



## 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

**CHERRY TOMATOES**  
ANCHOVY, DILL TABOULEH

**PASTILLA**  
CHICKEN LIVER, FIG, FRESNO CHILE

**GRILLED ZUCCHINI**  
FETA, AVOCADO, SUMAC

**BEEF HEART SHAWARMA**  
MUJADARA, SUMAC ONION, CHERMOULA

**HALOUMI**  
APPLE, WALNUTS, DATE

**KIBBE NAYA**  
RAW LAMB, BULGUR, FRESNO CHILE, LAMB BACON, TOMATO

**COBIA CRUDO**  
CUCUMBER, CORN, SUMAC LABNEH, PRESERVED LEMON

## Al Ha'esh

grilled over coals 14

SERVED WITH RICE PILAV

**LAMB MERGUEZ**  
TOMATO MATBUCHA, ROASTED SQUASH, CORN

**MAITAKE MUSHROOM**  
CHARRED TOMATO LABNEH, HUNGARIAN PEPPER, CHICKPEAS

**CHICKEN SHISHLIK**  
SUMAC, CHARRED ONION, HARIF, FAVA BEANS

**SIRLOIN SHISHLIK**  
PLUM TOMATO, ZA'ATAR

**EGGPLANT**  
BLACK-EYED PEAS, 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

**\$48 PER PERSON**  
FOR THE ENTIRE PARTY

## Wine Pairings

THREE 3 OZ. POURS

DALTON SAUVIGNON BLANC  
GALILEE, 2016

KAVAKLIDERE CALKARASI ROSÉ  
AEGEAN, 2016

THALVIN SYRAH  
ZENATA, 2014

**\$27 PER PERSON**