

Hummus MARKET

- MEDITERRANEAN TABLE -

Hummus

(Served with a pita and our homemade spicy sauce)

- Tahini** 11 // Pine nuts and parsley
- Garlic** 12 // Garlic confit and thyme
- Shallots** 12 // Roasted shallots, harissa, and hint of rosemary
- Masabacha** 11 // Warm chickpea and parsley
- Mushroom** 12 // Sautéed mushrooms with market spice mix
- Shakshuka** 12 // Topped with poached eggs in a tomato sauce, onion, and spices
- Sabich** 12 // Roasted eggplant, soft boiled eggs, tahini, cilantro
- Hummus Platter** 13 // Choice of 3 (tahini, garlic, shallots, masabacha, mushrooms).
- Hummus Falafel** 13 // falafel, schug, tahini, pickled cabbag, parsley.

* Add soft boiled egg + \$1

Stuffed Pita // 10.75

Served with pickles and harissa

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

Market Meze

Market Mix

Choose any 3 or 4 for 19/24

Moroccan Eggplant 7

Garlic, cilantro, cumin sea salt

Falafel 7

Spiced mashed chickpeas fritters

Labneh 7

Strained yogurt, lemon zest, chives, za'atar

Tabbouleh 7

Bulgur, parsley, tomato, scallion, mint

Israeli Salad 7

Tomato, cucumber, parsley, red onion

Roasted Peppers 7

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

Sweet potato 7

Roasted sweet potato, labne, hot pepper, chives

Eggplant Tahini 7

Lemon, scallion, sunflower seeds tahini dressing

Eggplant Tzatziki 7

Fried eggplant, tzatziki, hotpeppers

Beets 7

Red onion, parsley, coriander-lemon

Moroccan Carrot 7

Harissa, lemon, parsley

Roasted Cauliflower 7

Lemon, parsley, tahini

Home-made Pickles 7

Selection of our homemade pickles and olives

Farm

Fattoush 12

Tomato, cucumber, mint, scallions, radish, parsley, chive yogurt and croutons

Market Salad 13

Kale, celery, carrots, fennel, green apple, goat cheese, pumpkin seeds, mint, and ginger lemon vinaigrette

Quinoa Salad 13

radish, scallions, tomatoes, chickpeas, pickled cucumber, pickled cabbage, cucumber, arugula, soft boil egg, tahini dill vin

Kale Salad 13

kale, pear, shaved red onion, mint, feta, soft boiled egg, pumpkin seeds, zatar citrus vinaigrette

Arugula 12

paper-thin beets, scallions, goat cheese, maple chili walnuts, pomegranate balsamic vin

Soup of the day 5/8 Cup/bowl

Soup

Chocolate Balls 6 - Chocolate, walnuts, and coconut

Sukar

Malabi 6 - Milk pudding, rose water, pecans, and coconut flakes.

Shuk Plates

Sweet Potato Latkes 15

Served with yogurt-chive sauce along with arugula, radish, tomato and balsamic vinaigrette salad

Shakshuka 13

Two eggs poached in tomato sauce, onions, and oriental spices

Rice Majadra 13

Sauteed onions and carrots, lentil, cumin, silan. Topped with labne, chives and pine nuts.

Farm Veg Kebab 14

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

Siniya 16 (served with rice.)

Roasted veggies cooked in spicy tomato sauce and baked in tahini. garnished with warm chickpeas, mint cilantro and pine nuts.

Veggie Couscous 15

Zucchini, potatoes, butternut squash, carrots, cabbage, cilantro, chickpeas in veggie broth.

Vegan Meat Balls 16

Quinoa balls, coconut curry broth, red pepper, chickpeas, cilantro. Served with a side of white rice.

add a side: white rice-4 // quinoa-5 // avocado-3

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

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

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Drinks

Hot - Turkish Coffee | Mint Tea 3

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

Chamomile: hand-picked Egyptian chamomile flower heads

Ginger tea : ginger root,lemon peel,crystallized ginger and black pepper.

Cold

Mint Lemonade- 3

Black Ice Tea- 3

San Pellegrino- 2.5/6

San Pel: Pomelo- 3

Clementine- 3

Blood Orange- 3

Root Beer- 3

Grape Juice- 3

Orange Juice- 3

Grapefruit Juice- 3

Beer

Flower Power IPA- 6

Paulaner München-5

Brooklyn Lager-5

Sweet Water Pale Ale-5

Goldstar-6

Montauk-5

Founders All Day IPA-5

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.

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.

Pinot Grigio (Venezia)

Features a dry crisp vibrant texture and delicate aromas of white fruit, flowers and almonds.

Vermentino

The colour is bright, straw yellow with greenish hints

Nose: delicate and elegant, with nuances ranging from white fruit to Sardinian aromatic herbs, including rosemary and thyme. The palate is soft, fruity and lively.

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Red

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.

Chateau St Jean Cabernet

Hand selected from vineyards throughout Sonoma County, creating true regional Cabernet Sauvignon.

Vivid aromas of blackberry and boysenberry along with brown spice notes clove and nutmeg lead to a ripe fruit core.

The rich and flavorful palate offers smooth tannins and a lingering finish.

Allegrini Pallazo Della Torre

The wine is dark and thick in appearance, and the bouquet is shaped by strength and power.

Blackberry preserves, cherry confit.

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Prosecco

Franco Amorosa (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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Rosé

Wycliff Rosé

Wycliff Rosé sparkling wine has a vibrant, pink salmon hue and offers layered aromas of fresh strawberries, raspberries, Fuji apples, rose petals and a savory swath of toasted hazelnuts.

Minuty Rosé

the aromatic harmony of grenache and cinsault offers some notes of peach and candied orange. the mouth is fresh and round.

Glass Bottle

9 37

8 32

8 32

9 37

9 36

9 40

9 43

9 38

8 35

9 40