



## 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 AND GARLIC, SERVED WARM

## Mezze

small plates 10

**FRIED CAULIFLOWER**  
LABNEH, GARLIC, MINT, ALEPPO

**KOHLRABI SALAD**  
DANDELION GREENS, PICKLED APPLE, WALNUT VINAIGRETTE

**CRISPY POTATOES**  
SMOKED OLIVE CHERMOULA, TEHINA, FRIED GARLIC

**ROASTED BRUSSELS SPROUTS**  
GREEN OLIVE, GOLDEN RAISINS, BRUSSELS BABA

**TUNISIAN TUNA TARTARE**  
CASTELVETRANO OLIVE, PRESERVED LEMON, HARISSA

**HALOUMI IN BRIK**  
APPLE, SAVORY, HUCKLEBERRY

**KIBBE NAYA**  
RAW LAMB, BULGUR, PEA FALAFEL, TOMATO, AMBA

**GRILLED DUCK HEARTS**  
SWEET POTATO, APPLE SCHUG

## Al Ha'esh

grilled over coals 14

SERVED WITH RICE PILAV

**VEAL KEBAB**  
CINNAMON, CARROT, HORSERADISH

**GRILLED ACORN SQUASH**  
CELERY ROOT TEHINA, PICKLED CELERY, PEPITA

**CHICKEN SHISHLIK**  
AMBA, TEHINA, CABBAGE

**HANGER STEAK**  
AJVAR, HARISSA

**MOROCCAN EGGPLANT**  
CHICKPEAS, GARLIC, PISTACHIO CHERMOULA, PRESERVED ORANGE

**BRANZINO**  
CUCUMBER, TZATZIKI, ASIAN PEAR

\*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

1.5 OZ DESSERT POUR

**JEAN CAVAILLE JACQUERE**  
"APREMONT", SAVOIE, 2016

**SHVO BARBERA ROSÉ**  
GALILE, 2017

**CHATEAU KEFRAYA CABERNET/SYRAH**  
"ROUGE", BEKAA VALLEY, 2013

**COVENANT LATE HARVEST**  
**CHARDONNAY**  
"ZAHAV" SONOMA COUNTY, 2016

**\$36 PER PERSON**