

# CRAFT YOUR BOWL 11.5

Comes with lavash bread

## BASE

### ORZO RICE

Basmati rice, orzo, olive oil

### FLUFFED WHEAT <sup>V</sup>

Organic wheat, garlic, onion

### CRISPY ARUGULA <sup>V</sup> <sup>GF</sup>

Arugula, kale, cabbage, radish

### LEAFY ARUGULA <sup>V</sup> <sup>GF</sup>

Arugula, spinach, radicchio, fennel

### SPICED FRIES <sup>V</sup> +1

Shoestring french fries, spice blend

### ROASTED CAULI <sup>V</sup> <sup>GF</sup> +3

Cauliflower, olive oil, parsley, spices

## PROTEIN

### GREEK CHICKEN <sup>GF</sup>

Rosemary, thyme, dijon, lemon, olive oil

### GRILLED CHICKEN <sup>GF</sup>

Smoky peppers, garlic, thyme

### FALAFEL <sup>V</sup>

Handmade fresh garbanzo, parsley, onions, garlic, gram flour

### ROASTED VEGGIES <sup>GF</sup>

Brussels sprouts, cauliflower, sweet potatoes, honey

### CHICKEN KOFTA +1.5

Grilled chicken, lamb, onions, red peppers, spices

### GRILLED STEAK <sup>GF</sup> +3

Hot peppers, garlic, aleppo pepper

### SLOW COOKED LAMB <sup>GF</sup> +5

12-hour slow braise, onions, garlic, spices

## VEGGIES + SALADS

### ROASTED CAULI <sup>V</sup> <sup>GF</sup> +1.6

Cauliflower, olive oil, parsley, spices

### ROASTED VEGGIES <sup>GF</sup> +2

Brussels sprouts, cauliflower, sweet potatoes, honey

### SHAKSHOUKA VEGGIES <sup>V</sup> <sup>GF</sup>

Seared bell peppers, onions, spices

### SHIRAZI SALAD <sup>V</sup> <sup>GF</sup>

Cucumbers, tomatoes, onions, scallions, parsley

### CRISPY ARUGULA <sup>V</sup> <sup>GF</sup>

Arugula, kale, cabbage, radish

### LEAFY ARUGULA <sup>V</sup> <sup>GF</sup>

Arugula, spinach, radicchio, fennel

## SAUCES

### WHITE GARLIC <sup>GF</sup>

### MEHMET'S HOT SAUCE <sup>V</sup> <sup>GF</sup>

### ROASTED RED PEPPER <sup>GF</sup>

### HONEY ALEPPO <sup>GF</sup>

### GREEN TAHINI <sup>V</sup> <sup>GF</sup>

## TOPPINGS

### AVOCADO +1.9

### FRESH LEMON JUICE

### CHICKPEA SALAD

### KALAMATA OLIVES

### PEPPERONCINIS

### PICKLED ONIONS

### PERSIAN CUCUMBERS

### FETA CHEESE

### PICKLED CABBAGE

### ORECCHIETTE SALAD

### PITA CRISPS

## DESSERT

### SOFT SERVE + TURKISH COFFEE SYRUP

FREE

## DRINKS

### TRACTOR®

2.95

### BOTTLED DRINKS

3

## KIDS MENU

### CHEESE PITADILLA + CHOICE OF PROTEIN (+1.5)

6.5

# CURATED BOWLS

Comes with lavash bread

### MOTO CHICKEN

13.5

Orzo Rice, Grilled Chicken, Roasted Veggies, Leafy Arugula, Shirazi Salad, Pickled Onions, Feta Cheese, Orecchiette Salad, White Garlic Sauce, Mehmet's Hot Sauce, Hummus, Muhammara

### STEAK + FRIES

15.5

Spiced Fries, Grilled Steak, Shakshouka Veggies, Pickled Onions, Feta Cheese, Pickled Cabbage, Mehmet's Hot Sauce, White Garlic Sauce, Muhammara, Hummus

### FALAFEL & VEGGIES

15.4

Leafy Arugula + Orzo Rice, Falafel, Roasted Veggies, Shakshouka Veggies, Avocado, Pickled Cabbage, Pickled Onions, Kalamata Olives, Fresh Lemon Juice, Green Tahini, White Garlic Sauce, Hummus, Baba Ghanoush

### GREEK HARVEST <sup>GF</sup>

16.4

Roasted Cauli, Greek Chicken, Shakshouka Veggies, Avocado, Pepperoncinis, Feta Cheese, Kalamata Olives, White Garlic Sauce, Green Tahini, Tzatziki, Pista Feta Dip

### LAMB GRAZER

18.5

Fluffed Wheat, Slow Cooked Lamb, Roasted Veggies, Shakshouka Veggies, Shirazi Salad, Chickpea Salad, Pepperoncinis, Pickled Onions, Feta Cheese, Roasted Red Pepper Sauce, White Garlic Sauce, Baba Ghanoush, Hummus

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MOTO  
MEDI  
MEDITERRANEAN

<sup>V</sup> VEGAN

<sup>GF</sup> GLUTEN FREE