

# D V A S H

*mediterranean fusion*

## SOUP OF THE DAY

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CUP 7 BOWL 9

## APPETIZERS

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ROASTED TURMERIC CAULIFLOWER 22

*Beet Tahina, roasted almonds, golden raisins, sesame*

DVASH BLISTERED SHISHITO PEPPERS 20

*Dvash, sesame, garlic aioli, garlic ciabatta*

FALAFEL APPETIZER 16

*Plain or Cranberry Falafel balls, herb tahina, pita*

CHEF'S CAULIFLOWER 18

*Tangy garlic date sauce*

TEL AVIV JAFFA LABANE 18

*Za'atar, pine nuts, olive oil, Jerusalem sesame bagel*

BABAGANOOSH 20

*Pine nuts, olive oil, sweet peppers, Jerusalem sesame bagel*

BEEF CARPACCIO 19

*Parmesan, roasted pistachios, micro cilantro*

ROASTED EGGPLANT CARPACCIO 22

*Raw tahina, roasted chestnuts, crushed tomato, cilantro, Jerusalem sesame bagel*

SHRIMP CARGOT 24

*Shallot viognier cream, swiss cheese, garlic ciabatta*

DVASH HAZELNUT BURRATA 19

*Roasted hazelnuts, fresh oregano, dvash, garlic ciabatta*

TRUFFLE FIG & GOAT CHEESE FLATBREAD 18

*Dvash, caramelized onions*

## HUMMUS CORNER

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AUTHENTIC HUMMUS 16

PORTOBELLO HUMMUS 19

*Sautéed onions, portobello, pitas & pickles*

HAIFA WARM HUMMUS 19

*Sautéed eggplant, roasted pine nuts, pitas & pickles*

ROASTED TOMATO HUMMUS 19

*Dvash, sautéed cherry tomato, garlic, pitas & pickles*

HAGALIL HUMMUS 23

*Ground lamb & beef, eggplant, raisins, roasted almonds, Jerusalem bagel & pickles - Vegan option available*

## SALADS

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Chicken +8 Shrimp +10

QUINOA SALAD 18

*Tomatoes, onions, cucumbers, parsley, feta, roasted almonds, cranberries, house citrus dressing*

ISRAELI SALAD 16

*Cucumbers, tomatoes, onions, parsley, house dressing*

BISTRO SALAD 18

*Romaine, tomatoes, onions, feta cheese, walnuts, cranberries, house honey dijon dressing*

GRILLED HALLOUMI SALAD 18

*Cucumber, tomato, onion, red bell pepper, halloumi cheese, za'atar*

GREEK SALAD 18

*Romaine, cucumber, tomato, onion, feta, kalamata olives, za'atar, house dressing*

## ENTRÉES

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### GRILLED LAMB CHOPS 42

Roasted garlic mash, grilled asparagus, mint pistachio

### FISH OF THE DAY MP

Chef's daily preparation

### MAHI MAHI SHAWARMA 37

Grilled, on top of sautéed onions with mediterranean spices. Served with jasmine rice or hot quinoa

### MAJADARA 25

(Middle Eastern Style Risotto) Lentil, mushrooms, onions, choice of rice or quinoa. Add chicken +4

### CAULIFLOWER GNOCCHI 28

Served in a roasted tomato, garlic & eggplant sauce

### HOUSE SHAKSHUKA 19

Sautéed tomatoes, onions, herbs, poached eggs, feta, za'atar  
Served with pita & hummus **Add ground beef & lamb +6**

### GRILLED CHICKEN BREAST 29

House spices, served with jasmine rice or hot quinoa

### CHEF'S LAMB KABOBS 32

Skewered ground lamb, served with a wine reduction, pine nuts, roasted garlic mash

### DVASH SCHNITZEL 29

Encrusted style chicken, topped with tomato, basil, balsamic glaze, Dvash

### CHICKEN PARMESAN 32

Served with tomato cream angel hair pasta

### THE GREEK 29

Grilled chicken on skewer, roasted bell peppers, onions, tomato, Tzatziki, over couscous

### CHICKEN JERUSALEM MIX 29

Sautéed chicken and onions, mediterranean spices. Served with jasmine rice or hot quinoa

### CHICKEN SHAWARMA 29

Rotisserie style chicken, thinly sliced with mediterranean spices. Served with jasmine rice or hot quinoa

### TOFU JERUSALEM MIX 26

Sautéed tofu, onions, mushrooms, mediterranean spices. Served with jasmine rice or hot quinoa

## HAND HELDS

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### CHEF'S BURGER 19

Brioche bun, short rib & brisket blend burger, caramelized onions, brie cheese, garlic dvash. Served with sliced potato fries

### SIGNATURE BURGER 18

Brioche bun, short rib & brisket blend burger, choice of cheese, garlic spread. Served with sliced potato fries

### TLV BURGER 19

Brioche bun, lamb & short rib blend burger, Dvash herb tahina, eggplant, harissa. Served with sliced potato fries

### THE PORTOBELLO 17

Brioche bun, caramelized onions, mozzarella, pesto, sun-dried tomato, garlic spread. Served with sliced potato fries

### JERUSALEM TOFU BURGER 19

Ciabatta, hummus, herb tahina, sautéed onions. Served with sliced potato fries

## À LA CARTE

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### VEGETABLE OF THE DAY 10

### SLICED POTATO FRIES 8

## SAVLANOOT BEVAKASHA

THIS IS A SCRATCH KITCHEN. ALL OF OUR DISHES ARE PREPARED FRESH TO ORDER; YOUR PATIENCE IS APPRECIATED.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please take into consideration that many Mediterranean dishes contain sesame and other unfamiliar spices.

If you have allergies, please consult our staff regarding specific contents of your selections.

Our cooking oil is made purely from vegetable and is only used to cook vegan and gluten-free food.

Although we take all necessary precautions when preparing gluten-free dishes, our kitchen is not 100% gluten-free.

Please refrain from substitutions, due to our cozy kitchen.