

D V A S H

mediterranean fusion

Soup of the day

CUP 6 BOWL 8

Appetizers

ROASTED TURMERIC CAULIFLOWER 22

Beet Tahina, roasted almonds, golden raisins, sesame

DVASH BLISTERED SHISHITO PEPPERS 20

Dvash, sesame, garlic aioli, garlic ciabatta

FALAFEL APPETIZER 16

Plain or Cranberry Falafel balls, herb tahina, pita

TEL AVIV JAFFA LABANE 18

Za'atar, pine nuts, olive oil, Jerusalem sesame bagel

BEET CARPACCIO 19

Parmigiano-Reggiano, roasted pistachios, micro cilantro

ROASTED EGGPLANT CARPACCIO 22

Raw tahina, roasted chestnuts, crushed tomato, cilantro, Jerusalem sesame bagel

SHRIMP CARGOT 24

Shallot viognier cream, swiss cheese, garlic ciabatta

PEAR & GORGONZOLA FIOCCHETTI 19/28

Pear & walnut cream sauce

SEARED SEA SCALLOPS 24

Served over a sweet corn purée

GARLIC MAITAKE MUSHROOM FLATBREAD 18

Mozzarella, feta, micro cilantro, za'atar, dvash

LAMB & BEEF FLATBREAD 22

Tomato, pine nuts, herb tahina

TRUFFLE FIG & GOAT CHEESE FLATBREAD 18

Dvash, caramelized onions

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

Dvash, sautéed cherry tomato and garlic

Salads

Chicken +6 Shrimp +8

QUINOA SALAD 16

Tomatoes, onions, cucumbers, parsley, feta, roasted almonds, cranberries, house citrus dressing

ISRAELI SALAD 15

Cucumbers, tomatoes, onions, parsley, house dressing

BISTRO SALAD 16

Romaine, tomatoes, onions, feta cheese, walnuts, cranberries, house honey dijon dressing

GRILLED HALLOUMI SALAD 17

Cucumber, tomato, onion, red bell pepper, halloumi cheese, za'atar

GREEK SALAD 16

Romaine, cucumber, tomato, onion, feta, kalamata olives, house dressing

Entrées

GRILLED LAMB CHOPS	38
<i>Garlic mash, grilled asparagus, mint pistachio</i>	
FISH OF THE DAY	MP
<i>Chef's daily preparation</i>	
MAJADARA	25
<i>(Middle Eastern Style Risotto) Lentil, mushrooms, onions, choice of rice or quinoa. Add chicken +4</i>	
CAULIFLOWER GNOCCHI	28
<i>Served in a roasted tomato, garlic & eggplant sauce</i>	
THE FLAT GREEK	22
<i>Grilled chicken on skewer, roasted bell peppers, onions, tomato, tzatziki, over house flatbread</i>	
HOUSE SHAKSHUKA	19
<i>Sautéed tomatoes, onions, herbs, poached eggs, feta, za'atar. Served with pita & hummus Add lamb +6</i>	
BEEF & LAMB ARAYES	25
<i>Stuffed grilled pita, side of herb tahini and harissa</i>	
GRILLED CHICKEN BREAST	27
<i>House spices, served with jasmine rice or hot quinoa</i>	
DVASH SCHNITZEL	29
<i>Encrusted style chicken, topped with tomato, basil, balsamic glaze & dvash</i>	
CHICKEN JERUSALEM MIX	28
<i>Sautéed chicken and onions, mediterranean spices. Served with jasmine rice or hot quinoa</i>	
TOFU JERUSALEM MIX	26
<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>	
THE BLACKENED MAHI MAHI SANDWICH	19
<i>Ciabatta, lettuce, tomato, house aioli. Served with sliced potato fries</i>	

À La Carte

VEGETABLE OF THE DAY	10
SLICED POTATO FRIES	8
PERSIAN HOUSE RICE	12
<i>Raisins, almonds, pine nuts</i>	

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.