Salatim & Hummus

in the beginning...

Salatim
six daily vegetable salads

Hummus
served with laffa baked in our wood-burning oven

Tehina
sesame, garlic, lemon, olive oil, cumin, green tehina

Dairy Topping
tehina hummus with chef’s selection of topping

Turkish
with butter & garlic, served warm

Mezze
small plates

Fried Cauliflower
labneh, garlic, mint, aleppo

Crispy Baby Potatoes
black olive, labneh, feta

Stuffed Shishito Peppers
jasmine rice, zahav spice, saffronella, ricotta

Tuna Tartare
shishito labneh, artichoke, spring onion

Grilled Duck Hearts
almonds, spring onions, coffee, urfa

Haloumi
phyllo, walnuts, apple, barberries

Kibbe Naya
raw lamb, bulgur, harissa, cucumber, lamb bacon

Grilled Asparagus
soft egg, freekah

Al Ha’esh
grilled over coals

Served with rice pilaf

Lamb and Beef Kofte
squash, apple

Maitake Mushroom
Bulgarian pepper salad, black eyed peas

Chicken Shishlik
amba, red cabbage, pomegranate

Sirloin Shishlik
eggplant baba, oyster mushroom, spring onion

Spiced Eggplant
lentils, garlic tehina, harif

Branzino
tzatziki, fennel, chickpeas

*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

Mesibah
party time

Salatim & Hummus
with laffa

Selection of mezze

Roasted Lamb Shoulder with Pomegranate & Chickpeas

Dessert
$54 per person
for the entire party

Wine Pairings
three 3 oz. pours

Turasan Emir
cappadocia, 2015

Kavaklidere Calkarasi Rosé
egean, 2015

Chateau Kefraya Cabernet/Syrah
beaka valley, 2011

$27 per person