



# Brick Oven Pizza

Zaatar Manouche 45 hour  
fermented polish dough,  
sumac, sesame  
Add on: akawi cheese +\$3  
18

Hot Honey Four Cheeses  
Pecorino, mozzarella, gruyère,  
fontina, arugula,  
toasted almond  
23

Margherita  
Tomato, basil, mozzarella,  
parmigiano reggiano  
22

Pepperoni Pizza  
Tomato, mozzarella,  
pepperoni  
23

# Pasta

Homemade Spicy Rigatoni  
Vodka sauce, burrata,  
extra virgin olive oil  
24

Homemade Pistachio  
Pesto Linguine  
Basil, dill, pine nuts, aleppo,  
parmigiano reggiano  
24

# Sides

Gluten Free Rice  
10  
Asparagus  
12  
Greek Lemon Potato  
15

# Starters

Crispy Cauliflower – 15  
Served with tahini  
Tuna Crudo – 24  
Basil couli, chives serrano, crushed charred avocado

Octopus – 24  
Leek ash, parsley, leek foam, potato fondant,  
dukkah  
Onion Rings – 12  
Spicy Calabrian chili oil

Falafel – 18  
Tahini, zhoug, homemade pita  
Grilled Oyster Mushroom – 18  
Sauce meunière, lemon Parmesan, panko, herbs  
Frisée Aux Lardons – 19  
Fresh beets, goat cheese, crispy bacon

Beef Tartare – 24  
Beef fat, toum, chives, leeks, sourdough  
Crispy Phyllo Feta – 16  
Imported Feta cheese wrapped in phyllo  
dough, honey, sesame

# Entrees

Beef Bourguignon – 36  
Angus beef stew, mushroom, pearl onion, carrot,  
served over mashed potatoes

Shish Tawouk – 29  
Marinated chicken, toum, cucumber pickles,  
zhoug, rice and vegetables  
Lamb Shank – 39  
Over vegetable couscous

Barvera Burger – 24  
Brioche bun, brown butter onions, sumac pickled  
onions, american cheese

Mezze Trio – 27  
Muhammara, baba ghanouj, hummus,  
green and black olives, crudite, lettuce,  
pita bread (gluten free available)

Grilled Halloumi Cheese – 20  
Cyprus sheep cheese over watermelon slices, frisée  
Baba Ghanouj – 17  
Charred eggplant, lemon, tahini, pomegranate

Quinoa Tabouli Salad – 17  
Parsley, Quinoa, fresh mint, lemon, EVOO  
Hummus – 15  
Chickpeas, tahini, extra virgin olive oil

Green Goddess Little Gem – 16  
Little gem lettuce, feta cheese, herbs,  
radish, pomegranate  
Batata Harra Fries – 16  
Triple cooked potato, garlic, fresno, cilantro

Muhammara – 16  
Red bell pepper, walnuts, pomegranate, mint  
Homemade Labneh – 16  
Olive dip tapenade

Confit Duck Leg – 36  
Dry aged duck leg, poached pears, honey,  
frisée lettuce, oven roasted potatoes

Wild Caught Faroe Island Salmon – 36  
Served over vegetable quinoa, sautéed spinach  
Grilled Branzino – 38  
Green harissa, pickled shallots, mint, basil, cilantro

Kafta Meatballs – 28  
Tomato sauce, parmigiano reggiano

# Desserts

Affogato – 10  
Vanilla bean ice cream, fresh espresso,  
pistachios  
Lemon-Olive Oil Cake – 14  
Olive oil cake, whipped ricotta, limoncello syrup  
Chocolate Fondant – 14

Riz Bi Halib – 12  
Lebanese rice pudding, pistachios, homemade jam  
Orange Crème Brûlée – 14  
Orange infused, fresh berries  
Sorbet – 9  
Raspberry, mango



