



Modern Israeli Cuisine

SALATIM

HUMMUS

Creamy white bean dip made from local beans, tahini, lemon and garlic. **\$13**

BABA

Smokey Eggplant guts with parsley and tahini. **\$13**

FRIED BRUSSELS

Crispy fried Brussels tossed in tahini sauce and bulgarian feta cheese. **\$16**

MOROCCAN CARROTS

Seared match stick carrots drizzled with local honey and drenched in tahini sauce. **\$10**

DUKKAH BEETS

Seared soft beets with a nut and seed topping over house made farmer's cheese. **\$10**

ROASTED CAULIFLOWER

Wood fire roasted half head of cauliflower with local honey and tahini sauce. **\$13**

SALADS

CAESAR

Shredded romaine lettuce tossed in parmesan cheese, pita crouton crumble, and house tahini caesar dressing. **\$10**

GREEK

Grilled whole head romaine stuffed with Kalamata olives, tomatoes, cucumbers, red onions and feta cheese. Drowned in house dressing. **\$12**

WEDGE

Two halves of grilled romaine lettuce topped with blistered tomatoes, pickled onions, feta cheese, and balsamic reduction. **\$12**

KEBABS

BEEF

Steak tip kebabs with mushrooms and peppers, over yellow rice with pickled vegetables. **\$22**

SHRIMP

6 Gulf shrimp with pineapple and green pepper served over yellow rice with pickled vegetables. **\$22**

PLEASE NOTIFY YOUR SERVER PRIOR TO ORDERING
IF YOU OR ANYONE IN YOUR PARTY HAVE FOOD
ALLERGIES OF ANY KIND.



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MEZZE

FRIED FETA

Blocks of bulgarian feta battered and deep fried, served over arugula and pickled watermelon salad. **\$16**

FALAFEL

Crispy chickpea balls served with tahini and green zhoug. **\$12**

ALBONDIGAS

Spanish style meatballs with herbs and onions, served in a semi spicy tomato sauce. **\$16**

ZAATAR WINGS

Smoked chicken wings fried crispy and tossed in house zaatar seasoning. Served with celery, carrots, and bleu cheese tzatziki. **\$16**

BURRATA CAPRESE

Breaded eggplant cutlet, tomato jam, fresh basil, and burrata with balsamic reduction. **\$16**

LATKES

Potato latkes served with tzatziki and pickled apple sauce. **\$13**

ENTREES

YEMENI FRIED CHICKEN

Brined chicken dredged in chickpea flour and dipped in our spicy Yemeni sauce. Served over smoked sweet potato puree. **\$24**

WOOD FIRE SALMON

Fire roasted salmon filet over pickled green beans and chili rice pudding. **\$24**

STUFFED EGGPLANT

Whole eggplant filled with red quinoa, feta cheese, roasted butternut squash, and eggplant. Drizzled with tahini. **\$19**

DESSERT

WOOD FIRE FRUIT

Seasonal fruit roasted in our wood fire and served over white chocolate Malabi **\$7**

MOROCCAN CARROT CAKE

Spiced carrot cake served with tahini ganache **\$8**

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