



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 ASPARAGUS
SOFT EGG, CRISPY SHALLOT, PRESERVED LEMON

PASTILLA
APRICOT HARISSA, FETA, PICKLED RAMPS

COBIA CRUDO
FRESNO CHILI EZME, BLOOD ORANGE, MINT

GRILLED DUCK HEARTS
SPRING ONION TABBOULEH, FIDDLEHEAD FERNS

HALOUMI
STRAWBERRY AMBA, GREEN STRAWBERRIES, ENGLISH PEAS

KIBBE NAYA
RAW LAMB, BULGUR, SCHUG, LAMB BACON, SPRING ONION

CRISPY GRAPE LEAVES
CHICKEN, PINE NUTS, RED PEPPER

Al Ha'esh

grilled over coals 14

SERVED WITH RICE PILAF

BRISKET KOFTE
TURKISH PEPPER SALAD, APRICOTS, CASTELVETRANO OLIVES

CRIMINI MUSHROOMS
WHIPPED FETA, ENGLISH PEAS, RAMP SCHUG

CHICKEN SHISHLIK
AMBA, RED CABBAGE, POMEGRANATE

SIRLOIN SHISHLIK
BABA GANOUSH, ZUCCHINI, DILL

EGGPLANT
WAX BEANS, YELLOW HARISSA, BRAISED ALMONDS

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

Mesibah

party time

SALATIM & HUMMUS
WITH LAFFA

SELECTION OF MEZZE

ROASTED LAMB SHOULDER WITH
POMEGRANATE & CHICKPEAS

DESSERT

\$56 PER PERSON
FOR THE ENTIRE PARTY

Wine Pairings

THREE 3 OZ. POURS

TURASAN EMIR
CAPPADOCIA, 2015

KAVAKLIDERE CALKARASI ROSÉ
AEGEAN, 2015

CLOS DE GAT SYRAH
JUDEAN HILLS, 2012

\$27 PER PERSON