



Salatim & Hummus

in the beginning...

SALATIM 16/28
SIX DAILY VEGETABLE SALADS

HUMMUS 9/13
SERVED WITH LAFFA BAKED IN OUR WOOD-BURNING OVEN
CHOOSE ONE:

TEHINA
SESAME, GARLIC, LEMON, OLIVE OIL, CUMIN, GREEN TEHINA

DAILY TOPPING
TEHINA HUMMUS WITH CHEF'S SELECTION OF TOPPING

TURKISH
WITH BUTTER & GARLIC, SERVED WARM

Mezze

small plates 10

FRIED CAULIFLOWER
LABNEH, GARLIC, MINT, ALEPPO

EGGPLANT SABICH
BREADED EGGPLANT, HEIRLOOM TOMATO, AMBA, HARD-BOILED EGG

PASTILLA
APRICOT HARISSA, FETA, PICKLED RAMPS

COBIA TARTARE
ASPARAGUS BABA, BULGUR, SUMAC, CILANTRO

GRILLED DUCK HEARTS
BADEMJAN, BLACK CHICKPEAS, SAFFRON

HALOUMI
PLUM MATBUCHA, PISTACHIO DUKKAH

KIBBE NAYA
RAW LAMB, BULGUR, SCHUG, LAMB BACON, SPRING ONION

CRISPY GRAPE LEAVES
CHICKEN, PINE NUTS, RED PEPPER

Al Ha'esh

grilled over coals 14

SERVED WITH RICE PILAF

BRISKET KOFTE
TURKISH PEPPER SALAD, APRICOTS, CASTELVETRANO OLIVES

CRIMINI MUSHROOMS
SMOKED LABNEH, FAVAS, ENGLISH PEAS, PICKLED GARLIC

CHICKEN SHISHLIK
AMBA, RED CABBAGE, POMEGRANATE

SIRLOIN SHISHLIK
BABA GANOUSH, ZUCCHINI, DILL

EGGPLANT
BLACK-EYED PEAS, YELLOW HARISSA, WALNUTS

BRANZINO
TZATZIKI, CUCUMBER, HARISSA

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Tayim

taste of zahav

SALATIM & HUMMUS
WITH LAFFA

TWO MEZZE

ONE AL HA'ESH

DESSERT

\$45 PER PERSON
FOR THE ENTIRE PARTY

Wine Pairings

THREE 3 OZ. POURS

TURASAN EMIR
CAPPADOCIA, 2015

MASSAYA CINSULT ROSÉ
BEKAA VALLEY, 2015

THALVIN SYRAH
ZENATA, 2013

\$27 PER PERSON