

miza DIPS + MEZES SERVED WITH LAFFA BREAD

HUMMUS "masabacha" style, chick pea, tahini, cumin, lemon 9

~ FETA & LEBANEH greek yogurt, sheep's milk feta, za'atar 9

BABAGANOUSH smoked eggplant, tahini, sumac 10

MEZETHAKIA dolmades, spanikopita, babaganoush, beets two ways, harissa carrots 22

orektikos SMALL PLATES

GREEK SALAD campari tomato, cucumber, kalamata olive, feta, oregano, vinaigrette 14

CHOPPED FREEKEH SALAD persian cucumber, tomato, watermelon radish, yogurt, lavash 12

ROASTED VEGETABLE QUINOA SALAD kale, farrow, mint, nigella, green tahini 13

DUCK MATZO BALL SOUP fresh pasta, confit duck, consommé broth, fresh herbs, lime 14

~ LAMB SHAWARMA slow-roasted lamb, grilled laffa, lebaneh, caramelized onion 16

LAMB SLIDERS feta, piquillo peppers, harissa aioli, pickled shallot, challah 12

CEVICHE leche de tigre, snapper, lime, thai basil, sweet 100 tomato 15

HARISSA TUNA TARTARE avocado, orange, olive tapenade, lavash 14

GRILLED OCTOPUS smoked paprika, celery, lebaneh, grilled potato 16

kebabs

TANDOORI CHICKEN 9

SKIRT STEAK 12

SALMON 12

SHRIMP 14

LAMB KEFTA 9

FILET MIGNON 16

tagines

SERVED IN HAND PAINTED TAGINES FROM MOROCCO

MARKET VEGETABLE caramelized honey, castelvatrano, schug, chickpea, yogurt 19

MOROCCAN LAMB apricots, apples, silan, saffron rice, raw almonds, sesame seeds 26

FISH AND SHELLFISH spicy tomato, artichoke, harissa, cilantro, saffron 34

SAFFRON CHICKEN preserved lemon, almonds, olives, roasted tomato, saffron rice 24

~ MEATBALL SHAKSHOUKA soft egg, tomato, squash, piquillo peppers 22

from the land CHARCOAL GRILLED

RACK OF LAMB Australian, 100% grass fed, chimichurri 42

PRIME SKIRT STEAK 32

NEW YORK STEAK USDA Prime, dry-aged 48

FILET MIGNON USDA Prime, dry-aged four to six weeks 54

COTE DE BOEUF USDA prime "tomahawk" steak, the king of steaks 89

steaks are served with
cabernet bordelaise
and tarragon bernaise

from the sea

BRANZINO seared, crispy skin, vadouvan, currants, agrodolce, pine nuts, cauliflower 38

SNAPPER steamed and hot oil seared with Calabrian chile, nicoise olives, barberries 36

GARLIC SHRIMP white wine, preserved lemon, gigante bean purée 34

CHILEAN SEABASS citrus, ginger, basil, cilantro and chili ponzu 52

WHOLE MAINE LOBSTER smoked paprika butter, hand-cut saffron pasta 54

sides

SAFFRON BASMATI RICE 6

ROASTED MUSHROOMS 12

CHARMOULA ROASTED POTATO 9

CHILE GREEN BEANS 12

CHEF DANNY ELMALEH

sbe

Cleo

MEDITERRÁNEO

New York

PREVIEW

Cleo

MEDITERRÁNEO

New York

breakfast

- 3 EGGS & BACON** eggs any style, thick slice bacon, rosemary garlic potato, tzaziki 18
- ~ **MUSHROOM OMELET** taleggio cheese, hen of woods, cremini, herbs, toast 22
- SMOKED SALMON BENEDICT** poached eggs, hollandaise sauce, hash browns, spinach 24
- ~ **AVOCADO TOAST** ciabatta, red beets, spiced sunflower seeds, pomegranate 16
- SHAKSHOUKA** merguez sausage, spicy tomato sauce, 2 eggs, lebaneh, challah bread 24
- MAPLE FRENCH TOAST** challah, cinnamon-almond streusel, all-natural maple syrup 14

healthy start

- STEEL CUT OATS** banana, pecans, brown sugar 13
- QUINOA BOWL** roasted vegetables, avocado, kale, almonds 16
- GREEK YOGHURT** nuts and seeds, apricot compote, honey 14
- FRUIT PLATE** chef's selection of seasonal fruit 12

sides

- ONE EGG** 7
- ROSEMARY GARLIC POTATO** 9
- THICK SLICED BACON** 9
- TURKEY BACON** 9
- SLICED AVOCADO** 9
- BREAKFAST SAUSAGE** 9
- SMOKED SALMON** 14

bakery

- CROISSANT** 7
- TOAST** white or wheat 7
- BAGEL** plain or everything 7

juice

- MARVE COLD PRESSED JUICES**
Deep Purple, Fancy Orange, Light Green, Sweet Green, Vivid Red, Intense Yellow 9
- FRESHLY SQUEEZED JUICE**
Orange or Grapefruit 7

coffee + tea

- STONE STREET COFFEE** 6
- ESPRESSO** 6
- DOUBLE ESPRESSO** 8
- LATTE** iced or hot 6
- CAPPUCCINO** 6
- HARNEY & SONS TEA**
English Breakfast, Earl Grey
Supreme, Egyptian Chamomile,
Japanese Sencha, Organic
Peppermint 8

cocktails

- BELINI** 14
- BLOODY MARY** 14

wine

SPARKLING

Juve & Camps "Reserva de la Familia" Brut Nature Cava (Penedes, Spain) 14
Bisol Jeio Prosecco Brut (Prosecco, Italy) 15
Veuve Cliquot Brut Reserve (Reims, France) 30
Veuve Cliquot Brut Rose (Reims, France) 325
G.H. Mumm Champagne Brut Cuvee Privilege (Reims, France) 115
Perrier-Jouet Champagne Belle Epoque 2008 (Champagne, France) 650

