

Beldi

December 2025



Happy hour (5pm to 6pm daily. All day Wednesday)

\$3 off salatim

\$2 off all shared plates

\$2 off all beer & wine

Salatim (all 5 for \$16. Includes naan or cruditēs. 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 14/16

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

Or

Shortrib, pomegranate glaze, sumac, parsley, naan

Falafel 14 V+ GF

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

Beldi salad 15 GF

Chichories, arugula, treviso, Asian pear, grapefruit, radish, cucumber, 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

Shortrib 46 GF

Pomegranate, preserved lemon, creamy polenta, treviso, carrot, ras-el-hanout

Duck 44 GF

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

Chicken thigh or cauliflower 34 V+

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

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.

