



## 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

**SMOKED SABLE**  
CHALLAH, SHALLOT, PRESERVED LEMON, EGG

**FLUKE CRUDO**  
BLOOD ORANGE, ROASTED SUNCHOKE LABNEH, SERRANO CHILE

**ASPARAGUS**  
WALNUT MUHAMMARA, FETA, POMEGRANATE

**ROASTED RHUBARB**  
SAFFRON, GARLIC LABNEH, SICILIAN PISTACHIOS, SPRING PEAS

**HALOUMI**  
DATE, WALNUT, RADISH

**KIBBE NAYA**  
RAW LAMB, BULGUR, BEET HARISSA, LAMB BACON, SHALLOT

**GRILLED DUCK HEARTS**  
GREEN GARBANZOS, TURNIP, PISTACHIO

## Al Ha'esh

grilled over coals 14

SERVED WITH RICE PILAV

**LAMB MERGUEZ**  
GREEN OLIVE MATBUCHA, FENNEL

**CRIMINI MUSHROOMS**  
PURPLE CABBAGE, BEETS, URFA

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

**HANGER STEAK**  
KALE, BABA GANOUSH, TABBOULEH

**EGGPLANT**  
LENTILS, SILAN

**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

**TURASAN EMIR**  
CAPPADOCIA, 2016

**KAVAKLIDERE CALKARASI ROSÉ**  
AEGEAN, 2016

**CHATEAU KEFRAYA CABERNET/SYRAH**  
"ROUGE", BEKAA VALLEY, 2012

**\$27 PER PERSON**