

**FRESH AND HEALTHY ARE NOT BAD WORDS IN OUR KITCHEN!**

**HUMMUS**

*A 30-hour process; it starts with choosing the smallest and finest chickpeas to create the perfect texture. The chickpeas are then soaked for 26 hours, followed by four hours of cooking. We grind the chickpeas together with our house spices and a delicate mixture of raw tahini – one of the finest in the world – to make a hummus plate with a light texture and unique taste – the best!*

Served with pitas, spices and fresh sliced onion on the side.

**HUMMUS TRIPLE..... \$9.99**

Chickpeas and fava beans mixed with lemon, house spice and a touch of parsley.

**HUMMUS CHICKPEAS..... \$9.99**

A plate of hummus with cooked chickpeas, seasoned with our house spice and a hint of lemon.

**HUMMUS MESABAHA..... \$9.99**

Warm chickpeas mixed with tahini, lemon and our unique house sauce.

**HUMMUS MUSHROOMS AND ONION..... \$12.99**

Fresh chopped white mushrooms caramelized with onions and spices, topped with paprika, tahini and olive oil.

**HUMMUS EGGPLANT..... \$12.99**

Our fried eggplant served on a plate of hummus, then topped with tahini, paprika and chopped parsley.

**TUESDAYS SPECIAL: HUMMUS HRAIME..... \$15.50**

Spicy Moroccan fish cooked to perfection on a chickpea base with tomatoes, jalapeno, lemon, garlic, coriander and house spice.

**SHAKSHUKA..... \$9.99**

Tomato stew slow-cooked for 3 hours, seasoned with onion, jalapeno, garlic and a touch of spice. Comes with two freshly cooked eggs made to order. