

DVASH

mediterranean fusion

SOUP OF THE DAY

CUP 8 BOWL 10

APPETIZERS

ROASTED TURMERIC CAULIFLOWER 24

Beet Tahina, roasted almonds, golden raisins, sesame

DVASH BLISTERED SHISHITO PEPPERS 21

Dvash, sesame, garlic aioli, garlic ciabatta

FALAFEL APPETIZER 18

Plain or Cranberry Falafel balls, herb tahina, pita

CHEF'S CAULIFLOWER 22

Tangy garlic date sauce

TEL AVIV JAFFA LABANE 24

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

BABAGANOOSH 24

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

WHIPPED DVASH FETA 25

Black sesame, roasted dvash chickpeas, za'atar pita chips

BEEF ARAYES 24

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

STUFFED GRAPE LEAVES 22

Stuffed with rice, baked in apricot & date sauce.

Choice of herb tahini or tzaziki

BEET CARPACCIO 22

Parmesan, roasted pistachios, micro cilantro

SHRIMP CARGOT 28

Shallot viognier cream, swiss cheese, garlic ciabatta

SHIITAKE DUMPLINGS 18

Sautéed, served with a house peanut ginger sauce

GRILLED MAHI BITES 24

Served with mashugana sauce

DVASH HAZELNUT BURRATA 24

Roasted hazelnut, fresh oregano, dvash, garlic ciabatta

TRUFFLE FIG & GOAT CHEESE FLATBREAD 20

Focaccia, Dvash, caramelized onions

HUMMUS CORNER

AUTHENTIC HUMMUS 20

PORTOBELLO HUMMUS 24

Sautéed onions, portobello, pitas & pickles

HAIFA WARM HUMMUS 24

Sautéed eggplant, roasted pine nuts, pitas & pickles

ROASTED TOMATO HUMMUS 24

Dvash, sautéed cherry tomato, garlic, pitas & pickles

HAGALIL HUMMUS 26

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

SALADS

ADD PROTEIN

Chicken 9 Shrimp 11

Shawarma 9 Tofu 8

QUINOA SALAD 22

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

ISRAELI SALAD 19

Cucumbers, tomatoes, onions, parsley, house dressing

BISTRO SALAD 22

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

GRILLED HALLOUMI SALAD 22

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

CAESAR SALAD 22

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

GREEK SALAD 22

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

ENTRÉES

GRILLED LAMB CHOPS 44

Roasted garlic mash, grilled asparagus, mint pistachio

GRILLED BRANZINO 46

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

MAHI MAHI SHAWARMA 38

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

MAJADARA 26

(Middle Eastern Style Risotto) Lentil, mushrooms, onions, choice of rice or quinoa. Add chicken ~~7~~4 29

CAULIFLOWER GNOCCHI

Served in a roasted tomato, garlic & eggplant sauce

BEET ASIAGO GNOCCHI 29

Served in a dvash beet sauce. Topped with pine nuts

HOUSE SHAKSHUKA 24

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

GRILLED CHICKEN BREAST 35

House spices, served with jasmine rice or hot quinoa

CHEF'S LAMB KABOBS 35

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

DVASH SCHNITZEL 36

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

CHICKEN PARMESAN 36

Served with angel hair pasta

THE GREEK 35

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

CHICKEN JERUSALEM MIX 35

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 22

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

SIGNATURE BURGER 21

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

TLV BURGER 22

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

MASHUGANA BURGER 22

Pita bread, short rib & brisket blend burger sautéed onions, mushrooms, swiss cheese, Dvash sauce, shishito peppers

THE PORTOBELLO 20

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

SMASH BURGER 22

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

JERUSALEM TOFU BURGER 20

Ciabatta, hummus, herb tahina, sautéed onions

À LA CARTE

VEGETABLE OF THE DAY 11

SLICED POTATO FRIES 9

ZA'ATAR PARMESAN FRIES 12

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 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.

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

SAVLANOOT BEVAKASHA