DRY SHERRY & MADEIRA

La Guita Manzanilla 10
Emilio Hidalgo "Gobernador" Oloroso Seco 18

LIGHT CRISP DRY WHITES

Elena Walch Pinot Grigio 2016 (Alto Adige, Italy) 15 / 60
Don Olegario Albariño 2015 (Rias Baixas, Spain) 14 / 56
Argyros "Atlantis" White Assyrtiko 2016 (Santorini, Greece) 46

LIGHT ~ MEDIUM-BODIED OFF-DRY WHITES

Frog's Leap Sauvignon Blanc (Napa Valley, California) 17 / 68
Sancerre, Chateau de Sancerre 2015 (Loire Valley, France) 23 / 92
Loimer "Langenlois" Gruner Veltliner 2015 (Kamptal, Austria) 15 / 60

RICH WHITES

Blindfold White 2014 (Nappa Valley, California) 16 / 64
Smoke Tree Chardonnay 2015 (Sonoma County, California) 14 / 56
Bernard Defaix Chablis 2015 (Burgundy, France) 22 / 88
Thierry et Pascale Matrot Bourgogne Blanc 2013 (Burgundy, France) 56
Pio Cesare Lange Arneis 2014 (Piedmont, Italy) 78
Rombauer Chardonnay 2016 (Carneros, California) 105

DRY ROSE

Chateau Minuty Rose 2016 (Provence, France) 17 / 68 / 150
Macari Rosé 2016 (North Fork of Long Island) 58

SOFT ~ MEDIUM-BODIED REDS

L'Umami Pinot Noir 2016 (Willamette Valley, Oregon) 15 / 60
Belleruche (Cotes du Rhone, France) 15 / 60
Newton Sky Side 2015 Claret (Napa Valley, California) 22 / 88
Bergström 'Cumberland Reserve' Pinot Noir 2015 (Willamette Valley, Oregon) 110

SPICY AND RIPE REDS

Don Miguel Gascon 2015 Malbec (Mendoza, Argentina) 15 / 60
Feudo Montoni 'Lagnusa' Nero d'Avola (Sicily, Italy) 16 / 64
Campo Viejo Rioja Reserva (Logrono, Spain) 80

SLIGHTLY BIGGER REDS

Jacob's Creek Shiraz Cabernet Classic (South Eastern Australia) 14 / 56
Routestock Cabernet Sauvignon 2014 (Napa Valley, California) 23 / 92
Massaya "Cap Est" Grenache/Mourvedre (Bekaa, Lebanon) 90
Honig Vineyards Cabernet Sauvignon 2014 (Napa Valley, California) 118
Punica Agricola Barrua Carignan 2013 (Sardinia, Italy) 90
Robert Craig Cabernet Sauvignon Affinity 2014 (Napa Valley, California) 95

DESSERT WINES

Inniskillin Vidal Icewine Niagara Pearl 2014 (Ontario, Canada) 14
Royal Tokaji Late Harvest 2015 (Tokaj, Hungary) 14

beer

| | |
|-------------------------|--|
| Shock Top (St. Louis) 8 | Weihenstephaner Hefeweizen (Germany) 8 |
| Dos Equis (Mexico) 8 | Sam Adams Rebel IPA (Boston) 8 |
| Shiner Bock (Texas) 8 | Michelob Ultra (St. Louis) 8 |
| Peroni 8 | Buckler (Non-Alcoholic) 8 |
| Chimay Red (Belgium) 10 | |

CLEO IS PROUDLY SERVING RED BULL EXCLUSIVELY

Cleo

MEDITERRÁNEO

New York

cocktails 15

VINEBURY

Absolut Elyx Vodka, St. Germain Elderflower Liqueur, Crushed Basil, Cucumber, Serrano, Fresh Lemon

LOTUS FLOWER

Belvedere Vodka, Crushed Blackberries, St. Germain Elderflower Liqueur, Fresh Lemon

JASMINE MARGARITA

Avion Silver Tequila, Fresh Lime, Pomegranate

JANAPOLITAN

Grey Goose Vodka, Crushed Strawberry and Basil Leaves, Fresh Lime

HONEY CITRUS SIDECAR

Bulleit Rye Whiskey, Cointreau, Crushed Mint, Yuzu Juice, Agave Nectar

CLEMENTINA

Grey Goose L'Orange Vodka, Crushed Basil and Serrano Chili, Orange Juice, Fresh Lemon

CLEO KISS

Botanist Gin, Crushed Cucumber, Pomegranate Juice, Fresh Lime, Splash of Prosecco

MEZCAL MULE

Montelobos Mezcal, Fresh Lime, Crushed Serrano, Muddled Cucumber, Ginger Puree, Soda Water

CHEF DANNY ELMALEH **sbe**

Cleo

MEDITERRÁNEO



dessert

STICKY TOFFEE PUDDING

butterscotch, walnut tuile,
vanilla bean ice cream

FLOURLESS CHOCOLATE CAKE

dark chocolate, candied nuts,
coffee ice cream, licorice merengue

YOGURT PANNA COTTA

greek yogurt, dragonfruit,
guava sorbet, coconut tuile

FRUIT CROSTATA

butter crust, almond streusel,
vanilla bean ice cream