



## Salatim & Hummus in the beginning...

**SALATIM** 16/28  
SIX DAILY VEGETABLE SALADS

**HUMMUS** 9/13  
SERVED WITH LAFFA BAKED IN OUR WOOD-BURNING OVEN  
CHOOSE ONE:

**TEHINA**  
SESAME, GARLIC, LEMON, OLIVE OIL, CUMIN, GREEN TEHINA

**DAILY TOPPING**  
TEHINA HUMMUS WITH CHEF'S SELECTION OF TOPPING

**TURKISH**  
WITH BUTTER & GARLIC, SERVED WARM

## Mezze

small plates 10

**FRIED CAULIFLOWER**  
LABNEH, GARLIC, MINT, ALEPPO

**BRUSSELS SPROUTS**  
BRUSSELS BABA GANOUSH, HAZELNUT, SMOKED SHIITAKE

**CHICKEN LIVER MOUSSE**  
KATAIFI, ORANGE MARMALADE, SICILIAN PISTACHIO

**MUSHROOM SCHNITZEL**  
FIG AMBA, ZA'ATAR

**CARAMELIZED FENNEL**  
DUKAH, BLACK GRAPES

**HALOUMI**  
CRANBERRY, WALNUT, PRESERVED ORANGE

**KIBBE NAYA**  
RAW LAMB, BULGUR, BEET HARISSA, LAMB BACON, SHALLOT

**GRILLED DUCK HEARTS**  
CELERY ROOT TEHINA, APPLE

## Al Ha'esh

grilled over coals 14

SERVED WITH RICE PILAV

**ROMANIAN KEBAB**  
BRISKET, CANNELLINI BEANS, LEEK GOULASH

**STUFFED PEPPER**  
PINE NUTS, TOMATO, RICE

**CHICKEN SHISHLIK**  
SUMAC, CHARRED ONION, HARIF, FAVA BEANS

**HANGER STEAK**  
KALE, BABA GANOUSH, TABBOULEH

**EGGPLANT**  
BLACK LENTILS, HARISSA, PISTACHIO

**BRANZINO**  
TZATZIKI, CUCUMBER, HARISSA

\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## Tayim

taste of zahav

SALATIM & HUMMUS  
WITH LAFFA

TWO MEZZE

ONE AL HA'ESH

DESSERT

**\$48 PER PERSON**  
FOR THE ENTIRE PARTY

## Wine Pairings

THREE 3 OZ. POURS

**DALTON VIOGNIER**  
"RESERVE", GALILEE, 2016

**KAVAKLIDERE CALKARASI ROSÉ**  
AEGEAN, 2016

**CHATEAU KEFRAYA SYRAH/CABERNET**  
"ROUGE", BEKAA VALLEY, 2012

**\$27 PER PERSON**