



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

HAMACHI TARTARE
APRICOT HARISSA, PERSIAN CUCUMBER, CRISPY EGGPLANT

GRILLED DUCK HEARTS
FREEKEH SALAD, TEHINA, FRIED CIPOLLINI

WATERMELON AND FETA
OLIVE, GARLIC SCAPE, PICKLED WATERMELON RIND

GRILLED ZUCCHINI
ZUCCHINI BABAGANOUSH, ANCHOVY, KASHKAVAL

HALOUMI CHEESE
STRAWBERRY, RHUBARB, PISTACHIO

KIBBE NAYA
RAW LAMB, BULGUR WHEAT, SPRING GARLIC

AMBA PICKLED EGG
TOMATO, FAVA BEAN

Al Ha'esh

grilled over coals 14

SERVED WITH RICE PILAF

ROMANIAN BEEF KEBAB
GARLIC, PICKLED PEPPER

GRILLED MUSHROOMS
COLLARD GREEN AND BLACK EYED PEA GHORMEH

CHICKEN SHISHLIK
EGGPLANT BABAGANOUSH, HARIF

HANGER STEAK
FENNEL, SPRING ONION, JALAPEÑO

EGGPLANT
TEHINA, APRICOT AMBA, HEIRLOOM TOMATO

BRANZINO
TZATZIKI, SEA BEANS

*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

JACQUES CAPSOUTO ROUSSANE
"CUVEE ALBERT", GALILEE, 2016

KAVAKLIDERE ÇAL KARASI ROSÉ
AEGEAN, 2018

CHATEAU KEFRAYA CABERNET/SYRAH
"ROUGE", BEKAA VALLEY, 2014

RARE WINE CO. BUAL MADEIRA
PORTUGAL, NV

\$36 PER PERSON