

## RACIONES

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Mixed Greens 7.  
*organic greens, house made red wine vinaigrette, bleu cheese & fried shallots*

Turkish Salad 10.  
*fresh pomegranate, olive, endive, lemon & hazelnuts*

Patatas Bravas \*8.  
*fingerling potatoes, garlic alioli, spicy tomato sauce & chili peppers*

Grilled Quail \*10.  
*poached pear, pickled onion, saffron & coriander*

Octopus 12.  
*wood grilled tender octopus, fennel, Walla Walla winter sweet onions, skordalia & ouzo*

Lamb Ribs 13.  
*harissa, celery root, orange yogurt & cilantro*

Mezze 6. each  
*assorted house made spreads, dips or salads*

Croquetas \*9.  
*All natural pork, capers & pequillo alioli*

Beef Cheeks 10.  
*butternut squash agrodolce & basil*

## FLATBREADS

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White Bean & Lardo 14.  
*winter sweet onion, sage, extra virgin olive oil Parmigiano-Reggiano & house made lardo*

Lahmacun 13.  
*very thin Turkish flatbread, tomato-pepper purée, parsley, spiced lamb & lemon oil*

Razor Clam 15.  
*Olympic Peninsula razor clams, guanciale, garlic, chili flake, fresh herbs & ricotta cheese*

## HOUSE-MADE PASTAS

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Free Form Lasagna 27.  
*wild boar ragú, chestnuts, butternut squash, fresh mozzarella & Parmigiano-Reggiano*

Pappardelle 25.  
*all natural beef oxtail ragú, collard greens, extra virgin olive oil & Pecorino Toscano*

Agnolotti 26.  
*rabbit ragú, ricotta cheese, mushrooms, capers, tomato, cherry peppers & basil*

## ENTREES

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Olympic Peninsula Steelhead \*25.  
*hand rolled cous cous, golden raisins, sweet & sour Meyer lemon & charmoula*

Duck 26.  
*all natural duck, fennel, dates, orange, saffron & pistachio*

Wood Grilled Oregon Country Beef Hanger Steak \*26.  
*adobo marinated, fire roasted fingerling potatoes, almond & caperberry salsa*

Lamb Tagine 27.  
*all natural lamb, honey caramelized pears, olives, preserved lemon & green garbanzo beans*

## ON THE SIDE

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Fire Roasted Fingerling Potatoes 5.

Wilted Greens 5.

Wood Grilled Pita 5.

House-Made Breads 4.

*The use of cellular phones in the restaurant and \*consuming raw or undercooked products increase your risk for foodborne illnesses.*

*We politely decline substitutions.*

*We accept Visa, MasterCard, Discover and Saffron Mediterranean Kitchen Gift Cards. An 18% gratuity may be added for parties of six or more, tabs left open and credit card receipts left unsigned*



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Tuesday - Sunday  
2:00 - 9:00