



## 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

**BRUSSELS SPROUTS**  
BRUSSELS BABA GANOUSH, HAZELNUT, SMOKED SHIITAKE

**CHICKEN LIVER MOUSSE**  
KATAIFI, CONCORD GRAPE, SICILIAN PISTACHIO

**BROCCOLI**  
FETA, BROWN BUTTER, PINE NUTS

**YELLOWFIN TUNA**  
TUNISIAN SALAD, BLACK HARISSA, QUAIL EGG

**HALOUMI**  
APPLE, WALNUT, DATE

**KIBBE NAYA**  
RAW LAMB, BULGUR, FRESNO CHILE, LAMB BACON, TOMATO

**GRILLED DUCK HEARTS**  
PUMPKIN TEHINA, APPLE

## Al Ha'esh

grilled over coals 14

SERVED WITH RICE PILAV

**ROMANIAN KEBAB**  
GROUND BRISKET, CANNELLINI BEANS, LEEK GOULASH

**MAITAKE MUSHROOM**  
CHARRED TOMATO LABNEH, HUNGARIAN PEPPER

**CHICKEN SHISHLIK**  
SUMAC, CHARRED ONION, HARIF, FAVA BEANS

**HANGER STEAK**  
KALE, BABA GANOUSH, TABBOULEH

**EGGPLANT**  
BLACK LENTILS, HARISSA, PISTACHIO

**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  
"FUMÉ BLANC", GALILEE, 2016

KAVAKLIDERE CALKARASI ROSÉ  
AEGEAN, 2016

TZORA CABERNET/SYRAH  
"JUDEAN HILLS RED" JUDEAN HILLS, 2015

**\$27 PER PERSON**