



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

VEAL CARPACCIO
COFFEE BRINED EGG, PRESERVED LEMON

TUNA TARTARE
FAVA BEANS, EGGPLANT BABA GANOUSH, GRILLED RAMPS

ASPARAGUS
PRESERVED ORANGE, FETA, VERBENA

ROASTED RHUBARB
PISTACHIOS, GARLIC LABNEH, SPRING PEAS

HALOUMI
STRAWBERRY, ROSE, PINENUTS

KIBBE NAYA
RAW LAMB, BULGUR, SPRING ONION, LAMB BACON, GREEN ALMONDS

GRILLED DUCK HEARTS
GREEN GARBANZOS, CARROT, PISTACHIO

Al Ha'esh

grilled over coals 14

SERVED WITH RICE PILAV

LAMB MERGUEZ
GREEN OLIVE MATBUCHA, FENNEL

CRIMINI MUSHROOMS
BROCCOLINI, HAZELNUT, URFA

CHICKEN SHISHLIK
ZUCCHINI, AMBA, HARIF

HANGER STEAK
AJVAR, HARISSA

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

DALTON SAUVIGNON BLANC
GALILEE, 2017

MASSAYA CINSULT ROSÉ
BEKAA VALLEY, 2016

THALVIN SYRAH
"SYROCCO", ZENATA, 2015

\$27 PER PERSON