

## SALATIM/MEZE

House Pickles 7 חמוצים מخللات

Warm Olives 9 זיתים زيتون

Pita 3 פיתה خبز

House Hummus 17 חומוס حمص  
stewed chickpeas + house za'atar + smoked paprika

Labneh Brulée 16 לבנה لبنه  
harissa + feta

Cashew Muhammara 14 מוחמדה محمد  
cashew + piquillo + aleppo + pine nuts

## SNACKS

Falafels 15 פלאפל فلفل  
herb tahini

Smelts 15 דגי סמלט سمك مقلي  
Lake Erie smelts + garlic toùm + lemon pepper

Kofta 15 קופטה كفتة  
2 pc lamb & beef + Jerusalem spice mix + harissa tahini

Nazareth Hot Chicken 18 עוף מטוגן دجاج مقلي  
2 pc boneless + sumac yogurt + honey butter harissa

Brussel Sprouts 16 כרוב ניצנים براعم بروكسل  
pistachio gastrique + zhug

## SALADS

Baby Gem & Crushed Cucumber 18 آبن حن ומלפפון תינוק جوهرة الطفل والخيار  
baby gem + crushed marinated cucumber + tarragon yogurt dressing + shatta chilies  
+ pita gremolata + parsley + mint  
add protein: soft-boiled egg +4 falafel +6 chicken +7 tuna +12

Green Salad 15 סלט ירוק سلطة خضراء  
house greens + sumac shallots + seed dukkah + za'atar vin  
add protein: soft-boiled egg +4 falafel +6 chicken +7 tuna +12

## PITAS & PLATES

served with a choice of za'atar fries or greens (\$2)

Falafel 18/24 פלאפל فلفل  
chopped salad + cabbage + pickles + hummus + tahini + zhug + herbs

Sabich 18/24 סביח صبيح  
fried eggplant + soft-boiled egg + amba + chopped salad + cabbage +  
pickles + hummus + tahini + zhug + herbs

Marinated Chicken 19/25 עוף دجاج  
chicken thigh + chopped salad + cabbage + pickles + hummus +  
tahini + zhug + herbs

Kofta 19/25 קופטה دجاج  
Kofta + chopped salad + cabbage + pickles + hummus +  
tahini + zhug + herbs

Sabich Burger 25 המבורגר برغر  
chuck patty +housemade everything bagel bun + eggplant + amba mayo + shredded  
lettuce +tomato + red onion + Hobbs dill pickle (with za'atar fries)

Shakshuka 22 שקשוקה شكشوكه  
roast tomato shakshuka + poached eggs + feta + pita

Malawach 20 מלאוואך ملواتش  
Yeminite flatbread + shak sauce + chopped salad + soft-boiled egg + zhug + tahini

Loaded Eggplant 25 חציל بادنجان محشي  
pinenuts + shatta + farro + tahini

Boneless Lamb Shoulder 52 תלה حقل  
24 hr sous vide + roast veg + herb tahini + toum + sumac yogurt

## DESSERT

Burnt Cashew Tahini Ice Cream 14  
made in house + date syrup + dukkah

Knafe 14  
ricotta tart + saffron syrup + preserved lemon curd + toasted pistachio

Labneh Cheesecake 16  
graham & pistachio crust + hazelnut + baharat strawberry preserve