

SALATIM

Salads

CHOOSE:

| | |
|-------------|----------------|
| FOUR | \$5 PER PERSON |
| SIX | \$7 |
| EIGHT | \$9 |

ISRAELI SALAD
RED CABBAGE
GREEN CABBAGE
BEETS WITH TAHINI
MOROCCAN CARROTS
HOUSE-BRINED PICKLES
POTATOES WITH CHILES AND PARSLEY
PEPPERS WITH YOGURT AND PINE NUTS
TWICE-COOKED EGGPLANT
BULGARIAN PEPPERS
SPICY CHICKPEAS
BABAGANOUSH
WHITE BEANS
TURKISH SALAD
SPICY OLIVES
TABBOULEH
BAMYA

HUMMUS

Served with laffa

\$4 PER PERSON

HUMMUS-TEHINA
HUMMUS-MASBACHA
HUMMUS-FOUL
TURKISH HUMMUS

BEVERAGES

FRESH-SQUEEZED ORANGE JUICE.....5
FRESH-SQUEEZED GRAPEFRUIT JUICE5
SOFT DRINKS.....2
ICED TEA3



MEZZE

Cold

KIBBE NAYA.....8
TUNISIAN SALAD8
PICKLED LABANEH5
FETA WITH ZA'ATAR AND PINE NUTS5
GRAPE LEAVES WITH WALNUTS AND DILL7
BASTURMA WITH SCALLIONS.....7
BALKAN-STYLE MACKERAL.....8
CHOPPED LIVER.....6

MEZZE

Hot

CRISPY HALOUMI.....6
SAVTA MATI'S BOREKAS8
FRIED KIBBE WITH TAHINI9
FRIED CAULIFLOWER WITH YOGURT.....4
CRISPY MOROCCAN CIGARS8
CHICKEN FREEKAH.....8
MALAUCH.....6

MASHU-MASHU

Something Else

JERUSALEM GRILL.....10
GRILLED SARDINES14
YEMENITE SOUP.....8
LENTIL SOUP WITH BONE MARROW8

SHIPUDIM

Skewers

GRILLED AL HA'ESH (OVER HOT COALS)

THE TURK.....15
GROUND BEEF, PISTACHIOS, PILAF
THE FARSI.....17
LAMB LEG, SAFFRON, JEWELLED RICE
MONSIEUR MERGUEZ16
HOUSE-MADE MERGUEZ, COUS COUS, MATBUCHA
THE BULGARIAN15
GROUND BEEF, LAMB, CUMIN, RICE AND BEANS
THE ROMANIAN15
GROUND BEEF AND GARLIC, PEPPERS
THE SABRA.....16
YOUNG CHICKEN, SUMAC ONIONS, ISRAELI COUS COUS
THE GALIL13
BABY EGGPLANT, TEHINA, PISTACHIOS, RICE
THE KINERET16
SALMON SHISHLIK, POMEGRANATE, COUS COUS

MISHPACHTI

For the Family

PASTILLA WITH RABBIT AND PRUNES24
WHOLE CHICKEN WITH ZA'ATAR AND LAFFA30
WHOLE FISH IN GRAPE LEAVES.....MP

MESIBAH

Party Time

MINIMUM 4 PEOPLE \$50 PER PERSON
PLEASE ORDER 24 HOURS IN ADVANCE

SALATIM
HUMMUS-TEHINA AND LAFFA
COLD AND HOT MEZZE
WHOLE ROASTED LAMB SHOULDER
DESSERT