



*A St. Pete Mediterranean Mezza.
Where golden light meets the timeless spirit
and soulful flavors of the Mediterranean
warmed by the St. Petersburg sun.*

MEZZE TEAR, SHARE + SAVOR

TEAR

Pita sundried tomato oil, oregano	4
Housemade Lavash fennel pollen	3
Market Crudite radish, baby carrots, little gem lettuce	4
Grilled Naan garlic oil, za'atar	4

SHARE

Smoky Baba baba ganoush, sumac, pomegranate relish	8
Seriously Good Garlic Hummus crispy chickpeas, urfa pepper	8
Muhammara Sweet Heat Pepper Spread piquillo pepper, marcona almond	9
Cool Cucumber Yogurt greek yogurt, cucumber, fresh herbs, garlic, lemon	9
Golden Whipped Feta roasted beets, pistachio, honey	9
Mezze Feast a curated spread of signature dips & seasonal accompaniments, ideal for sharing	28

SAVOR

Marinated Olives + Pickles citrus marinated olives + pickles	9
Aegean Lamb Chop mediterranean herbs, tzatziki, black garlic*	24
Gambas al Ajillo florida pink shrimp, garlic	22
Fire Kissed Shishito Pepper blistered pepper, smoked sea salt, lemon	9
Char-Grilled Pulpo grilled octopus, smoked chorizo, crispy potato	21
Golden Cauliflower crispy golden-fried cauliflower, chinese honey mustard glaze	12
Moroccan Spiced Eggplant slow roasted eggplant, chickpea tomato ragu olive relish	12
Crispy Snapper Milanese arugula artichoke salad, grilled lemon, fried capers	21
Gulf Shrimp Bucatini cherry tomato, calabrian chili, basil	22
Rigatoni alla Norma ricotta salata, roasted eggplant, tomato	14
Pappardelle Bolognese slow simmered beef ragu, shaved parmesan	18
Haloumi Esh flaming halloumi cheese, arak, grilled naan	22

GARDEN + GROVE SEASONAL GREENS + VEGGIES

Whipped Burrata delicata squash, pomegranate relish, za'atar	16
Crispy Brussel Sprouts grapefruit, hazelnut, tahini vinaigrette	13
Charred Baby Carrots sunflower seed crunch, coconut labneh	12
Baby Gem Caesar everything bagel croutons, pecorino*	16
Watermelon + Feta arugula, aleppo pepper, citrus vinaigrette	17

CRUDO CITRUS + THE SEA

Florida Gulf Ceviche serrano pepper, passion fruit, sesame*	19
Black Grouper Tiradito coconut, lime, sweet potato*	21

FEAST MAINS + MORE

Mediterranean Roasted Whole Fish new potatoes, olive + artichoke salad	MKT
Mezze Burger local angus burger, brioche bun, roasted red pepper mayo pickled red onion, whipped feta, crispy french fries*	24
Four-Hour Slow-Braised Short Rib Kebab guava barbeque glaze, spiced carrot puree sunflower seed crumble	24
Fire Grilled Chicken chicken thighs, braised leeks, castelvertrano olive preserved lemon, herbs	27
Spiced Salmon Kebab harissa salmon, blistered tomatoes, salmoriglio moroccan couscous*	24
Grilled Butchers Steak salsa verde, charred broccolini, sundried tomato relish*	37
Lamb 'Over Fire' Skewer zhoug, cippolini agrodulce, whipped goat cheese*	25

WINES BY THE GLASS

SPARKLING WINES

Champagne Nicolas Feuillatte Exclusive Brut, Chouilly, France N.V.	20/80
Prosecco Nino Franco Rustica, Valdobbiadene, Italy N.V.	12/48
Cava Rosé 'de nit', Raventós I Blanc, Barcelona, Spain 2020	14/56

WHITE WINES

Albariño Torre Penelas, Pazo Das Bruxas, Rías Baixas, Spain 2024	13/50
Assyrtiko Mylonas, Attiki, Greece, 2024	13/50
Pinot Grigio Kettmeir, Alto Adige, Italy, 2024	12/48
Sauvignon Blanc Chateau Sancerre, Loire Valley, France 2024	18/70
Sauvignon Blanc Groth, Napa Valley, California, USA, 2024	14/50
Chardonnay Domaine Laroche Saint Martin, Chablis, France, 2023	18/72
Chardonnay Stag's Leap Wine, Napa Valley, California, USA 2023	15/55
Riesling Poet's Dream, Columbia Valley, Washington, USA, 2023	14/50
Chenin Blanc Domaine Pichot, Vouvray, Loire Valley, France, 2023	12/48

ROSE WINES

Entourage Rosé Cote de Provence, France, 2024	13/48
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RED WINES

Frappato Planeta, Sicily, Italy, 2022	14/55
Pinot Noir Ken Wright Cellars, Willamette Valley, Oregon, USA 2022	15/60
Malbec Gérard Bertrand Heritage An 1152, Cahors, France, 2021	13/52
Sangiovese Brancaia Chianti Classico, Tuscany, Italy 2023	15/60
Tempranillo Pago Del Cielo Celeste Crianza, Ribera Del Duero, Spain 2022	14/52
Cabernet Sauvignon Truchard, Napa Valley, California, USA 2022	20/70

Vintage May Vary

BEERS & SELTZERS

Heineken NA	7
Florida Man Double IPA 9% abv	8
Yuengling Flight Lager 4.2% abv	7
Birra Moretti L'Autentica' Pilsner 6% abv	7
Jai Alai IPA 7.5% abv	8
Beach Blonde Ale 5% abv	7
Miller Lite 4.2% abv	7
3 Daughters Key Lime Apple Cider 5.5% abv	7
Nutrl 4.5% abv	8
Surfside 4.5% abv	8

COCKTAILS

Golden Empress Empress Gin, Moroccan Mint Tea, Lemon, Honey	14
Sunstone Bulleit Bourbon, Date Syrup, Saffron Bitters, Cardamom Bitters Orange Peel	14
Thyme & Tide Prosecco, Aperol, Mastika, Thyme, Orange	14
Citrus Coast Empress Elderflower Rose Gin, Dry Vermouth, Bitter Bianca	15
Santa Sol Santa Familia Cristalino Tequila, Ancho Reyes, Lime Hibiscus Syrup, Tajín Rim	14
Midnight in Mykonos Old St. Pete Vodka, Paradeco Coffee Mr. Black's Coffee Liqueur, Honey, Cardamom	14
Pomegranate Sky Santa Familia Tequila, Grapefruit, Pomegranate, Seltzer Smoked Sea Salt	14
Aegean Mule Tito's Vodka, Ginger Beer, Lime, Basil, Mastika	14
Carajillo Santa Familia Cristalino Tequila, Licor 43, Paradeco Espresso	12
 Sundrift Black Market THC (5ml), Strawberry, Lemon, Lavender Syrup Sparkling Water	16

MOCKTAILS

Cucumber Sol muddled cucumber, lemon juice, honey, mint, soda water	14
Blood Orange Fizz orange juice, rosemary, lime juice, soda water	14