

D R I N K

HOT

COCONUT, ALMOND OR OAT MILK EXTRA .50
VANILLA SHOT .50

CAPPUCCINO
3.75

LATTE
4.25

SESAME BUTTER LATTE
4.75

TURMERIC LATTE
4.75

MATCHA LATTE
4.75

CHAI LATTE
4.5

(+1 MAKE IT DIRTY- ADD ESPRESSO SHOT)

AMERICANO
3

DRIP COFFEE
2.50

ESPRESSO
2.75

CORTADO
3.50

FLAT WHITE
3.50

MACCHIATO
3.25

HOT CHOCOLATE
4

GENUINE TEA (SEE SELECTION)
2.75

COLD

LIMONANA
4.50

BOYLAN VINTAGE SODA/SELTZER
BLACK CHERRY | LEMON SELTZER
3.50

GOODDRINK CLASSIC BOTTLED TEA
PASSIONFRUIT
3.5

TONICA KOMBUCHA
GINGER | GOJI BERRY & GRAPEFRUIT
5

ONTARIEAU SPARKLING WATER
6

SMALL ONTARIEAU STILL WATER
2.5

JUICE

ORANGE JUICE | RAW | 100% ORGANIC |
COLD-PRESSED VALENCIA ORANGE
5

SMOOTHIES

SESAME BUTTER | BANANA | DATES
HONEY | WALNUTS
9

HALVA

ORGANIC CANE SUGAR, SESAME BUTTER, SALT, VANILLA, NATURAL ROOT

2.4 | 100gr

LARGE MIXED HALVA PLATE
10 | 5 PIECES ASSORTED

SMALL MIXED HALVA PLATE
6 | 3 PIECES ASSORTED

SESAME BUTTER

PURE | BEET | SMOKY
4.99

PARALLEL™



F O O D

SALAD

PARALLEL SALAD | KALE | SWEET POTATO
SCALLIONS | BLACK LENTILS | WALNUTS | MINT
GOAT CHEESE | BEET SESAME BUTTER | LEMON
& HONEY VINAIGRETTE
16(GF)(VG)

SEASONAL SALAD | PLEASE ASK YOUR SERVER
BASED ON LOCAL SEASONAL VEGETABLES | HERBS
17

TABOULI SALAD | CAULIFLOWER COUSCOUS | BEETS
RED ONION | SCALLIONS | PARSLEY | MINT
CILANTRO | DRIED CRANBERRIES | SESAME BUTTER
POMEGRANATE VINAGRETTE | PINE NUTS
ON HOUSE MADE LABANEH
16(GF)(VG)

ADD:
SLOW COOKED EGG
1

MARINATED GRILLED CHICKEN BREAST
8

TOFU
6

FALAFEL

3PC / 6PC / 9PC HERB FALAFEL
FRESH HERBS | CHICKPEAS
6 / 10 / 14 (V)(GF)

HUMMUS

ALL HUMMUS IS SERVED WITH PITA

SABICH HUMMUS | CHICKPEAS | HARD BOILED
EGG | SESAME BUTTER | PARSLEY | EGGPLANT
RED ONION | FERMENTED LEMON
16(VG)

TRUFFLE HUMMUS | HOUSE MADE FRESH HUMMUS
SOY BUTTON MUSHROOMS | LEMON | CHICKPEAS
PARSLEY | TRUFFLE OIL | SESAME BUTTER | SCHUG
16(V)

LAMB & BEEF RAGU ON HUMMUS | 3 HOUR SLOW
BRAISED RAGU | FRESH HERBS | SMOKED PAPRIKA
SESAME BUTTER
19

HUMMUS | CHICKPEAS
SESAME BUTTER | PARSLEY | OLIVE OIL | SCHUG
14(V)

HOT DISHES

ARAIS | 3 PC CRISPY LAMB & BEEF FILLED PITA
QUARTERS | SESAME BUTTER | ROASTED YAM
SPICY TOMATO SALAD
18

CAULIFLOWER | FRIED CAULIFLOWER | FRESH HERBS
WALNUTS | OLIVE OIL | LEMON | GRATED TOMATO
SPICY GREEN & BEET SESAME BUTTER
16(GF)(V)

MUSHROOM MIX ON CRISPY ZA'ATAR PITA | FIVE
KINDS OF MUSHROOMS SAUTEED WITH GARLIC
LEMON | THYME | TRUFFLE OIL | ARUGULA
16(V)

BUREKAS | SPINACH & FRESH GOAT CHEESE
FILLED PHYLLO PASTRY | SERVED WITH HARD
BOILED EGG | PICKLES | GRATED TOMATO | GREEN
SESAME BUTTER
16(VG)

SHAKSHUKA | RIPE TOMATO SAUCE | TWO
ORGANIC POACHED EGGS | PITA
15(VG)(SPICY)

MERGUEZ SHAKSHUKA | RIPE TOMATO SAUCE
TWO ORGANIC POACHED EGGS | MERGUEZ
SAUSAGE | PITA
19(SPICY)

THROW ON TOP OF YOUR SHAKSHUKA
GOAT CHEESE 2
ROASTED EGGPLANT 3
ROASTED RED PEPPER 3

SIDES

TAHINI | OLIVE OIL | GRATED TOMATO
6(V)

LABANEH (HOUSE MADE) | SHEEP YOGURT | OLIVE
OIL | ZA'ATAR | CONFIT GARLIC | GRATED
TOMATO
10(VG)

FERMENTED PICKLES
1

EXTRA PITA
1.25

EXTRA SCHUG (SPICY)
1(V)



PARALLEL

ETHICALLY SOURCED LOCAL MEAT ONLY
OZERY BAKERY'S PITAS

*(V)VEGAN (VG)VEGETARIAN (GF)GLUTEN FREE