



ANIXI

DIP MEZZE

Taramasalata 9

Lemon infused yogurt, orange seaweed caviar, red onions, evoo, sumac

Fire Roasted Eggplant 9

Tahini, mint, pomegranate seeds, molasses

Hummus Masabacha 9

Chickpea purée, tahini, stewed chickpeas, micro parsley

Whipped "Ricotta" 9

Almond and cashew ricotta, apricots, saffron

Kabocha Squash 9

Harissa powder, preserved lemon cream, date honey

Choice of 3 Dip Mezze 22
Comes with 1 bread option

All 5 Dip Mezze 35
Comes with 2 bread options

Breads 8
Housemade pita
Layered herb bread
GF Rosemary flatbread
Petite vegetable crudité

RAW MEZZE

Arak Cured "Salmon" 17

Toasted pita, za'atar, labneh, harissa, caper leaves, pickled onions, charred anise

Preserved Lemon Cured "Tuna" 18

Current foods™ tuna, black seaweed caviar, aleppo peppers, saffron, parsley oil, rosemary flatbread

Beet and Citrus Salad 18

Date honey roasted beets, citrus supreme, "feta," sumac, fresh figs, baby watercress

Grilled Fattoush 18

Petite romaine, radishes, cucumbers, tomatoes, parsley, mint, pomegranate, shaved pita crisps

Please be advised that our food may contain wheat, soy, seeds, sesame, and nuts. While we're able to accommodate some dietary restrictions, there may be a chance of cross-contamination. A 20% gratuity will be added to parties of 6 or more.



ANIXI

HOT MEZZE

“Beef” Dolmas 17

Braised fresh grape leaves, seasoned “beef,” basmati rice, labneh, apricots, saffron, fresh parsley

Artichoke Tots 17

Crispy artichoke hearts, cilantro, tahini, lemon saffron sauce

Manti “Lamb” Pockets 20

Tomato confit, brown butter, yogurt, sumac, lemon, thyme

Crispy “Lamb” Cigars 17

Harissa infused “lamb,” cumin, coriander, labneh, preserved lemon

“Ricotta” and Spinach Borek Rolls 18

Sautéed baby spinach, chestnuts, “ricotta,” caraway seeds, onion marmalade

“Beef” Lahmacun 17

Garlic, tomatoes, ground “beef,” onions, aleppo peppers, parsley, lemon, cucumber tzatziki

ENTRÉES

Tomato Moussaka 27

Roasted eggplant, tomato braised “beef,” “ricotta,” potatoes, “mozzarella”

Grilled Chick’n Shish Kabob 28

Turmeric, coriander, preserved lemon, green tahini, dehydrated harissa, fresh cilantro

Grilled “Steak” Shish Kabob 31

Chunk foods™ steak, grilled onions, herbs, tahini, garlic confit tapenade

Kofta Kabob 27

Cinnamon and cumin infused “beef,” tahini, parsley, sumac

Wild Mushroom Kabob 26

Portobello and crimini mushrooms, compressed tofu, thyme, pomegranate molasses

Arak Cured “Salmon” Risotto 26

Arborio rice, lemon cream, asparagus tips, micro seagrass



ANIXI

PIDE

TURKISH FLATBREAD PIZZA

Fire Roasted Eggplant 23

Tomato marmalade, caramelized cipollini onions, whipped "ricotta," mint, pomegranate molasses

Braised "Beef" 25

Roasted crimini mushrooms, "mozzarella," parsley, "feta," caraway seeds

Olive Za'atar 23

Harissa, "mozzarella," capers, whipped "ricotta," red onions, preserved lemon, thyme

SIDES

Cream of Orzo 11

Mixed herbs and garlic confit

Mujadara 12

Basmati rice, green lentils, onion marmalade, and mint

Glazed Carrots & Turnips 12

Date honey, lemon herb yogurt, thyme

Confit Potatoes 12

Preserved lemon and parsley

Grilled Asparagus 12

Saffron, mustard, roasted almond shavings

DESSERTS

Medjool Date Cake 15

Whipped dark chocolate cream "cheese," chocolate syrup, candied pecans, fresh figs, vanilla ice cream

Ekmek Kataifi 15

Phyllo layers, Madagascar vanilla cream, pistachios, kataifi noodles, halva, lemon syrup, powdered raspberry

Rose Malabi 15

Creamy cardamom and rose water custard, coconut shavings, pistachios, strawberry rose syrup

Ice Cream Selection

Choose 1 for 8 | Choose 3 for 15

Tahini

Shaved halva and roasted sesame

Vanilla

Chocolate ganache and candied pecans

Pistachio

Roasted pistachios and fresh figs

Rose Water

Kadaif noodle shavings and rosewater lemon syrup