

Packed Specialty Salads

Quinoa Tabbouleh
Chickpea Salad
Hummus
Israeli Salad
Summer Squash 'Caviar'
Zhoug - Our Hot Sauce

Frozen Items

Veggie Pot Pies
Chicken Pot Pies
Vegetarian Chili
Turkey Chili
Chicken Soup by the Quart
Chicken Matzo Ball by the Pint
Vegetarian Soups

- Split Pea
- Sweet & Sour Cabbage
- Fasolada
- Russian Borscht
- Minestrone
- Mushroom Barley
- Kale & Sweet Potato
- Mushroom Sorghum
- Winter Squash & Pumpkin
- Winter Veg & Sorghum

* All of our frozen items and packed specialty salads are dairy-free and all are gluten-free except those containing matzo balls or barley.

Challah

We bring in a variety of fresh Challah breads from Blacker's Bakeshop on Tuesday and Friday mornings.

About Our Food

- ❖ FROM SCRATCH - We make all our food from scratch using real ingredients. Never any MSG or High-fructose corn syrup and we avoid ingredients with any artificial coloring, preservatives, or unknown additives.
- ❖ Minimal Salt, Sugar, and Fat. There is room to add more salt & spices to our food if you wish.
- ❖ We source all New England produce and ingredients when possible.
- ❖ Most items are available **gluten-free** and **dairy-free** but we do currently produce and prepare in a shared kitchen space with wheat products. Make sure to inform staff of all allergies.
- ❖ We are **not Kosher supervised** but we are **more than kosher-style!** We use only Glatt Kosher meat and poultry. We do not mix dairy and meat in our cooking but we do have a few dairy offerings. We use a shared non-kosher production kitchen. If you have more questions let us know.
- ❖ Our beef is grassfed and both the beef and poultry are free of antibiotics and hormones.

About Us

We, Inna and Alex Khitrik, a mother and son team, opened Inna's Kitchen in Newton in 2011. Our mission is to keep our culinary traditions alive through updated healthier preparations.

We sold the Newton location in 2017 to focus on the Boston Public Market location and further ways to continue our mission, such as cooking classes and making their frozen products available to a wider audience through mail-order.

Sign-up for our Newsletter via our website or Follow Us on social media to keep up.

If you have any questions or concerns don't hesitate to ask: alex@innaskitchen.com



On-site Menu at the

 BOSTON PUBLIC MARKET

above

Haymarket Station

100 Hanover St. Boston, 02108

Hours

Monday through Saturday

8am to 8pm

Sundays

10am to 8pm

Order Online:

Boston.InnasKitchen.com

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@InnasKitchen

InnasKitchen.com

617-820-7070

Breakfast Pita

5-minute soft-boiled egg* (or hard, or scrambled), fresh tomato **or** Shakshuka sauce, cheddar cheese, olive oil, salt & pepper, hot sauce optional.

Full Pita (2 eggs)	\$6.50
Half Pita (1 egg)	\$4.50
Add Avocado	\$1
Add Beef Kofta	\$2

ZEPHY'S NEW YORK STYLE Bagels

Buttered Bagel	\$2
Bagel with Plain Cream Cheese	\$3
with Chive Cream Cheese	\$3.75
Bagel with Cream Cheese and Jam	\$3.75
Bagel with Egg and Cheese	\$5.50
Bagel with Smoked Salmon & Cream Cheese	\$8
Add tomato or capers	75¢
Add onion	50¢
Add avocado	\$1
Add fried* or scrambled egg	\$1.50

Omelets

Served mornings till 11am, 12pm on weekends -- but when possible we'll make exceptions, so ask us anytime.

Tomato & Cheddar Cheese	\$7
Mushroom, Spinach & Feta	\$8
Broccoli & Swiss	\$7
Shakshuka, Avocado & Feta	\$8

or Create Your Own

Two fillings \$7 Three fillings \$8 Any fillings \$9

FILLINGS

Cheese

* Cheddar * Feta * Swiss Robinson Family

Veggies

- Fresh Tomato
- Red Onion
- Leeks or Scallion
- Mushrooms
- Broccoli
- Shakshuka Sauce
- Avocado
- Spinach

Meats
Add \$2

- Beef Kofta
- Chicken Shawarma

Breads

Served on the side or turned into omelet sandwiches.

- Israeli Pita \$1
- Challah Roll \$1
- Gluten-free Roll \$2

Mediterranean Pitas and Salad Plates

All served with romaine lettuce, hummus, Israeli Salad, pickles, pickled red cabbage, pickled turnips, tahini sauce, Zhour (our fresh green hot sauce), and Israeli Pita (white or whole-wheat).

Falafel	\$8/pita	\$9.81/plate
Vegetarian chickpea fritters with spices, and herbs.		
Sabih	\$8/pita	\$9.81/plate
Roast eggplant slices and hard-boiled egg.		
Chicken Shawarma	\$9/pita	\$10.75/plate
Thin-sliced, seared, Chicken breast pieces with spices.		
Beef Kofta	\$9/pita	\$10.75/plate
Ground beef with spices and herbs.		
Like a middle-eastern hamburger.		
Mediterranean Plain	\$5/pita	\$7/plate
Just the veggies and fixings.		

Combo Plates

Falafel & Shawarma	\$10.75/plate
Falafel & Kofta	\$10.75/plate
Shawarma & Kofta	\$11.75/plate

Individual Falafel Balls 75¢
Add Roast Eggplant \$1.50
Add Beef Kofta \$2

Shakshuka + Latkes = Shakalatkes™

Two eggs* poached in a mildly spicy veggie sauce. Served with Israeli pita on side.*

Standard with 2 eggs \$8

Add Third Egg or Duck Eggs \$1
Add Avocado \$1
Add Feta Cheese \$1

Traditional Eastern European thin potato pancakes.

Two Latkes served with sour cream or apple sauce \$4

With both sour cream & apple sauce \$4.50

Eggs Over Latkes \$6.50

Two fried eggs on two latkes, with sour-cream & zatar.

Add Third Egg or Duck Eggs \$1
Add Third Latke \$1.50
Add Avocado \$1 Add Cheese \$1

Two eggs-over-latkes topped with shakshuka sauce and feta cheese. Served with sour-cream & zatar spice, and zhour (hot sauce) optional.

Standard with 2 eggs \$8

Dairy-free with Avocado \$8

Add Third Egg or Duck Eggs \$1
Add Avocado \$1
Add Beef Kofta \$2

Knishes Four varieties \$3.50 ea.
Spinach & Feta Potato
Cabbage Meat

Soup

Chicken Soup	\$6.50/bowl	\$4/cup
Matzo Ball and Noodles optional		
Vegetarian Soup	\$6/bowl	\$4/cup
Veggie soup rotates daily.		

Before placing your order, please inform us if a person in your party has a food allergy.

* These items may contain undercooked eggs or meat. Consuming undercooked eggs or meat may increase your risk of food borne illness, especially if you have certain medical conditions.