

# Takeout menu

Monday–Saturday: 12:00pm–9:30pm  
Sunday: 11:00am–9:00pm

Our food works best when shared!

## 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, crushed 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

## Falafel

(V) (GF) (NF)

4-pc/\$14 | 6-pc/\$19 | 9-pc/\$27

Fresh herbs, chickpeas, white tahini

## Dips

Served with 2 warm pitas  
(Substitute for carrots and cucumbers)

### Labaneh (GF) (NF) \$18

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

### Baba ghanoush (GF) (NF) \$18

Fire-roasted eggplant, labaneh, tahini, scallions, parsley, garlic confit, grated tomato and olive oil

### White tahini (V) (GF) (NF) \$12

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



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

PARALLEL®

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, pickled red onion, honey mustard and schug mayo

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

Topped with sesame seeds  
Served with herb rice, miso tahini and vinegar coleslaw

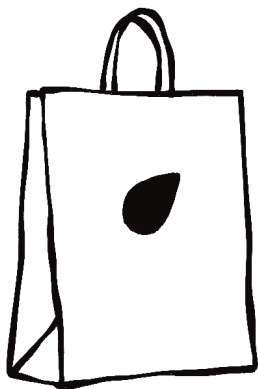
### Parallel combo \$26

2 falalels, chicken shawarma, side of white tahini, vinegar coleslaw, 8oz hummus and 1 pita

## Veg

### Warm fried cauliflower salad (V) (GF) \$19

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



# PARALLEL®

## Extras

### House pickles (V) (GF) (NF) \$2.50

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

### Tofu (V) (GF) \$9

Marinated in our house teriyaki, topped with smoky chipotle tahini, almond dukkah and scallions (5oz)

### 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) \$1.75

From our Ozery family bakery

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

Perfect for dipping

### Bag of pita (V) (NF) \$5.99 (6 pc)

Ozery bakery pita

### Side sauce (V) (GF) (NF) \$2

White tahini, tomato tahini, beet tahini, cauliflower tahini, Parallel dressing, fattoush dressing, honey mustard, or schug mayo

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

(V) Vegan

(GF) Gluten-free

(NF) Nut-free

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