



SUMMERLICIOUS^{OM}

JULY 3 - 19, 2026

Produced by 

Lunch \$34

APPETIZERS

choice of:

Pepperonata Fried Smelts

Crispy fried smelts, layered over a bright, slow-cooked peperonata, and served with a Calabrian lemon aioli.

Garlic and Chili Green Beans

A vibrant medley of crisp, savory garlic chips, fiery Calabrian chili, and bright lemon zest, perfectly balanced with the delicate crunch of toasted almonds and crispy shallots, all served atop silky, tangy labneh.

Grilled Peach Salad

Sweet, smoky grilled peaches, on a bed of peppery arugula and fresh basil. Drizzled with Dijon vinaigrette, red onions and finished with crumbled Gorgonzola and a sprinkle of Dukkah.

ENTRÉE

choice of:

Chicken Shawarma Sandwich

Succulent, shawarma-spiced chicken breast nestled in a toasted ciabatta bun with creamy hummus, traditional garlic toum, and vibrant pickled turnips. Finished with crisp pickles, vine-ripened tomato, and cool shredded lettuce.

Pasta a la Limone

Delicate spaghettini noodles, velvety lemon cream sauce, brightened by tender asparagus and a whisper of aglio olio. A finishing touch of fresh parsley and a crown of crunchy, spiced walnuts, topped with Grana Padano

Grilled Lamb Kebabs

Tender lamb kebabs infused with aromatic Mediterranean spices, char-grilled to perfection. Served alongside our velvety house-made hummus, fragrant Egyptian rice, and a vibrant, sun-ripened tomato salad.

DESSERTS

choice of:

Saffron Yuzu Creme Brulee

Rich saffron creme brulee with hints of yuzu, with a brown caramel sugar crisp

Cardamom and Orange Brulee Tart

Orange cardamom tart, bruleed, pistachio ganache, and toasted marshmallow

Pistachio Burnt Basque Cheesecake

Traditional basque burnt cheesecake with a twist.

 Contains Pork  Vegetarian  Gluten-Free
 Dairy-Free  Contains Nuts

HOTHOUSE MEDITERRANEAN





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Dinner \$45

APPETIZERS

choice of:

Salmorejo

A refreshing, velvety Salmorejo, featuring chilled, vibrant Roma tomato purée, garnished with rich, finely chopped prosciutto and delicate hard-boiled egg. Served alongside a savory, house-made flaky beef empanada.

Garlic and Chili Green Beans

A vibrant medley of crisp, savory garlic chips, fiery Calabrian chili, and bright lemon zest, perfectly balanced with the delicate crunch of toasted almonds and crispy shallots, all served atop silky, tangy labneh.

Cilantro Lime Tiger Shrimp

Succulent, cilantro-lime poached tiger shrimp, smoky grilled artichoke hearts. Served with sweet and spicy balsamic figs, and a warm delicate phyllo-wrapped feta drizzled with golden honey.

ENTRÉE

choice of:

Agashi Spiced Flounder

Pan-seared flounder with North African spices, lemon potatoes, sweet corn salsa, and feta crumble. Served with a grilled lemon wedge.

Egyptian Stuffed Acorn Squash

Roasted acorn squash quarters stuffed with a medley of sautéed bell peppers, red onions, grape tomatoes, and baby spinach. Mixed with Egyptian rice, and finished with a topping of crispy crumbled feta and toasted pine nuts.

Raz el Hanout Spiced Miami Ribs

Aged, thinly sliced, and grilled Beef Short Ribs. Seasoned with a Blackened Ras el Hanout or ‘head of the shop’ spice blend of North Africa. Served with savory truffle and rosemary spiced fries. Finished with a vibrant Zhoogh sauce for a high kick.

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