

Hummus MARKET

- MEDITERRANEAN TABLE -

Hummus

(Served with two pita and our homemade spicy sauce)

- Tahini** 11 // Pine nuts and parsley
- Garlic** 13 // Garlic confit and thyme
- Shallots** 13 // Roasted shallots and a hint of rosemary
- Masabacha** 11 // Warm chickpea and parsley
- Mushroom** 12 // Sautéed mushrooms with market spice mix
- Shakshuka** 13 // Topped with eggs poached in a sauce of tomato, onion, and spices
- Sabich** 13 // Roasted eggplant, soft boiled eggs, tahini, cilantro

* Add soft boiled egg + \$1

Stuffed Pita

(Served with Israeli salad)

- Mushroom** 12.95 // Hummus, harissa, pickled onion, parsley
- Shakshuka** 12.95 // Hummus, poached egg in tomato sauce, parsley
- Market** 12.95 // Soft boiled egg, labneh, zatar, Israeli salad
- Cauli** 12.95 // Hummus, cauliflower, roasted peppers, tahini, parsley
- Sabich** 12.95 // Hummus, roasted eggplant, soft boiled eggs, tahini, cilantro

Market Meze

Market Mix 20/25
Any 3/4-market salads

Beets 7

Red onion, parsley, coriander-lemon

Moroccan Carrot 7

Harissa, lemon, parsley

Eggplant Tahini 7

Lemon, scallion, sunflower seeds tahini dressing

Tabbouleh 7

Bulgur, parsley, tomato, scallion, mint

Watermelon 7

Greek feta, mint, red onion, sea salt, and pecans

Red Tomatoes 7

Lebanese olives, jalapeno, garlic, feta cheese, pickled lemon sunflower seeds

Roasted Peppers 7

Garlic, cilantro, red onion, balsamic, scallions, goat cheese, pine nuts

Moroccan Eggplant 7

Garlic, cilantro, cumin sea salt

Labneh 7

Strained yogurt, lemon zest, chives za'atar

Roasted Cauliflower 7

Lemon, parsley, tahini

Israeli Salad 7

Tomato, cucumber, parsley, red onion

Farm

Fattoush 13

Tomato, cucumber, mint, scallions, radish, and parsley served with sumac pita crisps and chive yogurt

Market Salad 13

Chopped kale, carrots, fennel, green apple, goat cheese, sunflower seeds, mint, and ginger lemon vinaigrette

Brussels Sprout Salad 13.5

Shaved brussels sprouts, kale, cranberries, celery, pecans, strawberries, honey Dijon vinaigrette

Soup of the day 5/8

Cup/bowl

Malabi 6

Milk pudding, rose water, pecans, and coconut flakes.

Chocolate Balls 6

Chocolate, walnuts, and coconut

Soup

Sukar

Shuk Plates

Sweet Potato Latkes 15

Yogurt-chive sauce / Served with arugula, radish, and tomato salad with balsamic vinaigrette

Shakshuka 14

Two eggs poached in tomato sauce, onions, and oriental spices / Served with mixed-greens salad

Stuffed Onion 16

Rice, raisins, pine nuts, kale, spinach, drizzled with date honey / Served with arugula, radish, and tomato salad with balsamic vinaigrette

Farm Veg Cakes 15

Julienned zucchini, celery, carrot, onion cilantro, spices, rice flour / Served with Israeli salad and tzatziki.

Homemade Pickles and Olives 6

Selection of our homemade pickles

Side

*20% gratuity will be added to parties of 6 or more

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Drinks

Hot 3

Turkish Coffee

Harney & Sons tea blends:

Earl Grey Supreme: blend of four black teas, silver tips, and natural bergamot oil.

Green Tea with Coconut: a green tea with a perfect blend of smooth coconut and spice.

Hot Cinnamon Sunset: a medium bodied tea loaded with sweet and spicy flavors.

Pomegranate

Oolong: full-bodied oolong that is intriguingly aromatic, bright, floral, and juicy.

Paris: blend of black teas with natural vanilla, fruit, and citrus flavors.

Organic Plain Green: smooth and refreshing organic green tea.

Chai: Indian spice.

English Breakfast: black tea

Cold 3

Mint Lemonade

Black Ice Tea

San Pellegrino (add \$1)

Coconut Green Tea

Beer

Flower Power IPA-7

Paulaner München -6

Bk lager-6

Sweet Water pale ale -6

- Wines -

*Corkage - \$9

White

Bonterra Chardonnay (California) Organic

Aromas of honey and lightly toasted almonds, followed by tropical aromas of pineapple, citrusy lemon and crème brulee. The wine is refreshing on the palate, with a minerality that is both bright and clean, drawing you into a vibrant tartness and lemon zest that is absolutely, positively Bonterra Chardonnay, vintage after vintage.

Glass Bottle

11 35

Castillero Diablo Sauvignon Blanc (Chile)

Casillero del Diablo Reserva Sauvignon Blanc is the color of straw with green hues.

The aromas are fresh and attractive with hints of citrus, peaches and gooseberry.

On the palate, the wine is elegant, round, and mouth-filling. The wine is also balanced with attractive, crisp acidity.

8 30

Gabbiano Promessa PG (Italy)

Pale yellow colour; aromas of ripe pear, citrus with tropical notes; dry, light bodied, with citrus, mineral and apple flavours; medium long finish.

9 30

Vionta Albarino

yellow-hued with a golden-green iridescence and a bright, crystalline appearance.

It is fruity on the nose, with a mix of tropical, green apple, banana, kiwi and melon aromas

11 40

Red

Run Riot Pinot Noir (California)

Beginning with restless aromas of dark cherry, spice and smoked meat, notes of black fruit are feverishly pursued by cocoa powder and barbequed spices balanced with bright acid and soft, round tannins on the fortuitous finish.

11 35

Alamos Malbec (Mendoza, Argentina)

A classically Argentine wine, our Alamos Malbec blends the deeply concentrated plum flavors of the country's signature variety - Malbec - with small portions of Syrah and Bonarda to add dark cherry and blackberry flavors. Well-integrated hints of brown spice and vanilla contribute layers of complexity.

A full structure, firm tannins and a long finish create an expansive palate that is hard to forget.

9 30

Remole Toscana (Tuscany, Italy)

Rich and fruity, revealing cherry, strawberry, anise and light tobacco flavors.

Balanced and open, with supportive tannins on the finish. Sangiovese and Cabernet Sauvignon.

9 30

Rose

M Rose by Minuti

Aromatic harmony of grenache and cinsault offers some notes of peach and candied orange.

11 44

Matua Rose (Marlboro, New Zealand)

Pink apricot in color. Strawberry, rose and freshly cut watermelon aromas greet you in the glass.

A creamy texture on the palate with flavors of strawberry rhubarb pie, complemented by a thrill of sour cherries.

Finishes with a grip of orange zest and delicate accents of clove and fig.

10 35

Prosecco

La Marca (Prosecco, Italy)

With delicate, golden straw color and lively effervescence, our Prosecco opens with aromas of fresh citrus, honey and white flowers. The palate is fresh and clean, with flavors of ripe lemon, green apple and grapefruit framed by mineral undertones. The light finish is refreshing and crisp.

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