## Cocktails • 18

Figeroni Gin, Aperol, Campari,  
sweet vermouth, dried figs,  
cinnamon sticks

Lebanese Espresso Martini  
Cardamom, tequila,  
coffee liqueur, espresso Pom-

grenade

Rum, Mezcal,  
pomegranate juice,  
lemon, coconut

Mezcal Peach Sour

Mezcal, lemon, peach,  
egg white Pear Margarita

Pear tequila, triple sec, agave,  
pear nectar, lime, sumac

## Mocktails • 12

Strawberry Basil  
Lemonade

Strawberry, basil, lemon juice,  
simple syrup, grapefruit soda

Apricot & Mint

Virgin Mojito

Apricot syrup, lemon juice,  
mint, soda water

## Coffee & Tea

Espresso  
5

Cappuccino  
Espresso, steamed milk,  
milk foam  
6

Americano  
Espresso, hot water  
5

Latte  
Espresso, steamed milk  
6

Hot Tea  
Selection of flavors  
5

# Beer

Blue Moon Belgian White  
Lagunitas IPA  
Almaza Pilsner Beer  
Heineken Original  
Heineken 0.0

|                               |      |   |
|-------------------------------|------|---|
| Belgian-style wheat ale.      | 5.4% | 9 |
| The Legendary India Pale Ale. | 6.2% | 9 |
| Lebanese Pilsner style.       | 4.2% | 8 |
| Premium malt lager.           | 5%   | 9 |
| Non-alcoholic beer.           | 0%   | 7 |

# Wine by The Glass

### ROSE & WHITE

|                                       |       |
|---------------------------------------|-------|
| La Marca Prosecco, IT                 | 15/58 |
| Segura Viudas Sparkling Rose Cava, SP | 15/-  |
| Cotes de Provence Rose, FR            | 15/58 |
| Beretta Pinot Grigio, IT              | 15/58 |
| Cambria Chardonnay, Santa Maria, CA   | 15/58 |
| Bailly la pierre Sauvignon Blanc, FR  | 15/58 |
| Hei Toki Sauvignon Blanc, NZ          | 15/58 |
| Domaine Franck Millet Sancerre, FR    | 22/79 |

### RED

|                                               |       |
|-----------------------------------------------|-------|
| DAOU Cabernet, Paso Robles, CA                | 17/65 |
| Saint Francis Cabernet, Sonoma, CA            | 18/69 |
| Omen Organic Pinot Noir, OR                   | 15/58 |
| Educated Guess Pinot Noir, sonoma, CA         | 17/65 |
| Ken Wright Pinot Noir, Willamette, Valley, OR | 17/65 |
| Ksara Reserve De Couvent, Lebanon             | 15/58 |
| Albola Chianti Classico, IT                   | 15/58 |

# Wine by The Bottle

### WHITE, ROSE & CHAMPAGNE

|                                                    |     |
|----------------------------------------------------|-----|
| 400 Veuve Clicquot Champagne, FR                   | 145 |
| 401 Cotes de Provences Rose, FR                    | 52  |
| 402 Santa Margherita Sparkling Rose, IT            | 64  |
| 403 Santa Margherita Reserve Prosecco, IT          | 69  |
| 404 Llopart Cava Brut Reserva Sparkling Rose, SP   | 72  |
| 405 Cambria Katherine Chardonnay, Santa Maria, CA  | 58  |
| 407 Coeur de Charmes Chardonnay 2022, FR           | 79  |
| 408 Flowers Chardonnay, Sonoma, CA                 | 78  |
| 409 Lauverjat Pouilly Fume 2020, FR                | 65  |
| 410 Domaine Olivier Morin Bourgogne Blanc 2020, FR | 62  |
| 411 Chablis Domaine Pommier, FR                    | 92  |
| 412 Bailly Lapierre Sauvignon Blanc 2021, FR       | 56  |
| 413 Stoneleigh Sauvignon Blanc 2023, NZ            | 54  |
| 414 Sancerre Raimbult-Pineau, FR                   | 85  |
| 415 Gerard Boulay Sancerre Chavignol 2023, FR      | 95  |

