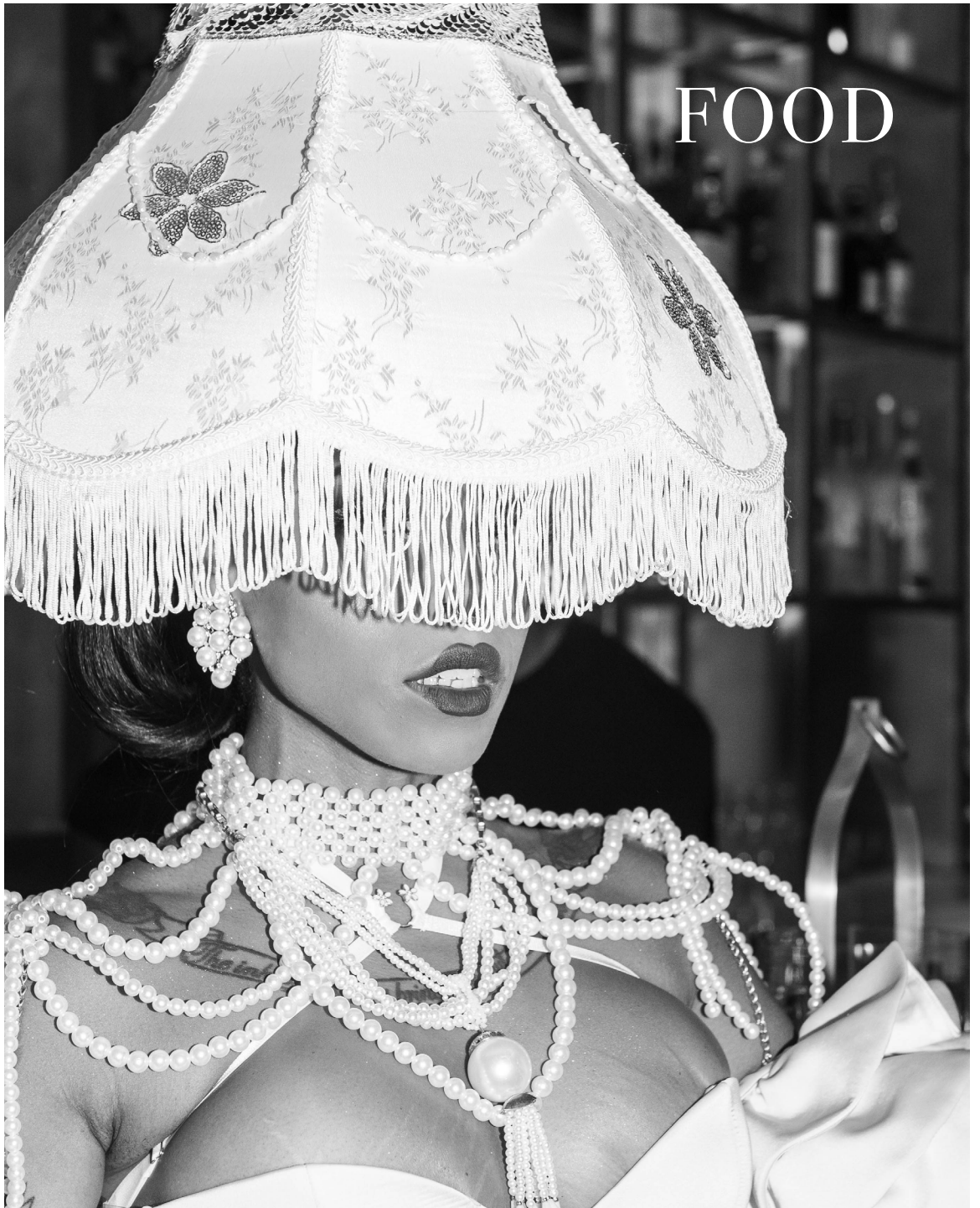


FOOD



# MEZE

## FALAFEL BITES \$12

tzatziki, pickled onions

## CRISPY ARTICHOKE \$14

lemon aioli

## EGGPLANT CARPACCIO \$16

tahini, date molasses, pistachio, feta

## HOUSEMADE DIPS \$18

served with crudites and housemade flatbread

CHOOSE ONE:

- labneh with za'atar
- beet tzatziki
- muhammara
- green chickpea hummus

# VEGETABLES

## CHARGRILLED BROCCOLINI \$15

halloumi, lemon

## BIG GREEN SALAD \$18

baby gem, baby romaine, watermelon radish, herbs, tarragon vinaigrette

## REYNA SALAD \$25

beet, cucumber, avocado, fennel, radish, tomato, quinoa, baby kale, nappa cabbage, radicchio, fried chickpeas, crispy shallot, serrano tahini dressing

ADD FALAFEL \$8  
ADD CHICKEN \$12  
ADD SHRIMP \$12  
ADD FILET MIGNON \$28

# RAW

## SALMON TARTARE \$19

labneh, lemon, housemade flatbread

## SCALLOP CRUDO PANIPURI \$22

yuzu buttermilk foam, chaat masala, tamarind chutney

## CEVICHE \$22

shrimp, octopus, pineapple, mango, red pepper, serrano pepper, mint, cilantro, taro chips

## HALF DOZEN OYSTERS \$24

cucumber mignonette, fresh horseradish

ADD SALMON ROE \$12

# TAPAS

## WAGYU SLIDER \$14

2oz american wagyu, white cheddar, truffle mustard

## SPANISH CORN ELOTE \$16

guindilla butter, aged manchego, saffron aioli, pickled onion

## FALAFEL SLIDERS \$18

two brioche buns, tzatziki, cucumber, pickled onion, romaine lettuce

## CHICKEN & LAMB MEATBALLS \$19

shakshouka, shaved goat cheese

## GAMBAS A LA PLANCHA \$34

salsa verde, piri piri oil, lemon



## REYNA GEMS

### LAMB BAKLAVA \$9

kataifi, braised lamb shank, burnt honey saffron aioli, pistachio

### MANCHEGO & CAULIFLOWER CROQUETTES \$14

spanish aioli

### LEBANESE TACOS \$20

choice of chicken or falafel, two housemade flatbreads, garlic aioli, lebanese pickles, turkish salsa, crispy onions

### CHARGRILLED OCTOPUS \$29

romesco, fried capers, shishito peppers, lemon

### MUHAMMARA FILET MIGNON 6OZ \$44 | 12OZ \$86

black angus filet, muhammara, gremolata, veal jus

## REYNA FRIES \$12

### GREEK

shoestring fries, wild greek oregano, feta, olive oil, lemon & feta aioli

### ARABIC

shoestring fries, za'atar spiced, date ketchup

### SPANISH

shoestring fries, spanish spiced, shaved manchego, chorizo, spanish aioli

### ITALIAN

shoestring fries, shaved grana padano, truffle aioli

## FOR THE TABLE

### VEGETARIAN PAELLA \$65

seasonal veggies, sauteed oyster mushrooms, sofrito, saffron

### REYNA PAELLA \$72

shrimp, mussels, clams, octopus, chicken thighs, peas, saffron

### GRILLED WHOLE SEA BREAM \$68

tomato, fenugreek, crispy artichoke

### "SHAWARMA" PLATTER \$82

beef, chicken, lamb kofta, housemade flatbread, chimichurri, tzatziki, tahini, red finger chili sauce, pickled onion, cherry tomato, pickles

FOOD

