

D V A S H

mediterranean fusion

SOUP OF THE DAY

CUP 7 BOWL 9

APPETIZERS

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

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

LAMB & BEEF FLATBREAD 22

Tomato, pine nuts, herb tahina, harissa

BEET 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

PEAR & GORGONZOLA FIOCCHETTI 19/28

Pear & walnut cream sauce

SEARED SEA SCALLOPS 24

Served over a sweet corn purée

TRUFFLE FIG & GOAT CHEESE FLATBREAD 18

Dvash, caramelized onions

HUMMUS CORNER

Hummus Plates are served with two pitas and pickles

AUTHENTIC HUMMUS 16

PORTOBELLO HUMMUS 19

Sautéed onions, portobello

HAIFA WARM HUMMUS 19

Sautéed eggplant, roasted pine nuts

ROASTED TOMATO HUMMUS 19

Dvash, sautéed cherry tomato and garlic

ROASTED DVASH GARLIC HUMMUS 19

Dvash, garlic cloves, roasted pine nuts

SALADS

Chicken +8 Shrimp +10

QUINOA SALAD 17

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

ISRAELI SALAD 16

Cucumbers, tomatoes, onions, parsley, house dressing

BISTRO SALAD 17

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 17

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 19

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

GRILLED CHICKEN BREAST 29

House spices, served with jasmine rice or hot quinoa

CHEF'S LAMB KABOBS 35

Served with a sweet wine reduction, pine nuts, roasted garlic mash

DVASH SCHNITZEL 29

Encrusted style chicken, topped with tomato, basil, balsamic glaze & dvash

THE GREEK 29

Grilled chicken on skewer, topped with roasted bell peppers, onions, tomato, side of 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 18

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

SIGNATURE BURGER 17

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

TLV BURGER 19

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

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

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.