

WINE BY THE BOTTLE

SPARKLING

- Pelter Chardonnay "Blanc De Blanc" | Galilee, NV 92
- Geoffroy Chardonnay/Pinot Noir | "Volupté", 1er Cru Champagne, 2009 145
- Filipa Pato Extra Brut Baga Rosé "3B" | Bairrada, Portugal, NV 78

WHITE

- Domaine Paul Blanck Riesling | Alsace, 2018 73
- Ross & Bee Maloof Ribolla Gialla | Willamette Valley, 2018 82
- Recanati Marawi | Judean Hills, 2017 78
- Chateau Ksara Clairette/Sauvignon Blanc | Bekaa Valley, 2018 64
- Turasan Emir | Cappadocia, Turkey, 2018 68
- Cremisan Dabouki | Bethlehem, West Bank, 2019 76
- Clos de Gat Chardonnay | Judean hills, 2017 129

ROSÉ

- Arnot-Roberts Touriga Nacional | California, 2019 88
- Mosmieri Khakuri Rkatsiteli | Khaketi, Georgia 2017 64
- Chamlija Papaskarasi | Thrace, Turkey, 2019 62
- Shvo Barbera | Upper Galilee, 2018 70

RED

- Carlania Celler Trepas | Penedès, 2018 72
- Pasaeli Karasakiz "6N" | Aegean, Turkey 2018 72
- Craven Wines Cinsault | Stellenbosch, 2018 68
- Golan Heights Winery Yarden Malbec | Galilee, 2014 94
- Mullineux Syrah | Swartland, 2016 88
- Recanati Cabernet Sauvignon "David's Vineyard" | Galilee, 2016 96
- Montefiore Cabernet Blend | "Kerem Moshe", Judean Hills, 2012 137



OUTDOOR DINING MESIBAH MENU

SEPT 29 - OCT 3 | \$66

Welcome to Zahav! We are so happy to serve you. For the safety of our staff and all of our guests, a face mask is required at all times when you are not seated at your table. Thank you for your cooperation.

WINE BY THE GLASS

Cava | Naveran, Brut Nature, Penedés, 2018 13/59

Sauvignon Blanc | Boschklouf, Western Cape, 2019 14/62

Viura | CVNE "Monopole", Rioja, 2018 14/62

Verdicchio di Matelica | Colpaolo, Marche, 2018 14/62

Chenin Blanc | Storm Point, Swartland, 2019 14/62

Çal Karasi Rosé | Kavaklidere, Turkey 2019, 2018 14/62

Pinot Noir | Heirloom Vineyards, Adelaide, 2018 14/62

Cinsault/Syrah | Storm Point, Swartland, 2020 14/62

Cabernet/Marselan | Chateau Kefraya "Les Coteaux",
Bekaa Valley, 2016 15/67

Malbec | Mosquita Muerta Wines, Mendoza, 2018 14/62

COCKTAILS

Lemonnana | Bourbon, Mint, Lemon, Verbena 12

Punch You in the Eye | Rums, Aperol, Pineapple, Citrus 13

The Z&T | Gin, Za'atar, Byrrh Grand Quinquina 13

Confusion of Tongues | Amba-Infused Tequila, Dry Vermouth,
Yellow Chartreuse, Mezcal, Orange, Urfa 13

ZERO PROOF

Mint Lemonade 6

Sour Cherry Iced Tea 6

BEER & CIDER

Allagash White | Portland, ME, 5.2% 7

Narragansett Lager | Pawtucket, RI, 5.0% 6

Liquid Riot Blushing Star | Portland, ME, 6.5% 500ML 23

Einstök Toasted Porter | Akureyri, Iceland, 6.0% 7

21st Amendment Blood Orange IPA | San Leandro, CA, 7% 7

Ever Grain Cloudy Comet DIPA | Camp Hill, PA, 8.0% 16oz 10

Ploughman Muhibbah Dry Cider | Aspers, PA, 8.5% 8

HUMMUS AND LAFFA

Braised Romano Beans

SALATIM

Beets with Tehina, Twice-Cooked Eggplant, Spicy Fennel
Moroccan Carrots, Matbucha, Pickled Napa Cabbage

MEZZE

Fried Cauliflower | Herbed Labneh, Aleppo

Haloumi in Brik | Apple, Walnut, Huckleberry

Tuna Kubbeh Nayeh | Spiced Bulgur Wheat, Baby Turnips

Tomato Salad | Fried Garlic, Roasted Tomato Tehina

Grilled Duck Hearts | Compressed Nectarines

AL HA'ESH

Eggplant | Stewed Gigante Beans, Pickled Celery, Tehina

Chicken Shishlik | Peach Amba, Roasted Corn, Jimmy Nardello Peppers

Duck & Foie Gras Kebab | Charred Cabbage, Pistachio Tehina

Branzino | Grilled Cucumber, Pickled Galia Melon, Labneh

POMEGRANATE LAMB SHOULDER

Chickpeas, Mint, Crispy Persian Rice

- or -

STUFFED GREEN TOMATO

Mujadara, Tehina

DESSERT

Malabi Custard | Taboon-roasted Grapes, Sesame Brittle

Apple Sorbet | Pomegranate

a 20% service charge will be added to the final bill.