

PSST...SEE NOTE BELOW ABOUT
OUR 20% LIVABLE WAGE FEE
ADDED TO ORDERS!



Mera
KITCHEN COLLECTIVE

MEZZE + SMALL BITES

HANDMADE CHICKEN TAMALES | 8

Masa filled with stewed chicken and vegetables | gf

MANGO HABANERO CHICKEN WINGS

Served with carrots, housemade ranch | gf

Half Pound (5-6 wings) | 9 One pound (8-9 wings) | 15

YASSA CHICKEN WINGS

Finished w/ tangy mustard sauce, sauteed peppers, onions | gf

Half Pound (5-6 wings) | 9 One pound (8-9 wings) | 15

SPICY GARLIC FRIES | 5

Handcut topped with toum (whipped garlic sauce) | vegan, gf

CRUSHED RED LENTIL SOUP

Red lentils, onions, spices | vegan, gf

bowl (hot) | 6 quart (to go only) | 10

FALAFEL

Chickpea fritters, herbs, cilantro tahini sauce | vegan, gf

four | 5 dozen | 12.5

CRISPY CAULIFLOWER + TAHINI | 8

Fried cauliflower fritters, cilantro tahini sauce | vegan

^{new!} PUMPKIN POMEGRANATE SALAD | 14

Roasted pumpkin, goat cheese, pomegranate molasses, fresh pomegranate, arugula, lemon juice, olive oil | vegetarian, gf

^{new!} LAMB EMPANADAS | 12

Houseground lamb, spinach, mozzarella

FATTOUSH SALAD | 9

Mixed greens, tomato, cucumber, citrus herb dressing, pita chips | vegan

STUFFED GRAPE LEAVES | 6

Four per order. Rice, tomato, herbs | vegan, gf

CHICKEN SAMOSA | 9

Four fried samosa with ground chicken

HUMMUS | 8

Served with pita and carrots | vegan, pita contains gluten

MUTUBAL | 8

Smoked eggplant, tahini served with pita and carrots | vegan, pita contains gluten

Extra pita +2

HOUSE MADE DRINKS ^{and more}

dine in | 4

bottle (to go) | 5

BISSAP

hibiscus, pineapple, mint, ginger

JUS DE GINGEMBRE

ginger, tamarind, mint, pineapple, vanilla

ORANGE BLOSSOM MINT LEMONADE

HORCHATA

milk, cinnamon, rice, vanilla

NITRO COLD BREW

from Thread Coffee Roasters | 4.5 (can)

ASSORTED SPARKLING SODAS + WATERS

Spindrift, San Pellegrino | 3

ENTRÉES + LARGE BITES

BURKINABÉ PLANTAIN + AVOCADO BOWL | 15

Roasted plantains, jasmine rice, avocado, fresh peppers, cucumber, carrots, onions, and spiced tomato sauce

Ginger habanero ***very hot*** sauce on the side | vegan, gf

Add chicken tinga +8 Add chicken leg quarter +8

GRILLED CHICKEN KESBA BOWL | 16

Slow-roasted bone-in chicken, tangy jalapeno tomato sauce,

cardamom-spiced vegetable rice, pico de gallo | gf

TACOS DE CARNE ASADA | 16

Grilled steak, salsa verde, cilantro, onion, pico de gallo, radish

Served on corn tortillas. Three per order. | gf

Add guacamole +3

FALAFEL SALAD BOWL | 14

Crispy falafel, mixed greens, tomato, cucumber, smoked eggplant

mutubal, citrus herb dressing, pita | vegan

FALAFEL SANDWICH | 12

Crispy falafel, served in a pita, house-made pickles, cucumber,

tomato tahini salad, cilantro tahini sauce | vegan

MEXICAN STEAK SALAD | 18

Grilled steak, mixed greens, avocado, tomato, corn, tortilla chips, cilantro lime vinaigrette, queso seco | gf * recommended MEDIUM RARE**

^{new!} HABANERO TAMARIND BURGER | 17

Ground beef burger topped with beef bacon, argula, Poblano pepper, goat cheese, habanero tamarind sauce. Served with fries. Spicy.

BIG MERA FRIES | 16

Spicy hand-cut fries topped with queso Oaxaca, pico de gallo, sour cream, salsa verde, and your choice of the following:

CHICKEN TINGA

Slow-roasted chipotle chicken, sauteed onions

CARNE ASADA

Juicy steak, grilled peppers, onions, pico de gallo

QUESADILLAS

Griddled flour tortilla filled with queso Oaxaca, sides of sour cream, house-made salsa verde, and your choice of the following:

CHICKEN TINGA | 15

Shredded chipotle chicken, sauteed onions

GRILLED STEAK | 16

Juicy steak, grilled peppers, onions, pico de gallo

VEGETARIAN | 13

Broccoli, yellow squash, grilled peppers, onions

CHEESE | 10

Add guacamole + 3

BEER +
WINE +
COCKTAILS!

DESSERTS + BAKED GOODS

QATAYEF | 6

Two crispy fried stuffed mini-pancakes, filled with walnuts, raisins, cinnamon, sugar, and coconut. Finished with pistachio crumble.

PISTACHIO ROSE WATER BAKLAVA | 2

Served by the individual piece | vegan

JINJI'S CHOCOLATE DATE POPPER | 2.75

vegan, gf, nut free

HAPPY HOUR! TUESDAY - FRIDAY 3-6pm

We are proudly building a worker-cooperative serving story-worthy food from around the world.

