



SET MENU

GROUPS OF 8+

\$75 / person

Cancellation Policy: We require a minimum of a 72 hour notice for all cancellations. If a cancellation is made in less than 72 hours time from the reservation, a fee of \$50 per person will be charged.

MEZE

CHOOSE 2

CRISPY ARTICHOKEs

lemon aioli

HOUSEMADE DIP

served with housemade flatbread & crudites

CHOOSE ONE: • beet & cashew tzatziki
• green chickpea hummus
• labneh with caramelized onions

MANCHEGO & CAULIFLOWER CROQUETTES

spanish aioli

FALAFEL BITES

tzatziki

SMALL PLATES

CHOOSE 3

SCALLOP & BLOOD ORANGE CRUDO

diver scallop, blood orange leche de tigre, candied ginger, granny smith apple, squid ink rice cracker

"MAC" BAHARAT PIDE

housemade atbread, spiced PEI grassfed beef, kesir peynir cheese, piri piri aioli, fermented pickle salad

CRISPY CALAMARI

chickpea dusted, za'atar, harissa verde, aioli, sesame seeds

LAMB BAKLAVA

kataifi, braised lamb shank, burnt honey saffron aioli, pistachio

LEBANESE TACOS

two housemade flatbreads, chicken or falafel, garlic aioli, lebanese pickles, turkish salsa, crispy onions

GRILLED PRAWNS (add \$5)

garlic chili oil, fresh sourdough

CHARGRILLED OCTOPUS (add \$5)

romesco, fried capers, shishito peppers, lemon

Our menu is served family-style.

*Please reach out to
xeni@reynahospitality.com
to book with us.*

LARGE PLATES

CHOOSE 2

SHAWARMA PLATTER

roast chicken, flatbread, turkish salsa, pickled turnip, pink lentil & kale tabouli, tzatziki, charred lemon jus

GRILLED WHOLE SEA BASS

deboned sea bass, tomato olive sauce, roasted cherry tomatoes, capers, crispy leeks

PICANA BEEF

marinated with garlic and red wine, served with a fig glaze and rocket salad

JUMBO SHRIMP (add \$15)

marinated with oregano, garlic, and tangerine, served with citrus and treviso

SIDES

CHOOSE 2

CHARGRILLED BROCCOLINI

ajoblanco, garlic crisps

BIG GREEN SALAD

baby gem, frisee, endive, romaine, chives, tarragon vinaigrette

GRILLED ENDIVES

candied walnut, manchego, citrus & sherry vinegar

GREEK FRIES

wild greek oregano, feta, olive oil, lemon & feta aioli

ARABIC FRIES

za'atar spiced, date ketchup

SPANISH FRIES

spanish spiced, shaved manchego, chorizo, spanish aioli

ITALIAN FRIES

shaved grana padano, truffle aioli

SWEETS

CHOOSE 1

RICOTTA FRITTERS

orange blossom curd

KAFFIR LIME & SAFFRON "BAKLAVA"

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



WEEKEND BRUNCH

SET MENU FOR GROUPS OF 8+

\$58/person

TO START

SALMON BOARD

smoked salmon, sourdough toast, cucumber, tomato, pickled onions, fried capers, housemade labneh, lemon

MAINS

REYNA SALAD

beet, cucumber, avocado, fennel, radish, tomato, quinoa, baby kale, nappa cabbage, radicchio, fried chickpeas, crispy shallot, serrano tahini dressing

SHAKSHUKA

charred tomato & pepper, feta, egg, onion spouts, sourdough

AVOCADO ON TOAST

sourdough, avocado, charred tomatoes, grilled halloumi, pickled anaheim peppers, mint

SWEETS

BAKLAVA FRENCH TOAST

baklava crusted challah bread, orange blossom, vanilla ricotta, candied pistachio

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