



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

BRUSSELS SPROUTS
BRUSSELS BABA GANOUSH, HAZLENUIT, SMOKED SHIITAKE

CHICKEN LIVER MOUSSE
KATAIFI, CONCORD GRAPE, PISTACHIO

GRILLED ZUCCHINI
FETA, AVOCADO, SUMAC

YELLOWFIN TUNA
TUNISIAN SALAD, BLACK HARISSA, QUAIL EGG

HALOUMI
APPLE, WALNUT, DATE

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

GRILLED DUCK HEARTS
PUMPKIN TEHINA, APPLES

Al Ha'esh

grilled over coals 14

SERVED WITH RICE PILAV

LAMB MERGUEZ
PERSIMMON, HARISSA, CRANBERRY BEANS

MAITAKE MUSHROOM
CHARRED TOMATO LABNEH, HUNGARIAN PEPPER, CHICKPEAS

CHICKEN SHISHLIK
SUMAC, CHARRED ONION, HARIF, FAVA BEANS

SIRLOIN SHISHLIK
AJVAR, WALNUT, SHISHITO

EGGPLANT
BLACK LENTILS, HARISSA, PISTACHIO

BRANZINO
TZATZIKI, CUCUMBER, HARISSA

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

SOMEK SYRAH/CARIGNAN
SHOMRON, 2013

\$27 PER PERSON