



*A St. Pete Mediterranean Mezze.
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
Sweet Heat Pepper Spread piquillo pepper, marcona almond	10
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
Aegan Lamb Chop mediterranean herbs, tzatziki, black garlic*	24
Gambas al Ajillo florida pink shrimp, garlic	21
Fire Kissed Shishito Pepper blistered pepper, smoked sea salt, lemon	9
Char-Grilled Pulpo grilled octopus, smoked potato, chorizo vinaigrette	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	20
Gulf Shrimp Bucatini cherry tomato, calabrian chili, basil	19
Rigatoni alla Norma ricotta salata, roasted eggplant, tomato	14
Pappardelle Bolognese slow simmered beef ragu, shaved parmesan	17
Haloumi Esh flaming halloumi cheese, arak, grilled naan	22

GARDEN + GROVE SEASONAL GREENS + VEGGIES

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

CRUDO CITRUS + THE SEA

Florida Gulf Ceviche serano 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*	24
Ember Braised Short Rib Kebab guava barbeque glaze, spiced carrot puree sunflower seed crumble	19
Fire Grilled Chicken chicken thighs, braised leeks, castelvertrano olive preserved lemon, herbs	27
Spiced Salmon Kebab harissa salmon, blistered tomatoes, salmoriglio moroccan couscous	19
Grilled Butchers Steak salsa verde, charred broccolini, sundried tomato relish	37
Lamb 'Over Fire' Skewer zhoug, cippolini agrodulce, whipped goat cheese*	19

WINES BY THE GLASS

SPARKLING WINES

Champagne Nicolas Feuillatte Exclusive Brut N.V. Chouilly, France	20
Prosecco Nino Franco Rustica, N.V. Valdobbiadene, Italy	12
Cava Rosé 'de nit', Raventós I Blanc, Barcelona, Spain 2022	14

WHITE WINES

Albariño Torre Penelas, Pazo Das Bruxas, Rías Baixas, Spain 2013	13
Assyrtiko Mylonas, Attiki, Greece, 2023	13
Pinot Grigio Kettmeir, Alto Adige, Italy, 2024	12
Sauvignon Blanc Chateau Sancerre, Loire Valley, France 2023	19
Sauvignon Blanc Groth, Napa Valley, California, USA, 2024	14
Chardonnay Domaine Laroche Saint Martin, Chablis, France, 2023	18
Chardonnay Stag's Leap Wine Cellars, Napa Valley, California, USA 2023	15
Riesling Poet's Dream, Columbia Valley, Washington, USA, 2024	14
Chenin Blanc Domaine Pichot, Vouvray, Loire Valley, France, 2023	12

ROSE WINES

Entourage Rosé Cote de Provence, France, 2023	13
--	----

RED WINES

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

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

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, Sweet 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