We have cooked and served over 215,000 free community meals for our neighbors since March 2020 via the MK Foundation.

A great experience at Mera Kitchen involves the entire team. We add a 20% service fee to all checks, which is shared among the entire team to provide more sustainable, livable wages. Tips are not expected, but if you would like to leave more, you are welcome to do so. If you have questions about this, please let us know - thank you!

WE'RE HAPPY TO SPLIT CHECKS UP TO FOUR WAYS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

SPIKED JUICES

OUAGADOUGOU TO OAXACA

Illegal Mezcal, Emilienne's Jus de Gingembre | 12

NOT FOR MIA *for the* **BALTIMORE BEAT**

Butterfly Elderberry Vodka, Emilienne's Bissap | 12

\$1 goes to The Baltimore Beat to support local journalism

SUMMER IN DAMASCUS

Baltimore Spirits Co. Skelton Gin,

Iman's Orange Blossom Mint Lemonade | 13

WINE

EVERYDAY HOUSE WINES

PETITE PONT BLANC

Vermentino, Chardonnay | France | 8 / 25

PETITE PONT ROSÉ

Grenache and Cinsault Rosé | France | 8 / 25

PETIT PONT ROUGE

Cabernet Sauvignon, Grenache | France | 8 / 25

FEATURED NATURAL WINES

See our specials list for our wines of the moment!

We're fortunate to work with a variety of small distributors who feature excellent wines from around the world.

SPECIALTY COCKTAILS

OLD FASHIONED DATE

Elijah Craig Bourbon, rum raisin date syrup,

black lemon bitters, Angostura bitters | 14

BATIKH BALADNA

Three Brother's Lebanese Bathtub Gin, Velvet Falernum,

Green Chartreuse, watermelon, mint, Z&Z Zaatar, lime | 14

MERA MEZCALITA

XILA Agave Liqueur, Illegal Mezcal, lime, agave | 14

new! CILANTRO BLOSSOM

Vodka infused with cilantro, orange blossom water, soda | 12

PERSEPHONE'S DREAM

Macchu Pisco, Aperol, pomegranate syrup, egg white, lemon

juice, Z&Z Sumac, black walnut bitters | 14

new! ARAK SPRITZ

Sparkling Rose, Karak Arak, cinnamon, lemon | 13

new! FROZEN MEXICAN HOT CHOCOLATE

Reposado tequila, XILA Agave Liqueur, chocolate, cinnamon,

cream, chili | 14

BIENVENUE À BALTIMORE

Don Q 7-year Rum, Bissap, Cinnamon, Allspice, Mint,

Lime, Orange, and Cardamom bitters | 14

BEER + HARD SELTZER

KINTSUGI

Hazy IPA | 6.7% ABV

Suspended Brewing, Baltimore | 7 draft

HIDDEN IN LIGHT

Pale Lager | 5% ABV

Suspended Brewing, Baltimore | 7 draft

WET CITY SEASONAL HARD SELTZER

Hard Seltzer, made w/ fresh local fruit, gluten free | 5.8% ABV

*Wet City, Baltimore | 6 draft **ASK ABOUT TODAY'S FLAVOR!***

ASSORTED CANS AND BOTTLES

See our list of specials for our current canned and bottled beers from Baltimore and beyond.

Welcome!

WHY 'MERA' KITCHEN?

Our name comes from the Greek word meraki. Both a verb and an adverb, it connotes that when someone is doing an activity — like cooking — with so much care, devotion, and attention to the task at hand, they leave a piece of themselves in it. We hope our food transports you to the streets of Burkina Faso, Mexico, Honduras, Syria, Guatemala and beyond, and into the homes and dining rooms of our cooks and chefs. Our food is an extension of our passion.

OUR COLLECTIVE VISION + COOPERATIVE MODEL

We created Mera Kitchen Collective with a focus on the empowerment of cooks and chefs from around the world. We are striving to create a worker-owned cooperative with paths to ownership for all. We believe that promoting equitable access to opportunities, building community, and providing living wages are the keys to long-term self-determination, independence, and happiness. We participate democratically as we build our business together. This allows each of us to strengthen our culinary expertise and have a voice in the operations. This is an ongoing and evolving process, and we continue working to use this cooperative model as a successful tool for wealth generation and fostering empowerment.

OUR MURAL

Our mural, designed by Baltimore-based artist Saba Hamidi (@madebysaba), features soft colors & organic shapes to reflect the fluidity of our story; the flow of varying cultures & tastes coming together as one. The details were inspired by patterns commonly found in textiles and other artifacts from some of the countries featured on our menu - from Burkina Faso to Guatemala to Kuwait to Mexico to Syria.

OUR SPACE

Food brings people together, no matter where you are from. It's a ritual, we gather with our friends and family around the table, not only feeding our bodies but feeding our souls, connecting with people we care about. Our space is an opportunity for our cooks and chefs to fully express themselves, re-invent their food, collaborate with one another, and most importantly take the Baltimore community on a culinary adventure around the world. We believe in the power of communing over food, on long tables, with shared plates, in conversation, and in pausing to connect with new and old friends. At Mera, we strive to create inviting environments characterized by the spirit of abundance and collectivism. We are so happy to welcome you!