

zahav

FEBRUARY 2024

\$85 per person | optional \$45 beverage pairing

IN THE BEGINNING

Hummus-Tehina | Laffa Bread | Salatim

Beets with Tehina
Twice-cooked Eggplant
Broccolini with Caramelized Onions
Pickled Napa Cabbage
Pumpkin Chirshi
Spicy Fennel

*Massaya Sauvignon Blanc/Obeidi
Bekaa Valley, 2021*

MEZZE

Phyllo-wrapped Haloumi | Pear, Honey-Urfa Walnuts, Mint
Crispy Potatoes | Whipped Feta, Green Chermoula, Pickled Peppers
Roasted Broccoli | Green Olives, Preserved Lemon, Spring Onion Tehina
Smoked Carrots | Sunflower Seed Tarator, Dukkah, Citrus

AL HA'ESH

Choose 3 for the Table | Served with Rice Pilaf

Branzino | Lemon, Olive Oil
Chicken Shishlik | Sumac, Pomegranate
Lamb Kebab | Ararat, Onion, Cilantro
Mushrooms | Allspice, Parsley
Eggplant | Muhammara
Tuna | Harif, Date

*Massaya "Le Colombier" Grenache/Cinsault/Tempranillo
Bekaa Valley, 2020*

HA'SOF

Malabi Custard | Carrot, Calamansi, Candied Walnuts

*Golan Heights Winery "Mount Hermon" Moscato,
Galilee, 2022*

MESIBAH

Choose One for the Table

Pomegranate Lamb Shoulder
Crispy Persian Rice, Persian Black-eyed Pea Stew

Whole Dorade in Grape Leaves
Red Chermoula, Tzatziki, Crispy Persian Rice

Dry-aged Duck
Duck Pilaf, Persian Black-eyed Pea Stew

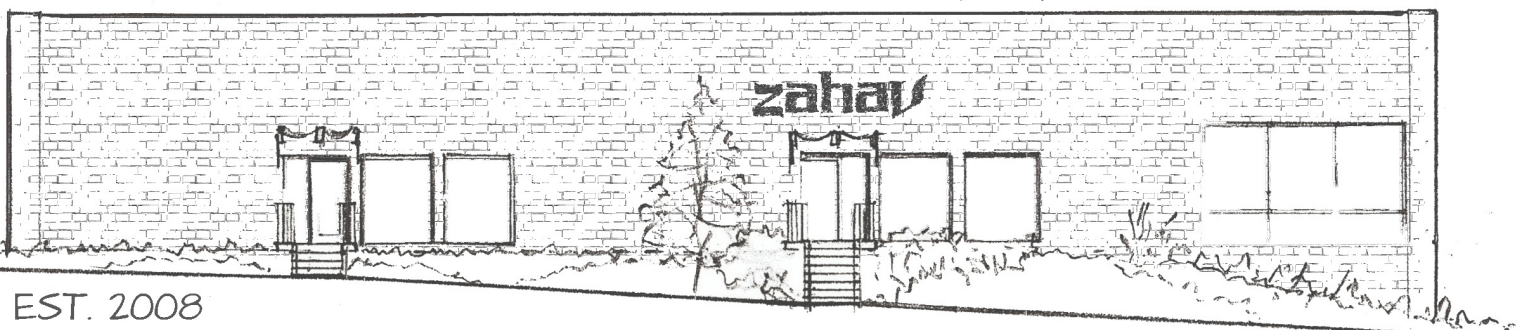
*Rouvalis Tsigello
Aigaleia, 2021*

HA'SOF

Chocolate Konafi | Black Currant Semifreddo

*Dandelion Vineyards "Legacy of Australia" XXXO Pedro Ximénez
Barossa Valley, NV*

*A 20% service charge is included in your bill to ensure a livable wage for all our employees.
Optional gratuities for excellent hospitality and service will go directly to our service staff.*



COCKTAILS

Don't Call Me Shirley Arak, Salep, Grenadine, Lemon	14
Lemonnana Jim Beam Black, Mint, Lemon, Verbena	13
East to West Vodka, Lemon, Sumac, Ginger, Aperitivo, Soda	14
The Z&T Gin, Za'atar, Byrrh Grand Quinquina	14
Oh Yeah! Mount Gay Rum, Darjeeling, Hibiscus, Pamplemousse, Arak, Campari	14
The Rumi Rita Reposado Tequila, Lime, Curacao, Izak	16
Open Sesame Scotch, Calvados, Sesame, Cardamom, Bitters	16
Oh My Darling Tenango Rum, Clementine Shrub, Faccia Bruto Centerbe, Arak	16

SPARKLING & WHITES BY THE GLASS

Cava Sumarroca "Reserva Brut", Catalunya, Spain, 2019	15/67
Sauvignon Blanc Mahu, Maul Valley, 2022	14/64
Chardonnay Golan Heights Winery "Yarden", Galilee, 2022	19/88
Roditis Rouvalis, Aigialeia, 2022	17/77
Listán Blanco Borja Pérez "Artífice", Tenerife, 2020	17/77
Grüner Veltliner Schloss Gobelsburg, Kamptal	16/72

ROSÉ & ORANGE BY THE GLASS

Cabernet/Merlot Rosé Château La Rame, Bordeaux, 2021	17/77
Pinot Gris Romato Maloof "Where Ya PJs At?", Willamette Valley, 2021	18/82
Sauvignon Blanc/Merwah Mersel "Lebnani Abyad", Bekaa Valley, 2022	17/77

REDS BY THE GLASS

Karasakiz Pasaeli "6N", Aegean, 2021	17/77
Syrah/Cabernet/Cabernet Franc Chateau Kefraya, Bekaa Valley, 2018	18/82
Pinot Noir Heirloom Vineyards "Velvet Fog", Adelaide Hills, 2021	18/82
Malbec/Marselan Teperberg "Inspire", Samson, 2021	20/95
Chambourcin Mural City Cellars, Philadelphia, 2023	15/67

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ZERO PROOF

Mint Lemonade	6
Sour Cherry Iced Tea	6
Acqua Panna	8.5
Pellegrino	8.5
Cucumber, Sumac & Tonic	7
Salep Shirley	7
Turks Go Pistachios Turkish Pistachio Orgeat, Grapefruit, Lime, Rose	7

BEER & CIDER

Almaza Pilsner Beirut, Lebanon, 4.2%	7
Gaffel Kolsch Cologne, Germany, 4.8%	8
Goldstar Lager Netanya, Israel 4.9%	8
Human Robot Hallertau Pilsner Philadelphia, PA, 5.2%	12
Human Robot IPA Philadelphia, PA, 6.5%	15
Schnitt Jaffa IPA Tel Aviv, Israel 6.5%	8
Ploughman Stayman Winesap Cider Aspers, PA, 6.9%	9

