

TAKEOUT

Monday-Sunday: 12 pm - 9 pm

HOT

FRIED CAULIFLOWER SALAD \$19

walnuts ~ grated tomato ~ fresh herbs
spicy green tahini ~ beet tahini (vegan, GF, nuts)

ARAI\$ \$25

3-piece beef pistachio kofta ~ spicy tomato salad
roasted yam ~ tahini

CHICKEN THIGH PLATTER \$27

marinated chicken thigh ~ tahini
butterbean salad ~ matbucha ~ warm pita

MISO SESAME SALMON FILLET \$38

miso tahini ~ basmati rice w/ fresh herbs
coleslaw ~ cilantro oil (GF)

HUMMUS

served with two pitas

CLASSIC HUMMUS \$19

chickpeas ~ white tahini
parsley ~ schug (vegan)

SABICH HUMMUS \$21

fried eggplant ~ hard-boiled egg
preserved lemon ~ red onion ~ chickpeas
white tahini ~ parsley ~ schug (vegetarian)

CHICKEN SHAWARMA HUMMUS \$24

pickled onion ~ chickpeas ~ white tahini
parsley ~ schug

EXTRA CHICKEN ~ \$8

FALAFEL

2 pcs / 4 pcs / 6 pcs / 9 pcs

fresh herbs ~ chickpeas ~ white tahini

\$8 / \$14 / \$19 / \$27

single falafel (no tahini) \$3.50

(GF, vegan)

SALADS

PARALLEL SALAD \$22

kale ~ napa ~ scallions ~ sweet potato
black lentils ~ walnuts ~ goat cheese ~ mint
beet tahini ~ lemon & honey vinaigrette
(vegetarian, GF, nuts)

FATTOUSH SALAD \$21

red onion ~ bell pepper ~ tomato
cucumber ~ chickpeas ~ radishes ~ za'atar
parsley ~ olives ~ crushed almonds
white tahini ~ lemon
(vegan, GF, nuts)

SIDES

TAHINI \$12

grated tomato ~ confit garlic ~ olive oil
paprika ~ parsley ~ cumin (vegan)

LABANEH \$17

sheep & cow yogourt ~ olive oil ~ za'atar
confit garlic ~ grated tomato (vegetarian)

BABA GANOUSH \$19

fire-roasted eggplant ~ labaneh ~ white tahini
scallions ~ parsley ~ garlic (vegetarian)

each side served with two pitas



HOUSE-FERMENTED PICKLED VEG (vegan) \$5

SCHUG (spicy) (vegan) \$2

PITA (vegan) \$1.50

CARROTS & CUCUMBERS (vegan) \$4

all dishes are made in a facility that contains nuts & sesame