

Menu

Our food works best when shared!

Meze

1 meze dip with 1 pita \$8
4 meze dips with 2 pitas \$24
(Substitute for carrots and cucumbers)

Labaneh (GF) (NF)

Sheep and cow yogourt, za'atar, confit garlic, grated tomato

Baba ghanoush (GF) (NF)

Fire-roasted eggplant, labaneh, tahini, scallions

Hummus (V) (GF) (NF)

Chickpeas, tahini, parsley, paprika

Fried eggplant (V)

Tomato-gochujang marinade, red onion, bell peppers, walnuts (contains gluten)

Beet tahini (V) (GF)

Topped with almond dukkah

White tahini (V) (GF) (NF)

Confit garlic, grated tomato, za'atar, olive oil

Walnut and lemon pesto (V) (GF)

Basil, walnuts, lemon, parsley, garlic

Sundried tomato tapenade (V) (GF) (NF)

Olives, capers, garlic, rosemary

Falafel

(V) (GF) (NF)

2-pc/\$8 | 4-pc/\$14 | 6-pc/\$19 | 9-pc/\$27
Fresh herbs, chickpeas, white tahini

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Salads

Parallel salad (GF) \$22

Kale, napa cabbage, sweet potato, lentils, goat cheese, walnuts, mint, scallions, beet tahini, lemon and honey vinaigrette

Fattoush salad (V) \$21

Red onion, bell pepper, tomato, cucumber, chickpeas, radishes, za'atar, parsley, olives, toasted almonds, white tahini, sumac dressing, pita chips

Hummus

Served with a warm pita
(Substitute for carrots and cucumbers)

Classic hummus (V) (GF) (NF) \$19

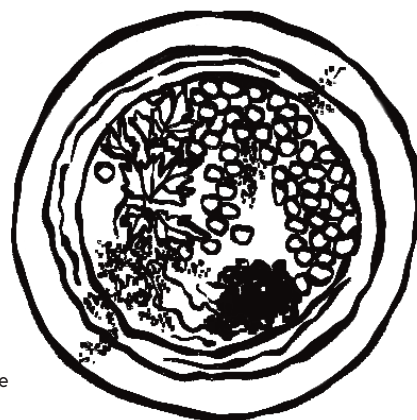
Chickpeas, white tahini, parsley, schug

Truffle mushroom hummus (V) (GF) (NF) \$22

Classic hummus bowl topped with soy-glazed button mushrooms, parsley, schug and truffle oil

Chicken shawarma hummus (GF) (NF) \$24

Pickled red onion, white tahini, parsley, schug



(V) Vegan
(GF) Gluten-free
(NF) Nut-free

All dishes are made in a facility that contains nuts and sesame

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Hot

Arais \$27

3-piece, grilled pita stuffed with juicy beef and pistachio, served with herby green rice, tomato tahini and pickles

Chicken schnitzel (NF) \$32

Sourdough-panko crusted chicken breast served with a fresh dill potato salad, sherry vinegar coleslaw, honey mustard and schug mayo

Butter miso sesame salmon (GF) (NF) \$38

Oven roasted salmon topped with sesame seeds paired with pan-seared asparagus and snow peas, fried capers and miso tahini
(Substitute for New/School Foods plant-based salmon (V))

Hungarian Kebab \$39

Served with roasted tomato tahini, fried harissa potatoes, sumac onions and a grilled pita
(extra kebab: \$15)

Veg

Warm fried cauliflower salad (V) (GF) \$21

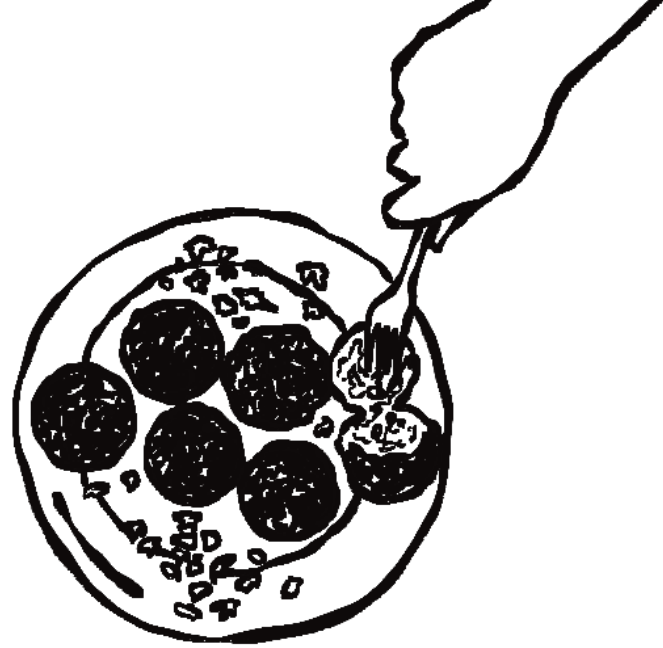
Herb salad, currants, toasted almonds, pomegranate glaze and cauliflower tahini

Mushroom mix (V) (NF) \$21

Pan-seared Mushrooms on a pita with caramelized onions, cauliflower tahini and za'atar. Topped with fresh arugula and red onion

Savoury knafeh (NF) \$22

Layers of spinach, goat cheese, diced tomatoes, onion and za'atar, topped with crunchy bites of shredded phyllo



House pickles (V) (GF) (NF) \$5

Cabbage, carrots, cauliflower, cucumber, red bell pepper, fresh tumeric, daikon

Tofu (V) (GF) \$8

Marinated in our house teriyaki, topped with smoky chipotle tahini, almond dukkah and scallions

Marinated olives (V) (GF) (NF) \$9

Thyme, lemon, cumin seeds, coriander seeds, olive oil

Al's schug (spicy) (V) (GF) (NF) \$2

Al's original fiery Yemenite schug will add a spicy kick to your meal

Pita (V) (NF) \$1.50

From our Ozery family bakery

Carrots and cucumbers (V) (GF) (NF) \$4

Perfect for dipping

Hard-boiled egg (GF) (NF) \$3

Side chicken shawarma (GF) (NF) \$12

Ask us about our dessert menu!

- (V) Vegan
- (GF) Gluten-free
- (NF) Nut-free

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