

D V A S H

mediterranean fusion

SOUP OF THE DAY

CUP 7 BOWL 9

APPETIZERS

ROASTED TURMERIC CAULIFLOWER **24**
Beet Tahina, roasted almonds, golden raisins, sesame

DVASH BLISTERED SHISHITO PEPPERS **20**
Dvash, sesame, garlic aioli, garlic ciabatta

FALAFEL APPETIZER **17**
Plain or Cranberry Falafel balls, herb tahina, pita

CHEF'S CAULIFLOWER **19**
Tangy garlic date sauce

TEL AVIV JAFFA LABANE **19**
Za'atar, pine nuts, olive oil, Jerusalem sesame bagel

BABAGANOOSH **20**
Pine nuts, olive oil, sweet peppers, Jerusalem sesame bagel

BEET CARPACCIO **20**
Parmesan, roasted pistachios, micro cilantro

ROASTED EGGPLANT CARPACCIO **22**
Raw tahina, roasted chestnuts, crushed tomato, cilantro, Jerusalem sesame bagel

SHRIMP CARGOT **25**
Shallot viognier cream, swiss cheese, garlic ciabatta

DVASH HAZELNUT BURRATA **20**
Roasted hazelnut, fresh oregano, dvash, garlic ciabatta

TRUFFLE FIG & GOAT CHEESE FLATBREAD **19**
Dvash, caramelized onions

HUMMUS CORNER

AUTHENTIC HUMMUS **16**

PORTOBELLO HUMMUS **20**
Sautéed onions, portobello, pitas & pickles

HAIFA WARM HUMMUS **20**
Sautéed eggplant, roasted pine nuts, pitas & pickles

ROASTED TOMATO HUMMUS **20**
Dvash, sautéed cherry tomato, garlic, pitas & pickles

HAGALIL HUMMUS **23**
Ground lamb & beef, eggplant, raisins, roasted almonds, Jerusalem bagel & pickles - Vegan option available

SALADS

Chicken +8 Shrimp +10

QUINOA SALAD **20**
Tomatoes, onions, cucumbers, parsley, feta, roasted almonds, cranberries, house citrus dressing

ISRAELI SALAD **18**
Cucumbers, tomatoes, onions, parsley, house dressing

BISTRO SALAD **20**
Romaine, tomatoes, onions, feta cheese, walnuts, cranberries, house honey dijon dressing

GRILLED HALLOUMI SALAD **20**
Cucumber, tomato, onion, red bell pepper, halloumi cheese, za'atar

GREEK SALAD **20**
Romaine, cucumber, tomato, onion, feta, kalamata olives, za'atar, house dressing

ENTRÉES

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 21

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

SHRIMP CILANTRO 35

Lemon garlic sauce, grilled asparagus. Served with couscous

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

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

MASHUGANA BURGER 19

Pita bread, sautéed onions, mushrooms, swiss cheese, Dvash sauce, shishito peppers. Served with sliced potato fries

THE PORTOBELLO 18

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

VEGETABLE OF THE DAY 10

SLICED POTATO FRIES 8

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

SAVLANOOT BEVAKASHA

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.