

FOR THE TABLE

MEZZE

1 for 6 | 3 for 15 | 5 for 23

CRACKED MOROCCAN OLIVES coriander, arak, citrus
 PICKLED VEGETABLES fennel, carrot, celery
 BABA GHANOUSH burnt eggplant, tahini, soffrito
 MOHAMMARA piquillo pepper, walnut, pomegranate molasses
 CAPONATA eggplant, agrodolce, capers
 SALUMI weekly selection
 SPICED ALMONDS & PISTACHIOS

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FAMOUS EGG SALAD 2/3/4 6/8/10
 add white anchovy +1 per piece
 ISRAELI BRUSCHETTA 2/3/4 6/8/10
 charred tomato, hot pepper, mint, garlic

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HUMMUS

all hummus plates are served with one pita
 EXTRA PITA +2

"KING of KINGS" 8
 tahini, smoked paprika, parsley
 "DELUXE" 14
 braised lamb shoulder, almonds, pine nuts, harissa
 "BAQAR" 12
 seasoned beef ragu, almonds, pine nuts, z'hug

ABOUT OUR BREAD

Our bread is made the way bread had been made centuries ago: mixed, shaped, and crafted by hand; naturally-leavened; and baked in the hearth. We use fresh-milled flour from Missouri-grown wheat. [our oven is located outside on the patio, take a look]

JERUSALEM BAGEL labne, zaatar, pomegranate 10
 FOCACCIA burrata, speck, olive oil 15

Our sourdough loaf is available for retail

JOIN US FOR SPRITZ HOUR

Daily 3-6pm & after 10pm \$5
 (All other times \$8)
 served with club, sparkling wine & citrus wedge

APEROL
 Aperol, orange
 BLANC VERMOUTH
 Dolin blanc, lemon
 AMARO
 Lazzaroni amaro, orange
 PASTIS
 Ricard pastis, grapefruit
 VIN MORT
 White wine with lemon
 Red wine with orange

SPREZZATURA The art of looking as if you haven't tried too hard to look that good

#YESWESPRITZ

SALADS

FRISÉE & NAPA CABBAGE 12
 seeds, nuts, dried fruits, pomegranate vinaigrette
 TUSCAN KALE SALAD 12
 chili flakes, lemon-anchovy dressing, pecorino
 MARINATED BEETS 12
 chermoula, roasted peppers, fresh ricotta
 MOROCCAN CARROTS 12
 roasted & raw, harissa yogurt, carrot tops
 ROASTED CAULIFLOWER 13
 tahini, green harissa, almonds



SMALL PLATES

OCTOPUS 18
 fennel, stewed eggplant, chimichurri
 ZUCCHINI "CARPACCIO" 12
 preserved lemon, pecorino, herbed oil
 SHISHITO PEPPERS 12
 Israeli feta, pickled onions, pickled sweet peppers
 OIL POACHED COBIA 14
 cucumber yogurt, orange blossom, hot pepper
 SOUP OF THE DAY 8
 daily preparation

LARGE PLATES

"SINNIA" 18
 chicken kafta, tahini, pickled onion, tomato
 ROOT VEGETABLE TAGINE 18
 turmeric rice, cranberries, madras curry
 SLOW ROASTED TURKEY THIGH [for 2-4] 36
 shawarma spices, turmeric rice, herb salad

SANDWICHES, ETC.

CHARRED BROCCOLI PITA 12
 fresh ricotta, preserved lemon, provolone
 "LAHMAÇUN" 12
 turkish pizza, spiced beef, pine nuts, mint
 "ARÄIS" 13
 pulled lamb-stuffed pita, harissa, tzatziki
 SMOKED TROUT TARTINE 13
 challah, avocado, pickled onion
 HAM & BRIE TARTINE 13
 challah, grainy mustard, preserved lemon



I HAVE THE SIMPLEST TASTES.
 I AM ALWAYS SATISFIED WITH THE BEST

-Oscar Wilde

FOOD OF LOVE
 FOR THE
 LOVE OF FOOD

OLIO

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APERETIFS

CONTRATTO BIANCO	6
Italy, Canelli 1867	
BYRRH	6
France, Rousillon 1866	
BONAL	6
France, Podensac 1872	
YZAGUIRRE "BLANCO"	9
Spain, El Morell 1884	
SUZE	8
France, Paris 1889	

ANISSETTES

ARAK RAZZOUK	6
Lebanon, Beirut	
RICARD	7
France, Marseille	
MELLETTI	8
Italy, Le Marche	
H. BARDOUIN PASTIS	8
France, Forcalquier	
LEATHERBEE ABSINTHE	12
Illinois, Chicago	

