

D V A S H

mediterranean fusion

Soup of the day

CUP 6 BOWL 8

Appetizers

ROASTED TURMERIC CAULIFLOWER 20
Beet Tahina, roasted almonds, golden raisins, sesame

DVASH BLISTERED SHISHITO PEPPERS 17
Dvash, sesame, garlic aioli, garlic ciabatta

FALAFEL APPETIZER 16
Plain or Cranberry Falafel balls, herb tahina, pita

TEL AVIV JAFFA LABANE 16
Za'atar, pine nuts, olive oil, Jerusalem bagel

BEET CARPACCIO 18
Parmesan, pistachios, arugula, garlic ciabatta

VEGAN VEGETABLE DUMPLINGS 15
Peanut butter sauce dipping sauce

SEARED SEA SCALLOPS 22
Served over a sweet corn purée

EGGPLANT AHI TUNA CRUDO 20
Served over a sweet herb tahina

TRUFFLE FIG & GOAT CHEESE FLATBREAD 18
Dvash, caramelized onions

SHRIMP CARGOT 18
Shallot viognier cream, swiss cheese, garlic ciabatta

PEAR & GORGONZOLA FIOCCHETTI 20
Pear & walnut cream sauce

Hummus Corner

Hummus Plates are served with two pitas and pickles

AUTHENTIC HUMMUS 15

PORTOBELLO HUMMUS 18
Sautéed onions, portobello

CHEF'S CAULIFLOWER HUMMUS 18
Tangy garlic date sauce

HAIFA WARM HUMMUS 18
Sautéed eggplant, roasted pine nuts

ROASTED GARLIC TOMATO HUMMUS 18
Sautéed cherry tomato and garlic

Salads

Chicken +5 Shrimp +7

BISTRO QUINOA SALAD 16
Tomatoes, onions, cucumbers, parsley, feta, roasted almonds, cranberries, house citrus dressing

ISRAELI SALAD 15
Cucumbers, tomatoes, onions, parsley, house dressing

GRILLED HALLOUMI SALAD 17
Cucumber, tomato, onion, red bell pepper, halloumi cheese, za'atar

Entrées

GRILLED LAMB CHOPS	34
<i>Garlic mash, grilled asparagus, mint pistachio dipping sauce</i>	
MAJADARA	22
<i>(Middle Eastern Style Risotto) Lentil, mushrooms, onions, choice of rice or quinoa. Add chicken +2</i>	
CAULIFLOWER GNOCCHI	24
<i>Served in a roasted tomato, garlic & eggplant sauce</i>	
THE FLAT GREEK	22
<i>Chicken, bell peppers, onions, tomato, tzatziki, over house flatbread</i>	
MEDITERRANEAN BRANZINO	32
<i>Fillet-skin on, tomato, onions, house spices with a side of Persian house rice</i>	
HOUSE SHAKSHUKA	18
<i>Sautéed tomatoes, onions, herbs, poached eggs, feta, za'atar. Served with pita & hummus Add lamb +6</i>	
BEEF & LAMB ARAYES	20
<i>Stuffed grilled pita, side of herb tahini and harissa</i>	
CHICKEN JERUSALEM MIX	21
<i>Sautéed chicken and onions, mediterranean spices. Served with jasmine rice or hot quinoa</i>	
TOFU JERUSALEM MIX	21
<i>Sautéed tofu, onions, mushrooms, mediterranean spices. Served with jasmine rice or hot quinoa</i>	

Hand Helds

CHEF'S BURGER	18
<i>Brioche bun, short rib & brisket blend burger, caramelized onions, brie cheese, garlic dvash. Served with sliced potato fries</i>	
SIGNATURE BURGER	17
<i>Brioche bun, short rib & brisket blend burger, choice of cheese, garlic spread. Served with sliced potato fries</i>	
THE PORTOBELLO	17
<i>Brioche bun, caramelized onions, mozzarella, pesto, sun-dried tomato, garlic spread. Served with sliced potato fries</i>	
LAMB & BEEF BURGER	19
<i>Brioche bun, sautéed eggplant, herb tahina and harissa. Served with sliced potato fries</i>	

À La Carte

GRILLED VEGETABLE OF THE DAY	10
SLICED POTATO FRIES	8
PERSIAN HOUSE RICE	12

Something Sweet

KNAFFE - MADE TO ORDER	12
WARM CARROT CAKE	11
DVASH HALVA ICE CREAM WITH PISTACHIOS	10
NUTELLA ALMOND FLAKEY CREPE	12
VEGAN ALMOND DATE FLAKEY CREPE	12

Please take into consideration that many Mediterranean dishes contain sesame and other unfamiliar spices.

If you have allergies, please consult our staff regarding specific contents of your selections.

Our cooking oil is made purely from vegetable and is only used to cook vegan and gluten-free food.

Although we take all necessary precautions when preparing gluten-free dishes, our kitchen is not 100% gluten-free.

Please refrain from substitutions, due to our cozy kitchen.

All of our meals are prepared fresh to order; your patience is appreciated during this time.