

Hummus MARKET

- MEDITERRANEAN TABLE -

Lunch Special 13.95
Choose one Market Meze and one entrée

Market Meze

Roasted Peppers 7

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

Eggplant Tahini 7

Lemon, scallion, sunflower seeds tahini dressing

Tabbouleh 7

Bulgur, parsley, tomato, scallion, mint

Moroccan Carrot 7

Harissa, lemon, parsley

Labneh 7

Strained yogurt, lemon zest, chives za'atar

Israeli Salad 7

Tomato, cucumber, parsley, red onion

Beets 7

Red onion, parsley, coriander-lemon

Entrée

Hummus

(Served with two pitas and our homemade spicy sauce)

Stuffed Pita

(Served with Israeli salad)

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

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

Falafel 12.95 // Hummus, schug, fried eggplant, pickled white cabbage, soft boiled egg, tahini, parsley.

* Add soft boiled egg + \$1

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

Humus Market 361 Graham Ave. Tel 718-599-5600