

HUMMUS

Choose your topping and enjoy our signature dish!

* Served with traditional pitta bread

Plain Original with tahini, amba and za'atar	\$14.5
Kruvit Crumbed and fried cauliflower florets	\$16.5
Pitriyot Smoked mushrooms and onion	\$16.5
Chamshuka With baked shakshuka sauce & egg	\$16.5
Briut Healthy lentils and grains mix salad with red onion and parsley	\$16.5
Ful Traditional warm Faba beans mix & boiled egg	\$17
Basar Lamb and pine nuts mix with Harrisa	\$17.5
Shawarma	\$17.5

Spit roasted chicken

with middle eastern spices

IN A PITTA

* Make it a Laffa - \$2

↑ Маке и а цапа - \$2	
Falafel	\$13
Hummus, Israeli salad and tahini	
Sabich	\$14
Boiled egg, fried eggplant, chips, tahini, amba and parsley	
Chicken Shawarma	\$14
Spit roasted chicken with middle eastern spices and pickles	
TO SHARE	
Jumbo Challah Schnitzel	\$60
Schnitzels in a whole Challah loaf with matbucha sauce, roasted eggplant, pickles and chips (serves 3-4 people)	
The Chef's Platter	\$50
A board of the chef's choices. Will include weekly specials and will change from time to time (serves 2 people)	
SMALL & LIGHT	
Eggplant	\$10
Whole Fire roasted eggplant on yoghurt, topped with schug (green chilli sauce) & dried cranberries	
Aley Geffen	\$11
4 stuffed vine leaves served with green tahini	
Bowl of Salad	\$12.5
Choice of 2 salads from our daily deli salads	
SIDES	
Chips \$5 Haloumi Skewers	\$5

\$1.5

\$5

Falafel Ball

\$1

Salad (Israeli / Tabouli / Matbucha)

Pitta Pocket