



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, MINT, ALEPPO, LEMON

SPRING BEAN MASHWE
ASPARAGUS, RAMP, PRESERVED LEMON

GRILLED DUCK HEARTS
FREEKEH SALAD, ONION BLOSSOM, FRIED CIPOLLINI

CARAMELIZED FENNEL
WHIPPED FETA, KALAMATA OLIVE

YEMENITE CARROTS
ENGLISH PEA HILBEH, CARROT TOP SCHUG

HALOUMI CHEESE
STRAWBERRY, RHUBARB, PISTACHIO

KIBBE NAYA
RAW LAMB, BULGUR WHEAT, SPRING GARLIC

ASTAN TUNA
LENTIL KOFTE, PEANUT, HARISSA

Al Ha'esh

grilled over coals 14

SERVED WITH RICE PILAF

ROMANIAN BEEF KEBAB
PICKLED PEPPER, GREEN TOMATO MATBUCHA

CRIMINI MUSHROOMS
PISTACHIO MUHAMMARA

CHICKEN SHISHLIK
CAROB, RAW TEHINA, RED CABBAGE

HANGER STEAK
FENNEL, SPRING ONION, JALAPEÑO

EGGPLANT
TEHINA, GUAVA AMBA, SPICED CHICKPEAS

BRANZINO
GRAPE, CAPERBERRY, LABNEH, PINE NUT

*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

MASSIFITTI TREBBIANO DI SOAVE
VENETO, 2015

KAVAKLIDERE ÇAL KARASI ROSÉ
AEGEAN, 2017

KADITA CABERNET/MERLOT
GALILEE, 2008

COVENANT LATE HARVEST CHARDONNAY
"ZAHAV", SONOMA, 2016

\$36 PER PERSON