

# Hummus MARKET

- MEDITERRANEAN TABLE -



## Lunch Special 11.95

Choose one Market Meze/Soup and one entree

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Market Meze

Roasted Peppers

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

Moroccan Carrot

Harissa, lemon, parsley

Tabbouleh

Bulgur, parsley, tomato, scallion, mint

Labneh

Strained yogurt, lemon zest, chives za'atar

Israeli Salad

Tomato, cucumber, parsley, red onion

Beets

Red onion, parsley, coriander-lemon

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Entrée

Rice Majadra

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

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Hummus

(Served with a pita and our homemade spicy sauce)

**Tahini** // Pine nuts and parsley

**Garlic** // Garlic confit and thyme

**Shallots** // Roasted shallots and a hint of rosemary

**Masabacha** // Warm chickpea and parsley

**Mushroom** // Sautéed mushrooms with market spice mix

**Shakshuka** // Topped with eggs poached in a sauce of tomato, onion, and spices

**Sabich** // Roasted eggplant, soft boiled eggs, tahini, cilantro

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Stuffed Pita

**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.

\* Add soft boiled egg + \$1



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