### PINOT NOIR

|                                               |     |
|-----------------------------------------------|-----|
| 301 Belle Glos Las Alturas 2023, Monterey, CA | 84  |
| 302 Lange Reserve 2021, Willamette, OR        | 79  |
| 303 Samsara 2019, Santa Rita Hills, CA        | 85  |
| 305 Bourgogne Rouge Olivier Morin 2020, FR    | 75  |
| 306 Chateaufneuf de Pape Jean Roger 2022, FR  | 95  |
| 307 The Four Graces 2022, Willamette, OR      | 68  |
| 308 Ken Wright Guadalupe 2022, Willamette, OR | 145 |
| 309 Bourgogne Beaune 1er Cru 2021, FR         | 125 |
| 310 Flowers 2023, Sonoma, CA                  | 98  |

### RED

|                                                     |     |
|-----------------------------------------------------|-----|
| 100 Chateau Grave de Pez Saint Estephe, FR          | 79  |
| 101 Chateau Ksara 2018, Lebanon                     | 68  |
| 102 Kontozisis Innocent Dove 2021, GR               | 59  |
| 103 Sierra Cantabria Reserva 2016, SP               | 85  |
| 104 Chateau Fleur des Rouzes Bordeaux 2020, FR      | 85  |
| 105 Le Petit Ducru Saint Julien 2019, FR            | 110 |
| 106 Buehler Cabernet 2020, Napa Valley, CA          | 72  |
| 107 Katherine Goldschmidt Cabernet 2022, Sonoma, CA | 68  |
| 108 J Lohr Pure Paso Red 2021, Paso Robles, CA      | 65  |
| 109 Quilt Cabernet Sauvignon 2022, Napa, CA         | 88  |
| 110 Charles Krug Cabernet Sauvignon 2022, Napa, CA  | 90  |
| 111 Groth Cabernet Sauvignon 2021, Napa, CA         | 190 |
| 112 Faust Cabernet Sauvignon 2023, Napa, CA         | 110 |
| 113 Heitz Cellars Cabernet Sauvignon 2019, Napa, CA | 160 |
| 114 Stags Leap Artemis 2021, Napa, CA               | 170 |
| 115 Jordan Cabernet 2019, Alexander Valley, CA      | 140 |
| 116 Chimney Rock Cabernet 2022, Napa, CA            | 265 |
| 117 Silver Oak Cabernet 2019, Alexander Valley, CA  | 220 |
| 118 Shafer Cabernet Sauvignon 2022, Napa, CA        | 245 |
| 119 Far Niente Cabernet Sauvignon 2022, Napa, CA    | 320 |



