

* VEGAN
^ VEGETARIAN
+ GLUTEN FREE



MAY 12TH, 2022

Salatim

Hommus*+ • 14

White beans with tahini, garlic, and EVOO.

Dukkah Beets^+ • 10

Seared beets with almonds, pistachios, walnuts, sesame seeds and herbs over honey lemon whipped farmer's cheese.

Moroccan Carrots^+ • 10

Charred carrots with warming spices, tahini, and honey.

Simcha Salad^+ • 12

Grilled Romaine lettuce, blistered tomatoes, pickled onions, feta.

Burrata Caprese^ • 16

Panko breaded eggplant, burrata, tomato jam, and basil with a balsamic reduction.

Half Roasted Cauli+ • 14

Wood fire roasted half cauliflower smothered in tahini and honey.

Fried Brussels^+ • 17

Crispy fried brussel sprouts with tahini and bulgarian feta.

Eggplant Coponata+ • 9

Sweet & sour marinated eggplant with herbs and olive oil.

Mezze

Chickpea Poutine^• 14

Panisse fries smothered in smoked chicken and gravy with crumbled feta.

Latkes • 11

Crispy fried potato pancakes with sour cream and scallions.

Z'aatar Wings+• 14

Smoked chicken wings tossed in z'aatar spice.

Falafel+ • 9

Crispy Falafel balls with tahini and green zhoug.

Mantii Dumplings• 10

Steamed lamb and kale dumplings with natural broth and tzatziki sauce.

Smoked Mussels+• 14

Smoked mussels tossed in honey green chili vinaigrette and served over greens.

Couscous Arancini • 11

Couscous and feta balls deep fried and drizzled with smoked egg aioli

Grilled Zucchini^+ • 13

Marinated and grilled zucchini, roasted in the wood fired oven with farmer's cheese.

Entrees

Yemenite Fried Chicken+• 24

Spicy Brined, fried (chickpea flour), and dipped chicken leg, drumstick and breast. Served over smoked sweet potato waffle.

Wood Fired Salmon+• 24

Salmon roasted in our wood fired oven, served over pickled green beans and chili rice pudding.

Stuffed Eggplant^+ 19

Quinoa, butternut squash, and feta cheese stuffed eggplant roasted in our wood oven and drenched in tahini sauce.

Rib Eye Frites• 28

Rib eye steak served with latkes and pickled vegetables.

Shakshuka •+ 19

Zesty tomato sauce with wood fire oven poached eggs.

Lamb Kabab +• 24

Grilled lamb kabob with herb rice and sweet and sour cabbage.

Calamari Couscous• 24

Fire roasted Point Judith squid in a broth of tomato white wine and onions, over pearl couscous.

PLEASE INFORM YOUR SERVER, PRIOR TO ORDERING, OF ANY FOOD ALLERGIES.
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Dessert Special:

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