



SET MENU

GROUPS OF 8+

\$85 /person

Cancellation Policy: We require a minimum of a 72 hour notice for all cancellations. If a cancellation is made in less than 72 hours time from the reservation, a fee of \$50 per person will be charged.

MEZE

CHOOSE 2

CRISPY ARTICHOKE

lemon aioli

HOUSEMADE DIPS DUO

muhammara and green chickpea hummus
served with housemade flatbread & crudites

MANCHEGO &

CAULIFLOWER CROQUETTES

spanish aioli

FALAFEL BITES

tzatziki

EGGPLANT CARPACCIO

tahini, date molasses, pistachio, feta

SALMON TARTARE (add \$5)

labneh, lemon, housemade flatbread

SMALL PLATES

CHOOSE 3

CEVICHE

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

FALAFEL SLIDERS

brioche bun, tzatziki, cucumber,
pickled onion, romaine lettuce

LAMB BAKLAVA

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

CHICKEN & LAMB MEATBALLS

shakshouka, shaved goat cheese

LEBANESE TACOS

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

CHARGRILLED OCTOPUS (add \$5)

romesco, fried capers, shishito peppers, lemon

GAMBAS A LA PLANCHA (add \$10)

salsa verde, piri piri oil, lemon

LARGE PLATES

CHOOSE 2

GRILLED WHOLE SEA BREAM

tomato, fenugreek, crispy artichoke

REYNA PAELLA

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

VEGETARIAN PAELLA

seasonal veggies, sauteed oyster mushrooms, sofrito, saffron

"SHAWARMA" PLATTER (add \$10)

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

SIDES

CHOOSE 2

CHARGRILLED BROCCOLINI

halloumi, lemon

BIG GREEN SALAD

baby gem, frisee, endive, romaine,
chives, tarragon vinaigrette

REYNA SALAD

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

SPANISH CORN ELOTE

guindilla butter, manchego, saffron aioli, pickled onion

GREEK FRIES

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

ARABIC FRIES

za'atar spiced, date ketchup

SPANISH FRIES

spanish spiced, shaved manchego,
chorizo, spanish aioli

ITALIAN FRIES

shaved grana padano, truffle aioli

SWEETS

CHOOSE 1

RICOTTA FRITTERS

orange blossom curd

ICE CREAM SAMMIES

hazelnut & praline gelato, kataifi, chocolate

Our menu is served family-style.



WEEKEND BRUNCH

SET MENU FOR GROUPS OF 8+

\$60/person

BITES & BOARDS

CHOOSE 2

MINI CROISSANT BASKET

served with cultured butter and jam

PASTRY BASKET

assortment of fresh baked pastries

MANCHEGO & CAULIFLOWER CROQUETTES

spanish aioli

"PETIT" CROQUE MONSIEUR

gruyere, smoked ham, bechamel

FRIED CHICKEN & WAFFLES

strawberry butter, spiced maple syrup

SALMON BOARD (add \$5)

smoked salmon, sourdough toast, cucumber, tomato, pickled onions, fried capers, housemade labneh, lemon

LOUIS' DEVILED EGGS (add \$5)

crispy capers, caviar, dill

Our menu is served family-style.

MAINS

CHOOSE 2

AVOCADO ON TOAST

sourdough, avocado, charred tomatoes, garlic aioli, grilled halloumi, pickled anaheim peppers, mint

SHAKSHOUKA

charred tomato & pepper, feta, egg, sourdough

REYNA SALAD

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

SHORT RIB GRILLED CHEESE (add \$5)

gruyere, braised veal short rib, grainy mustard, caramelized onions

BURGER SLIDERS (add \$5)

beef, brioche bun, meunster, lettuce, tomato, chipotle aioli

SWEETS

CHOOSE 1

BAKLAVA FRENCH TOAST

baklava crusted pan de mie, orange blossom, vanilla ricotta, candied pistachio

PANNA COTTA

vanilla custard, figs, balsamic glaze

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