

DVASH

mediterranean fusion

SOUP OF THE DAY

CUP 8 BOWL 10

APPETIZERS

ROASTED TURMERIC CAULIFLOWER 26

Beet Tahina, roasted almonds, golden raisins, sesame

FALAFEL APPETIZER 20

Plain or Cranberry Falafel balls, herb tahina, pita

CHEF'S CAULIFLOWER 24

Tangy garlic date sauce

TEL AVIV JAFFA LABANE 26

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

Add sautéed eggplant +6

BABAGANOOSH 26

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

WHIPPED DVASH FETA 26

Black sesame, roasted Dvash chickpeas, Za'atar pita chips

BEEF ARAYES 26

Seasoned ground beef stuffed into pita, charred to crispy perfection, served with herb tahina

MEDITERRANEAN TACOS 28

Ground short rib grilled on pita, topped with pickled tomato and onion. Served with tzatziki and Dvash tahina

SHIITAKE DUMPLINGS 20

Sautéed, served with a house peanut ginger sauce

GRILLED MAHI BITES 24

Served with mashugana sauce

DVASH HAZELNUT BURRATA 26

Roasted hazelnut, fresh oregano, Dvash, garlic ciabatta

TRUFFLE FIG & GOAT CHEESE FLATBREAD 24

Focaccia, Dvash, caramelized onions

SEASONAL FLATBREAD 24

Ask about our chef's daily preparation of Focaccia style flatbread

HUMMUS CORNER

AUTHENTIC HUMMUS 23

PORTOBELLO HUMMUS 26

Sautéed onions, portobello, pitas & pickles

HAIFA WARM HUMMUS 26

Sautéed eggplant, roasted pine nuts, pitas & pickles

ROASTED TOMATO HUMMUS 26

Dvash, sautéed cherry tomato, garlic, pitas & pickles

HAGALIL HUMMUS 29

Ground lamb & beef, eggplant, raisins, roasted almonds. Jerusalem bagel & pickles

SALADS

Add protein

Chicken 9 Schnitzel 11 Mahi 12

Shawarma 10 Halloumi 10 Tofu 8

QUINOA SALAD 24

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

ISRAELI SALAD 21

Cucumbers, tomatoes, onions, parsley, house dressing

BISTRO SALAD 24

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

CAESAR SALAD 24

Romaine, roasted Dvash chickpeas, parmesan, house caesar dressing, Za'atar

GREEK SALAD 24

Romaine, cucumber, tomato, onion, feta, kalamata olives, bell peppers, Za'atar, house dressing

ENTRÉES

GRILLED LAMB CHOPS 49

Roasted garlic mash, grilled asparagus, mint pistachio

GRILLED BRANZINO 48

Skin on fillet. Choice of shallot viognier cream or Moroccan kalamata sauce. Served with jasmine rice or hot quinoa

MAHI MAHI SHAWARMA 41

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

CAULIFLOWER GNOCCHI 29

Served in a roasted tomato, garlic & eggplant sauce

ASIAGO GNOCCHI 31

Ask about our chef's daily preparation

HOUSE SHAKSHUKA 26

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

GRILLED CHICKEN BREAST 37

House spices, served with jasmine rice or hot quinoa

CHEF'S LAMB KABOBS 40

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

DVASH SCHNITZEL 39

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

CHICKEN PARMESAN 39

Served with angel hair pasta

THE GREEK 37

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

CHICKEN JERUSALEM MIX 38

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

CHICKEN SHAWARMA 35

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

TOFU JERUSALEM MIX 32

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

HANDHELDS

Served with sliced potato fries GF Bun +2

CHEF'S BURGER 24

Brioche bun, short rib & brisket blend burger, caramelized onions, brie cheese, garlic Dvash

SIGNATURE BURGER 24

Brioche bun, short rib & brisket blend burger, choice of cheese, garlic spread

TLV BURGER 24

Brioche bun, lamb & short rib blend burger, Dvash herb tahina, eggplant, harissa

MASHUGANA BURGER 24

Pita bread, short rib & brisket blend burger sautéed onions, mushrooms, swiss cheese, mashugana sauce

THE PORTOBELLO 22

Brioche bun, caramelized onions, mozzarella, pesto, sun-dried tomato, garlic spread

SMASH BURGER 25

Brioche bun, double short rib & brisket blend burger, American cheese, mashugana sauce

JERUSALEM TOFU BURGER 22

Ciabatta, hummus, herb tahina, harissa sautéed onions

À LA CARTE

VEGETABLE OF THE DAY 12

SLICED POTATO FRIES 10

ZA'ATAR PARMESAN FRIES 13

WE ARE A SEED OIL-FREE KITCHEN

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 frying oil is only used to cook vegan and gluten-free foods.

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.

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

SAVLANOOT BEVAKASHA

SWEET THINGS COME TO THOSE WHO WAIT...

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