

# théa

\$75++ per person

MEDITERRANEAN  
ROOFTOP

## Happy Mother's Day

### Dips for the Table

#### HUMMUS

olive oil, za'atar, green zhoug GF V

#### WHIPPED RICOTTA

fig, urfa honey GF VEG

served with warm pita

### First Course choice of

**Insalata di Campo** manouri cheese, dill, scallion, romaine, endive, green goddess GF VEG

**Spicy Tuna & Crispy Rice** sriracha aioli, sweet soy, fresno GF

**Greek Salad** marinated tomato, feta, red onion, kalamata olives GF VEG

### PLATES choice of

#### CHOCOLATE BABKA FRENCH TOAST

whipped chocolate labneh,  
orange marmalade VEG

#### SAUSAGE SCRAMBLE

merguez, havarti, onion, pepper,  
chickpea, red zhoug aioli, potatoes

#### THE BREAKFAST SANDWICH

bacon, fried egg, avocado, havarti cheese,  
mayonnaise, potatoes, petite greens

#### SMOKED SALMON & BAGEL

labneh cream cheese, hard boiled egg,  
marinated tomato, cucumber,  
onion, kalamata olive

#### OPEN-FACED LAMB GYRO\*

heirloom tomato, cucumber,  
tzatziki, herb salad

#### ROASTED BRANZINO ACQUA PAZZA

fennel, kalamata olive, capers GF

#### MARGHERITA FLATBREAD

fresh mozzarella, tomato, basil VEG

#### SPAGHETTI ALLA NERANO

zucchini, parmesan, beurre monté VEG

#### GRILLED SKIRT STEAK\*

genovese basil pesto, crushed new potato GF

#### GRILLED LAMB CHOPS GREEK STYLE +25

olive oil, oregano, lemon GF

### Dessert choice of

**Lemon Olive Oil Cake** lemon curd, blackberry compote, whipped labneh

**Baklava** phyllo, pistachio, honey

**Chocolate Malabi** pomegranate rose syrup, coconut cracker

GF gluten-free VEG vegetarian V vegan

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.

# THE Spritz PARADE

## CAPRI 19

aperol, sparkling wine, orange slices, sparkling water

## SAINT-TROPEZ 19

vodka, aperol, watermelon, fresh lime, pressed cucumber, sparkling wine

## MEDITERRANEAN 19

pomegranate, grapefruit, ketel one botanical, rammazzotti rosato

## COCKTAILS

### Champagne for Breakfast 16

peach, clover honey, pomegranate, apricot, lemon, sparkling wine

### Perfect Bloody Mary 17

wheatley vodka, peppercorn tincture, chipotle, sacramento tomato, salt & pepper rim

### Espresso Martini 19

ketel one, borghetti italian liqueur, slow-steeped coffee

### The Greek Prince 19

ketel one, mint, smashed raspberry, clover honey, lime

### Thirty Love 19

grey goose vodka, st. george basil, grapefruit, lime, fever tree club soda, sel de provence

### Sangria Blanca 18

vino blanco, french apricot, lemon, peach, pineapple, clover honey, green tea

## SPARKLING

CHAMPAGNE BILLECART-SALMON 'BRUT RÉSERVE'	champagne, france	34	160
PROSECCO ROSÉ TASI	veneto, italy	18	80
BRUT ROEDERER ESTATE	anderson valley, california	23	104

## WHITE

PINOT GRIGIO MATTEO BRAIDOT	friuli, italy	16/24	64
CARRICANTE TORNATORE ETNA BIANCO	sicily, italy	18/27	72
SAUVIGNON BLANC BLALOCK + MOORE	marlborough, new zealand	16/24	64
CHARDONNAY FLOWERS	sonoma coast, california	25/38	100

## ROSÉ

GRENACHE RUMOR	côtes de provence, france	19/29	76
SANGIOVESE MURDOCH HILL	adelaide hills, australia	15/23	60

## RED

PINOT NOIR MAYSARA 'JAMSHEED'	willamette valley, oregon	22/33	88
NERO D'AVOLA MARY TAYLOR 'CLARA SALA'	sicily, italy	17/26	68
CABERNET SAUVIGNON SEPPELTSFIELD	clare valley, australia	19/29	76
RED BLEND MEGAS OENOS	peloponnese, greece	24/36	92
CABERNET SAUVIGNON SEQUOIA GROVE	napa valley, california	35/48	132