



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

GRILLED ZUCCHINI
MATBUCHA, HAZELNUTS, SAFFRONELLA CHEESE

PASTILLA
APRICOT HARISSA, FETA, CONFIT GARLIC

WATERMELON SALAD
BLACK OLIVE, BULGARIAN FETA, TURKISH ROSÉ

GRILLED DUCK HEARTS
BADEMJAN, BLACK CHICKPEAS, SAFFRON

HALOUMI
KATAIFI, PEACH JAM, PICKLED RED ONIONS, PISTACHIO DUKKAH

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

COBIA CRUDO
CUCUMBER, CORN, PARSLEY, 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
AMBA, CHARRED CABBAGE, GRILLED APRICOT

SIRLOIN SHISHLIK
PINE NUT TARATOR, SUNCHOKE, GARLIC SCAPES

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

\$45 PER PERSON
FOR THE ENTIRE PARTY

Wine Pairings

THREE 3 OZ. POURS

DALTON SAUVIGNON BLANC
GALILEE, 2016

TURASAN KALECIK KARASI ROSÉ
CAPPADOCIA, 2016

MEISHAR CABERNET/SYRAH
SAMSON, 2013

\$27 PER PERSON