

zahav

APRIL 2024

\$85 per person | optional \$45 beverage pairing

IN THE BEGINNING

Hummus-Tehina | Laffa Bread | Salatim

Beets with Tehina
Twice-cooked Eggplant
Broccolini with Caramelized Onions
Pickled Napa Cabbage
Moroccan Carrots
Spicy Fennel

*Galia "by Zahav" Grenache Blanc/Macabeo
Galilee, 2021*

MEZZE

Fluke Crudo | Schug, Radish, Preserved Lemon
Hen of the Woods Mushrooms | Green Garlic Tehina, Radish, Fresh Za'atar
Grilled Leeks | Pistachio Vinaigrette, Bulgarian Feta
Seared Haloumi | Apricot Jam, Olives, Cilantro

AL HA'ESH

Choose 3 for the Table | Served with Rice Pilaf

Branzino | Lemon, Olive Oil
Chicken Shishlik | Sumac, Pomegranate
Ribeye Shishlik | Red Onion, Garlic, Cilantro
Eggplant | Walnut Muhammara
Mushrooms | Allspice, Parsley
Tuna | Harif, Date
*Rouvalis Tsigello
Aigialia, 2022*

HA'SOF

Malabi Custard | Rose, Cherry, Rhubarb, White Chocolate
*Golan Heights Winery "Mount Hermon" Moscato
Galilee, 2022*

MESIBAH

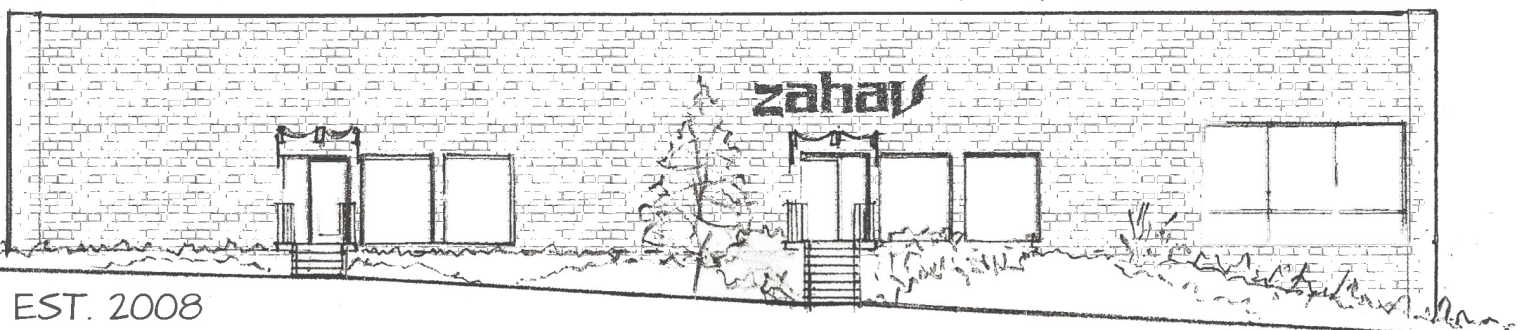
Choose One for the Table

Pomegranate Lamb Shoulder
Persian Black-eyed Pea Stew, Crispy Persian Rice
Whole Dorade in Grape Leaves *(Limited Availability)*
Red Chermoula, Tzatziki, Crispy Persian Rice
*Galia "by Zahav" Grenache Noir
Galilee, 2020*

HA'SOF

Chocolate Konafi | Black Currant Semifreddo
*Dandelion Vineyards "Legacy of Australia" XXXO Pedro Ximénez
Barossa Valley, NV*

*A 20% service charge is included in your bill to ensure a livable wage for all our employees.
Optional gratuities for excellent hospitality and service will go directly to our service staff.*



COCKTAILS

Don't Call Me Shirley Arak, Salep, Grenadine, Lemon	14
Lemonnana Jim Beam Black, Mint, Lemon, Verbena	13
East to West Vodka, Lemon, Sumac, Ginger, Aperitivo, Soda	14
The Z&T Sour Gin, Za'atar, Byrrh Grand Quinquina, Egg White	14
Oh Yeah! Rum, Darjeeling, Hibiscus, Pamplemousse, Arak, Campari	14
The Rumi Rita Reposado Tequila, Lime, Curacao, Izak	16
Open Sesame Scotch, Calvados, Sesame, Cardamom, Bitters	16
Turkish Coffee Martini Vodka, Amaro, Cardamom, Arak	16

SPARKLING & WHITES BY THE GLASS

Cava Sumarroca "Reserva Brut", Catalunya, Spain, 2021	15/67
Sauvignon Blanc/Obeidi Massaya, Bekaa Valley, 2021	17/77
Chardonnay Golan Heights Winery "Yarden", Galilee, 2022	19/88
Roditis Rouvalis, Aigialeia, 2022	17/77
Listán Blanco Borja Pérez "Artifice", Tenerife, 2020	17/77
Gewurztraminer Vitkin Winery, Galilee, 2019	18/82

ROSÉ & ORANGE BY THE GLASS

Cabernet/Merlot Rosé Château La Rame, Bordeaux, 2021	17/77
Pinot Gris Ramato Maloof "Where Ya PJs At?", Willamette Valley, 2021	18/82
Indigenous White Blend Philokalia "Grapes of Wrath", Bethlehem, 2020	19/95

REDS BY THE GLASS

Vranac Carski Vinogradi Mostar "Emporia", Herzegovina, 2016	14/64
Karasakiz Pasaeli "6N", Aegean, 2022	17/77
Cabernet/Cinsault/Syrah Chateau Heritage, Bekaa Valley 2020	18/82
Pinot Noir Bernard Moreau, Burgundy, 2021	19/95
Chambourcin Mural City Cellars, Philadelphia, 2023	15/67



ZERO PROOF

Mint Lemonade	6
Acqua Panna	8.5
Pellegrino	8.5
Cucumber, Sumac & Tonic	7
Salep Shirley	7
Turks Go Pistachios Turkish Pistachio Orgeat, Grapefruit, Lime, Rose	7

BEER & CIDER

Almaza Pilsner Beirut, Lebanon, 4.2%	7
Gaffel Kolsch Cologne, Germany, 4.8%	8
Goldstar Lager Netanya, Israel 4.9%	8
Human Robot Hallertau Pilsner Philadelphia, PA, 5.2%	12
Schnitt Jaffa IPA Tel Aviv, Israel, 6.5%	8
Human Robot IPA Philadelphia, PA, 6.5%	15
Ploughman Stayman Winesap Cider Aspers, PA, 6.9%	9

