

## MEZE

**MEZE MIX** \$10  
chorizo, manchego, olives

**FALAFEL BITES** \$10  
tzatziki, pickled red onion

**CRISPY ARTICHOKE** \$14  
charred lemon aioli

**MONTADITOS** 2PC (OR ONE OF EACH) \$15

**MUSHROOM DUXELLE** **PAN TOMATE**  
oyster and enoki mushroom, marinated heirloom tomato, garlic,  
chimichurri, truffle aioli, parmesan fresh herbs, olive pearls

**HOUSEMADE DIPS** \$18  
served with crudites and flatbread

**CHOOSE ONE:**

- beet & cashew tzatziki
- green chickpea hummus
- labneh with caramelized onions

## TAPAS

**NEW ZEALAND LAMB CHOP** \$10  
romesco, chermula, mint, dill

**SCALLOP & BLOOD ORANGE CRUDO** \$22  
diver scallop, blood orange leche de tigre, candied  
ginger, granny smith apple, squid ink rice cracker

**"MAC" BAHARAT PIDE** \$25  
housemade flatbread, spiced PEI grassfed beef, kesir  
peynir cheese, piri piri aioli, fermented pickle salad

**GRILLED PRAWNS** \$26  
garlic chili oil, fresh sourdough

**CHARGRILLED OCTOPUS** \$34  
romesco, crispy potato, lemon, charred scallion



## REYNA GEMS

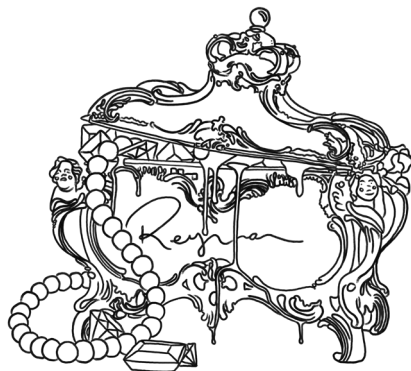
**LAMB BAKLAVA** \$8  
kataifi, braised lamb shank, burnt  
honey saffron aioli, pistachio

**MANCHEGO &  
CAULIFLOWER CROQUETTES** \$14  
spanish aioli

**CRISPY CALAMARI** \$19  
chickpea dusted, za'atar, harissa  
verde, aioli, sesame seeds

**HALLOUMI SOUVLAKI** \$19  
grilled halloumi, turkish salsa,  
tzatziki, housemade flatbread

**LEBANESE "TACOS"** \$20  
two housemade flatbreads, reyna-spiced  
chicken OR falafel, garlic aioli, lebanese  
pickles, turkish salsa, crispy onions



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## VEGETABLES

**CHARGRILLED BROCCOLINI** \$16  
ajoblanco, garlic crisps

**BIG GREEN SALAD** \$16  
mixed lettuces, frisee, watermelon radish,  
cucumber, tarragon vinaigrette

ADD: FALAFEL \$8 | CHICKEN BREAST \$11 | 4OZ STEAK \$24

**REYNA SALAD** \$17 | \$24

beet, cucumber, avocado, fennel, radish, tomato,  
quinoa, baby kale, fried chickpeas, crispy shallot,  
serrano tahini dressing, nappa cabbage, radicchio  
ADD: FALAFEL \$8 | CHICKEN BREAST \$11 | 4OZ STEAK \$24

**GRILLED ENDIVES** \$18  
candied walnut, manchego, citrus & sherry vinegar

## FRIES \$10

### ARABIC

za'atar spiced, date ketchup

### GREEK

wild greek oregano, crumbled feta,  
olive oil, lemon & feta dip

### SPANISH

spanish spiced, shaved manchego,  
chorizo, chipotle aioli

### ITALIAN

shaved grana padano, truffle aioli

## FOR THE TABLE

**PICAÑA BEEF** 4oz \$28 | 8oz \$38 | 12oz \$48  
marinated with garlic and red wine,  
served with a fig glaze and rocket salad

**SHAWARMA PLATTER** HALF \$42 | FULL \$69  
roast chicken, flatbread, turkish salsa, pickled turnip,  
pink lentil & kale tabouli, tzatziki, charred lemon jus



# **SWEETS \$14**

## **RICOTTA FRITTERS**

orange blossom



## **KAFFIR LIME & SAFFRON “BAKLAVA”**

kaffir lime & saffron mousse, caramelized phyllo,  
pistachio, dehydrated rose petals



## **SPANISH CHURROS**

chocolate sauce, cinnamon sugar, namelka  
cream, avocado, grapefruit, roasted almonds,  
mint, maldon sea salt