

* VEGAN
^ VEGETARIAN
+ GLUTEN FREE



JANUARY 18, 2022

Salatim

Hummus*+ • 11

White beans with tahini, garlic, and EVOO.

Dukkah Beets^+ • 9

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

Moroccan Carrots^+ • 9

Charred carrots with warming spices, tahini, and honey.

Simcha Salad^+ • 10

Grilled romaine, blistered tomatoes, pickled onions, feta.

Half Roasted Cauli^+ • 11

Wood fire roasted half cauliflower, smothered in tahini and honey.

Pickled Green Beans^+•11

Pickled local green beans, roasted with honey jalapeno vinaigrette by wood fire with almonds.

Fried Brussels^+ • 15

Crispy fried brussel sprouts with tahini and bulgarian feta.

Babaganouj^+ • 13

Smoked eggplant and tahini spread.

Mezze

Couscous Arancini^ • 13

Balled up couscous and feta deep fried and drizzled with smoked aioli.

Fried Feta • 14

Battered bulgaria feta block served with sundried tomato salsa.

Poutine+ • 14

Smoked lamb with gravy with feta cheese over chickpea flour polenta.

Avicado+ • 12

Wood fire roasted avocado filled with butternut squash and feta cheese.

Albondigas+ • 16

Seasoned Spanish meatballs in spicy tomato sauce.

Za'atar Wings+ • 16

Crispy fried chicken wings, smoked and tossed in za'atar.

Falafel+ • 9

Crispy Falafel balls with tahini and green zhoug.

Cheesy Poofs • 8

Crispy fried balls of smoked sweet potato and ssb..

Entrees

Yemenite Fried Chicken+• 22

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

Stuffed Eggplant+^ • 18

Whole Eggplant stuffed with quinoa and feta.

Wood Fire Salmon+• 23

Salmon filet roasted by fire with fingerling potatoes and grilled zucchini.

Baharat Steak Tips+ 24

Cinnamon marinated steak tips, char grilled and served with quinoa salad.

Shawarma over Rice+• 13

Thinly sliced chicken thighs, marinated and roasted. Served over rice.

Lamb Kabobs+• 22

Smoked lamb kabobs served with rice and grilled zucchini.

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

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