



"PICK ONE FROM
THE GRILL PER GUEST...
...WE'LL DO THE REST!"



SALATIM (Included!)

- Hummus w/Fresh Pita
- Ajvar
- Babaganoush
- Yemenite Potato Salad
- Pineapple w/Celery, Amba & Schug
- Cucumber & Green Tomato w/Harissa
- Israeli Pickles w/Shipka Peppers
- Gigante Beans w/Matbucha
- Corn & Zucchini w/Schug
- Green Cabbage w/Fennel
- Turkish Tomato

A LA CARTE

- French Fries** Tehina Ketchup 8
- Date-Harissa Wings** Tehina Ranch 14
- Watermelon Salad** Feta, Olives, Urfa 10
- Arctic Char Crudo** Smoked Tomato, Poblano Schug 12
- Duck Hearts** Sour Cherry Matbucha 10
- Foie Gras** Grilled Pita and Pineapple 24



FROM THE GRILL

MEAT

- Chicken Shishlik 39
- Bulgarian Beef Kebab 40
- Beef Tenderloin Shishlik 47
- Lamb & Beef Koobideh 44
- BBQ Shortrib Shishlik 45

FISH

- Whole Trout 45
- Tuna Shishlik 48

VEGETABLES

- Eggplant 37
- Shawarma-spiced Cauliflower 37

FOR TWO

- Whole Branzino w/Ginger & Tomato 112
- Skirt Steak 122

DESSERT (Included!)

- Brown Sugar Soft Serve**
- Tehina Magic Shell, Pomegranate & Date Molasses,
Sesame-Rice Crunch

COCKTAILS

- Hang Me Out To Dry** 14
- Gin, Vermouth Blanc, Cava, Cardamom, Cilantro, Black Lime

- The Jerry Bock** 13
- Bourbon, Blackberry, Ginger, Lemon, Cynar

- Lemon Popsicle** 13
- Vodka, Lemon, Amaretto,
Falernum, Vermouth Blanc

- Salty Lion** 13
- Gin, Arak, Grapefruit, Mint, Salt

- The Root of It** 14
- Bourbon, Carpano Antica,
Campari, Smoked Beet

- Honey For Nothing** 14
- Mezcal, Tequila, Tamarind,
Honey, Sour Cherry

- Sailor's Delight** 13
- Scotch, Campari, Lime, Arak



ZERO PROOF

- Passion Fruit Cooler** 6
- Passion Fruit, Lime,
Orange, Cilantro

- Off The Beaten Path** 6.5
- Salted Beet Grenadine,
Ginger Beer, Lime

- All Buzz No Sting** 6
- Tamarind, Honey, Sour Cherry, Soda

- Hibiscus-Rose-Mint Iced Tea** 5

- Liquid Death** 4
- Still or Sparkling



BEER

Goldstar Lager

Netanya, Israel, 4.9% 7.5

Vault Teller Pilsner

Yardley, PA, 4.9% 8

Love City Unity IPA

Philadelphia, PA 5.5% 7.5

Cuvée des Jacobins Flemish Sour Ale

Bellegem, Belgium 5.5% (12oz) 12

Oxbow Farmhouse Pale Ale

Newcastle, ME, 6.0% (12oz) 9

Ploughman Birdwatcher Cider

Aspers, PA 6.9% (12oz can) 8

Etienne Dupont Cidre Bouche Brut

Normandy, FR 2020 5.5% (7oz/750ml) 11/35

ARAK

Jabalna 9

Efe Black Raki 9.5

Massaya 10.5

THE WINE LIST

SPARKLING + WHITE

Naveran Brut Nature Cava

Penedes, Spain, 2018 14/62

Mersel Leb Nat "Ruby" Sangiovese/Merwah

Bekaa Valley, Lebanon, 2021 75

Marco Gatti Verdicchio di Matelica

Marche, Italy, 2020 16/70

Claude Branger "Le Fils" Muscadet

Loire Valley, 2021 16/70

Domaine Creusserome Chardonnay

Vire Clesse, France, 2018 16/70

Vino pH Palomino

Piekenierskloof, South Africa, 2019 72

Thorne & Daughters "Menagerie" Grenache Blanc/Gris

Stellanbosch, South Africa, 2020 70

Calcarius Bombino Bianco

Puglia, Italy, NV, 1L 80

ROSE + ORANGE

Familie Bauer "Hollotrio" Orange Grüner Veltliner

Österreich, Austria, 2020 (1L) 15/79

Mosmieri Rkatsiteli Amber

Kakheti, Georgia, 2018 16/70

Le Tour de Gatigne Grenache/Syrah Rosé

Languedoc-Roussillon, France, 2021 14/62

Umathum Rotburger/Blaufränkisch/Sankt Laurent Rosé

Burgenland, Austria, 2021 77

Somos "Naranjito" Skin Contact Verdelho

McLaren Vale, South Africa, 2020 75

A 20% service charge will be applied to your final bill, which supports a minimum wage of at least \$15/hr for our entire staff. Additional gratuity for the service staff is optional.

RED

Trizanne Signature Wines Cinsault

Swartland, South Africa, 2021 15/67

Chateau Musar "Jeune" Cinsault/Syrah/Cabernet

Bekaa Valley, Lebanon, 2019 77

Lamoreaux Landing Cabernet Franc

Finger Lakes, NY, 2021 15/67

Martin and Anna Arndorfer Zweigelt

Weinland, Austria, NV, 1L 88

Intelligo "Kedungu" Mourvedre/Cinsault

Swartland, South Africa, 2021 15/67

Jacques Capsouto Grenache/Syrah/Mourvedre

Galilee, Israel, 2015 17/78

Le Clos Mabilie Malbec/Cabernet Franc

Loire Valley, France, 2015 70

CHEERS!

