.)
 egg sandwich with bacon, haloumi, & feta butter on
 aleppo brioche 6

NUTS (by the pound)

sweet & smoky pecans 24
 aleppo peanuts 13
 cocoa & espresso hazelnuts 24
 sweet & salty hazelnuts 24
 Moroccan almonds 24
 za'atar almonds 24

CAKES, TARTS & SPECIALTIES (serves 6-8)

8" pistachio olive oil cake with seasonal fruit 24
 8" almond rose cake 24
 8" revani 24
 6" tangerine brown butter coffee cake 18
 8" meyer lemon tart 24
 8" market tart 18
 8" sweet cheese brioche 18
 "simit" loaf 20
 Sofra's gingerbread loaf 12
 milk chocolate passion fruit tart 28
 chocolate hazelnut baklava with cocoa honey 32
 kunefe with spiced syrup 32
 Moroccan almond m'henncha 18
 date espresso babka with halva creme 18

PETIT FOURS

served in delicate papers.

date-esspresso truffle with sesame cocoa streusel 1.50
date-rose truffle with cocoa nib streusel 1.50
date-pistachio truffle with coconut & orange blossom 1
milk chocolate tahini cup 1.50
passion fruit square 1.50
sesame cashew bite 1.50
chocolate dipped sesame cashew bite with aleppo 1.75

COOKIES & SPECIALTY SWEETS

earthquake 1.50
chocolate chunk 1.50
molasses 1
oatmeal fig 1
tahini shortbread .75
Syrian shortbread 1.25
coconut macaroon 1.25
“maureo” with milk jam 1.50
ma’amoul 1.50
revani 3
cornmeal crumb bar with seasonal fruit 3
pistachio olive oil cake with seasonal fruit 3
chocolate hazelnut baklava with cocoa honey 4
hazelnut cocoa nib tart with candied orange 3.50

kunefe with spiced syrup 3
fig & almond bisteeya 3.50
umm-ali—Egyptian-style bread pudding 4
milk chocolate passion fruit tart 4

“mini” versions of our cookies & pastries can be prepared upon request at 75% of the retail price!

LARGE PARTY ORDERS AVAILABLE FOR PICK UP OR DELIVERY

\$40 DELIVERY FEE WITHIN 12 MILES

PLEASE PLACE ORDERS AT LEAST 48 HOURS IN ADVANCE

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.



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