# EXPRESS TAKE OUT MENU

## SOUP OF THE DAY

LENTIL SOUP  
AVGOLEMONO SOUP  
\$12

## BRICK OVEN

### MARGUERITA PIZZA

Tomato, Basil, mozzarella,  
Parmigiano Reggiano  
\$22

### ZAATAR MANOUCHE

45-HOUR Fermented Polish  
Dough, Sumac, Sesame  
\$18

### HOT HONEY FOUR CHEESES

Pecorino, Mozzarella,  
Gruyere, Fontina, Arugula,  
Toasted Almond  
\$23

### PEPPERONI PIZZA

Tomato, mozzarella,  
Pepperoni  
\$23

### VEGETARIAN PIZZA

Tomato Sauce with  
Cheese, Peppers,  
Mushroom, Onions, Olives  
\$23

### ZAATAR MANOUCHE WITH CHEESE

45-HOUR Fermented Polish  
Dough, Sumac, Sesame  
\$21

## PITA WRAPS

Available only for Lunch

### FALAFEL PITA WRAP

Falafel, Tomato, Lettuce,  
Pickels, Tahini Pita Wrap  
\$18

### BARVERA CHICKEN PITA WRAP

Chicken Souvlaki, Lettuce,  
Tomato, Hummus, Tzatziki  
\$18

### GYRO PITA WRAP

Romaine Lettuce, Tomato,  
Onion, Parsley, Tzatziki  
\$18

### CHICKEN AVOCADO PITA WRAP

Romaine Lettuce, Tomato,  
Bacon, Avocado, Chipotle  
Mayo  
\$18

## LUNCH BOX

Available only for Lunch

### VEGAN LUNCH BOX

Hummus, Baba Ghanouj,  
Mouhammara, Salad,  
Falafel, Tahini, Pita Bread  
\$20

### CHICKEN KEBAB LUNCH BOX

All- Natural Amish Chicken  
Kebab served with grilled  
Vegetables over Rice, Tzaziki  
\$20

### GYRO LUNCH BOX

Gyro, Onion, Vegetables, Over  
Rice Tzatziki  
\$20

### KAFTA MEATBALLS LUCH BOX

Tomato Sauce, Parsley Chips,  
Parmigiano Reggiano  
\$22

### SALMON LUNCH BOX

Salmon, Vegetables, Over Rice  
\$25

## Desserts

### Baklawas

\$10

## SOFT DRINK

Coke, Diet Coke, Ginger Ale, Water  
\$4

## PASTA

### SPICY RIGATONI-HOMEMADE

Vodka Sauce, Burrata, Pancetta,  
Extra virgin Olive Oil  
\$24

### PISTACHIO PESTO LINGUINI-HOMEMADE

Basil, Argula, Pine Nuts, Aleppo,  
Parmigiano Reggiano  
\$24

## APPETIZERS

### HUMMUS

Chickpeas, Tahini, Extra  
Virgin olive Oi  
\$15

### BABA GHANOUJ

Charred Eggplant, Lemon  
Tahini, Pomegranate  
\$15

### TZATSIKI

Yoghurt, Dried Mint, Garlic  
\$15

### OCTOPUS

Sherred Leek, Foam, Potato  
Fondant, Leek Ash, Dukkah  
Crusted  
\$24

### TUNA CRUDO

Basil coulis, Chives, Serrano,  
Crushed Sherred Avocado  
\$24

### MUHAMMARA

Red Bell Pepper, Walnuts,  
Pomegranate Molasses  
\$16

### CAULIFLOWER

Served with Tahini  
\$15

### FALAFEL

Tahini, Zough, Homemade Pita  
\$15

### GREEK LEMON POTATO

Potato, Lemon, Olive Oil,  
Oregana, Parsley  
\$15

### BATA HARRA FRIES

Triple cooked Potato, Garlic  
Fresno, Cilantro  
\$14

### CRISPY PHYLLO FETA

Imported Feta Cheese,  
Wrapped in Phyllo Dough  
\$16

### ONION RINGS

Spicy Calabrian Chili Aioli  
\$15

## SALAD BOX

### GREEK SALAD

Romaine Hearts, Cucumber, Tomato  
pepperoncini, Feta Cheese, Olives  
Red Onion, Balsamic Dressing

With choice of Vegan Falafel, Gyro or Chicken Kebab \$20  
With choice of Salmon \$25

### QUINOA TABOULI SALAD

Parsley, Quinoa, Fresh Mint, Lemon, EVOO  
With choice of Vegan Falafel, Gyro or Chicken Kebab \$20  
With choice of Salmon \$25

### CEASER SALAD

Romaine, Parmesans, Lemon  
Aleppo Oil  
With choice of Vegan Falafel, Gyro or Chicken Kebab \$20  
With choice of Salmon \$25

### TOMATO & CUCUMBER SALAD

Tomato, Cucumber, Parsley, Mint  
Fresh Lemon, Olive Oil  
With choice of Vegan Falafel, Gyro or Chicken Kebab \$20  
With choice of Salmon \$25