

Beldi

December 2025



Salatim (all 5 for \$16. Includes naan or crudité. Or \$4 each)

Baba ganoush V+ GF

Smoked eggplant, sumac, red onion

Beets V+ GF

Date labneh, feta, sherry vinaigrette

Pickles V GF

Cauliflower, carrot, cucumber

Cabbage slaw V GF

Sumac, honey, candied pepita, cranberries

Squash Tershi V GF

Cumin, aleppo

For the table

Hummus 14/17

Chickpea, ras-el-hanout, matbucha, sumac, naan

Or

Shortrib, pomegranate, sumac, parsley, naan

Shrimp 14 (+ shrimp \$4)

White wine, saffron, citrus, tomato, horseradish, dill, worcestershire

Falafel 14 V+ GF

Roasted red pepper labneh, tomato, cucumber, sumac onion, pickled cabbage, urfa

Beldi salad 15 GF

Chichories, arugula, treviso, Asian pear, green beans, radish, cucumber, sumac onions, red wine vinaigrette

Burrata 15 V+

Farro, pickled pepper, barberries, pistachio, herbs

Crispy potatoes 10 V+ GF

Pimenton & roasted garlic aioli

Octopus 22 GF

Cauliflower puree, golden pepper amba, grapes, pickled golden raisins, capers, almonds

Large Plates

Scallops 46* GF

Sweet potato, quinoa, Brussels, green bean, citrus & sage sauce batard

Lamb 46*

Couscous, bell pepper, golden raisin, grape, apricot, pine nut, tzatziki, ararat, lamb jus

Duck 44 GF

Heirloom mayacona beans, German sausage, kale, carrot, parsnip, baharat jus

Chicken thigh or cauliflower 34 V+

Shawarma, Israeli couscous, tangier, kalamata, pistachio, feta, pomegranate

Ribeye 85* (+ lobster \$20) GF

28 day dry aged Prime, scalloped potato, broccolini, carrot, bordelaise

Oyster mushroom risotto 35 V+ GF

Sun Hands Farm oyster mushroom, kale, delicata, leek, saba

V=Vegan, V+=Vegetarian, GF=Gluten free

By the tradition and cultures of the Mediterranean we encourage sharing. We request that all food orders are placed at once to ensure a seamless service and dining experience.

* consuming raw/undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

WINE 5oz Glass/Bottle

BUBBLES

Col Fondo Valdobbiadene, **PROSECCO**, IT **16/64**
Louis De Grenelle, **ROSE**, FR **16/64**
Aubry Brut Premier Cru, **CHAMPAGNE**, FR **120**

WHITE WINE

La Valentina, **PECORINO**, Tuscany, IT 2022 **15/60**
Caruso & Minini Zoli, **INZOLIA**, Sicily, IT 2023 **14/56**
La Petite Roche, **CHENIN BLANC**, Loire Valley, FR 2023 **13/52**
Loimer, **GLUEGGELICH WEISS**, Weinland, AT **14/56**
Domaine Bersan, Saint Bris, **SAUVIGNON BLANC**, Burgundy, FR 2022 **19/76**
Joseph Mellot La Chatellenie, **SANCERRE**, Loire Valley, FR 2023 **85**
Louis Michel & Fils, **CHABLIS**, FR 2023 **85**
Produttori de Manduria, **FIANO**, Salento, IT **55**

RED WINE

Failla, **PINOT NOIR**, Willamette Valley, OR 2022 **21/84**
Scarpetta, **BARBERA**, Monferrato Piemonte, IT 2023 **14/56**
Delas Saint Esprit, **COTES DU RHONE**, Willamette Valley, FR 2023 **15/60**
Vietti, **DOLCETTO**, Alba, IT 2024 **16/64**
Caruso & Minini, **NERO D’AVOLA**, Sicily, IT 2022 **18/72**
Loop de Loop Borderline, **PINOT GRIS ROUGE**, Columbia Valley, WA 2023 **19/74**
Tablas Creek ‘Patelin de Tablas’, **GSMC BLEND**, Paso Robles, CA 2023 **21/84**
Corazon de Sol, **MALBEC**, Uco Valley, Mendoza, AR 2023 **18/72**
Walla Walla Vintners, **SANGIOVESE**, Columbia Valley, WA 2022 **19/76**
Far Mountain Fission, **CABERNET SAUVIGNON**, Sonoma, CA 2021 **95**
Occhiinti, SP68 Russo, **NERO D’AVOLA**, Sicily, IT 2022 **80**

BEER + SELTZER

Athletic NA, **IPA**, CT **6**
Breakside Noble, **PILSNER**, MT **7**
Breakside, **IPA**, OR **7**

COFFEE + TEA

DOMA coffee, Idaho **6**
Iced tea **4**
Numi Teas **4**

SOFT DRINKS

Coke, Diet Coke **4**
San Pellegrino, 750ml **7**
Acqua Panna, 1000ml **7**

A 20% service charge will be applied to parties of 6 or more. Corkage of \$45/bottle. Max 2 bottles per party..
Please note a 3% resort tax is added to all checks and a 3% processing fee for all credit transactions.

