

## mediterranean fusion

Soup of the day		Hummus Corner		
CUP 6 BOWL 8		Hummus Plates are served with two pitas and pi		
Appetizers		AUTHENTIC HUMMUS	15	
Appetizers			-	
ROASTED TURMERIC CAULIFLOWER Beet Tahina, roasted almonds, golden raisins, sesame	22	PORTOBELLO HUMMUS Sautéed onions, portobello	18	
		CHEF'S CAULIFLOWER HUMMUS Tangy garlic date sauce	18	
<b>DVASH BLISTERED SHISHITO PEPPERS</b> Dvash, sesame, garlic aioli, garlic ciabatta	20	HAIFA WARM HUMMUS Sautéed eggplant, roasted pine nuts	18	
FALAFEL APPETIZER Plain or Cranberry Falafel balls, herb tahina, pita	16	ROASTED GARLIC TOMATO HUMMUS  Dvash, sautéed cherry tomato and garlic	18	
<b>TEL AVIV JAFFA LABANE</b> Za'atar, pine nuts, olive oil, Jerusalem sesame bagel	18	Salads		
		Chicken +6 Shrimp +8		
<b>BEET CARPACCIO</b> Parmigiano-Reggiano, roasted pistachios, micro cilantro	19	QUINOA SALAD Tomatoes, onions, cucumbers, parsley,	16	
ROASTED EGGPLANT CARPACCIO Raw tahina, roasted chestnuts, crushed tomato, cilantro,	22	feta, roasted almonds, cranberries, house citrus dressing		
Jerusalem sesame bagel		ISRAELI SALAD Cucumbers, tomatoes, onions, parsley,	15	
SHRIMP CARGOT	24	house dressing		
Shallot viognier cream, swiss cheese, garlic ciabatta		BISTRO SALAD	16	
VEGAN VEGETABLE DUMPLINGS Peanut butter sauce dipping sauce	18	Romaine, tomatoes, onions, feta cheese, walnuts, cranberries, house honey dijon dressing	10	
PEAR & GORGONZOLA FIOCCHETTI Pear & walnut cream sauce	19/28	GRILLED HALLOUMI SALAD Cucumber, tomato, onion, red bell pepper,	17	
SEARED SEA SCALLOPS Served over a sweet corn purée	24	halloumi cheese, za'atar		
GARLIC MAITAKE MUSHROOM FLATBREAD Mozzarella, feta, micro cilantro, za'atar, dvash	18			
LAMB & BEEF FLATBREAD Tomato, pine nuts, herb tahina	22			
TRUFFLE FIG & GOAT CHEESE FLATBREAD  Dvash, caramelized onions	18			

## Entrées **GRILLED LAMB CHOPS** 36 Garlic mash, grilled asparagus, mint pistachio FISH OF THE DAY **MP** Chef's daily preparation **MAJADARA** 23 (Middle Eastern Style Risotto) Lentil, mushrooms, onions, choice of rice or quinoa. Add chicken +4 26 **CAULIFLOWER GNOCCHI** Served in a roasted tomato, garlic & eggplant sauce THE FLAT GREEK 22 Grilled chicken on skewer, roasted bell peppers, onions, tomato, tzatziki, over house flatbread 19 **HOUSE SHAKSHUKA** Sautéed tomatoes, onions, herbs, poached eggs, feta, za'atar. Served with pita & hummus Add lamb +6 **BEEF & LAMB ARAYES** 24 Stuffed grilled pita, side of herb tahini and harissa 27 **GRILLED CHICKEN BREAST** House spices, served with jasmine rice or hot quinoa 27 CHICKEN JERUSALEM MIX Sautéed chicken and onions, mediterranean spices. Served with jasmine rice or hot quinoa TOFU JERUSALEM MIX 24 Sautéed tofu, onions, mushrooms, mediterranean

## Hand Helds

Raisins, almonds, pine nuts

CHEF'S BURGER Brioche bun, short rib & brisket blend burger, carameliz onions, brie cheese, garlic dvash. Served with sliced pot	
SIGNATURE BURGER Brioche bun, short rib & brisket blend burger, choi cheese, garlic spread. Served with sliced potato fi	•
THE PORTOBELLO Brioche bun, caramelized onions, mozzarella, pess sun-dried tomato, garlic spread. Served with slices fries	
THE BLACKENED MAHI MAHI SANDV Ciabatta, lettuce, tomato, house aioli. Served with potato fries	
À La Carte	
VEGETABLE OF THE DAY	10
SLICED POTATO FRIES	
SEICED I OTATO TRIES	8

THIS IS A SCRATCH KITCHEN. ALL OF OUR DISHES ARE PREPARED FRESH TO ORDER; YOUR PATIENCE IS APPRECIATED.

## SAVLANOOT BEVAKASHA

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.

spices. Served with jasmine rice or hot quinoa