DIGESTIFS

UNDERBERG	4
CARDAMARO	6
AMARO SIBILLA	10
Sta. MARIA AL MONTE	6
CONTRATTO FERNET	10
BECHEROVKA	8
FERNET BRANCA	6

CHRIS VOLL, HEAD BARKEEP

COCKTAILS

12

DESERT ROSE	
Codigo-NIXTA Tequila, Rose, Cocchi Rosa, St. Germain	
IT HAD TO BE YOU	
Vodka, Cranberries, Lime, Amargo Vallet	
TIKI TODDY (served hot)	
Dark Rum, Port, Sibilila, Turmeric-Ginger Tea, Honey	
TWIN HIGH MAINTENANCE MACHINES	
Bourbon, Applejack, Allspice Dram, Benedictine	
WHERE THERE'S SMOKE	
Rye, Amaro Nonino, Cherry Heering, Ardberg 10 year	
YOU'LL SHOOT YOUR EYE OUT, KID	
Gin, PX Sherry, Grapefruit, Becherovka, Meletti	
CLAVERACH HOOP PUNCH (serves 4)	32
Red Wine, Cognac, Dry Curacao, Becherovka, Lime	

BEER

ARGUS CIDERKIN	8
DRY CIDER / 4.5% / TEXAS	
ARGUS GINGER PERRY	8
DRY CIDER / 4.5% / TEXAS	
CROOKED STAVE PETIT SOUR ROSE	12
AMERICAN WILD ALE / 5% / COLORADO	
CROOKED STAVE WILD SAGE	12
MOUNTAIN SAISON / 7.2% / COLORADO	
EVIL TWIN EVEN MORE JESUS	14
IMPERIAL STOUT / 12.0% / NEW YORK	
FOUR HANDS CITY WIDE	8
AMERICAN PALE ALE / 5.5% / SAINT LOUIS	
NORTH PEAK DIABOLICAL IPA	8
AMERICAN IPA / 6.66% / MICHIGAN	
SANTA FE JAVA STOUT	6
IMPERIAL STOUT / 8% / NEW MEXICO	
STILLWATER YACHT	10
LIGHT LAGER / 4.20% / MARYLAND	
TO ØL SUR SORACHI ACE	10
AMERICAN WILD ALE / 6.0% / DENMARK	
URBAN CHESTNUT ZWICKEL	8
BAVARIAN LAGER / 5.4% / SAINT LOUIS	

BUBBLES

NV	CASTELLER "BRUT CAVA"	10/40
	Macabeo, Xarel-lo, Parellada / Penedés, Spain	
NV	VILARNAU "BRUT RESERVA ROSE"	12/48
	Trepat, Pinot Noir / Barcelona, Spain	

ROSE OF THE MOMENT 12/48

WHITE

2016	LEITZ	11/44
	Reisling / Rheingau, Germany	
2015	BEVI	9/36
	Pinot Grigio / Veneto, Italy	
2015	DOMAINE du TARIQUET	10/40
	Ugni Blanc, Columbard / Cote de Gascogne, France	
2015	BLEU DE MER	12/48
	Sauvignon Blanc / Vin de Pays d'Oc, France	
2015	ANTONUTTI	14/56
	Friulano / Friuli DOC, Italy	
2015	EVOLUCIO	9/36
	Furmint / Tokaj, Hungary	
2015	JAX Y3	13/52
	Chardonnay / Napa Valley, California	

RED

2015	ROCO "GRAVEL ROAD"	15/60
	Pinot Noir / Willamette Valley, Oregon	
2015	TROISGROS & SEROL "LES BLONDINS"	12/48
	Gamay St. Romain / Côte Roannaise, France	
2014	MUSTIGUILLO "MESTIZAJE"	12/48
	Bobal / El Terrerazo, Spain	
2015	CURATOLO ARINI "PACCAMORA"	10/40
	Nero d'Avola / Terre Siciliane, Italy	
2016	FERRARIS "BRIC D' BIANC"	11/44
	Ruche / Monferrato, Italy	
2015	MARCHESI DI BAROLO "SERVAJ"	9/36
	Dolcetto / Langhe, Italy	
2013	FORTH "LA ROUSSE VINEYARD"	13/52
	Syrah / Dry Creek Valley, California	
2015	GUNSIGHT ROCK	12/48
	Cabernet Sauvignon / Paso Robles, California	
2017	LA PUERTA	10/40
	Malbec / Famatina Valley, Argentina	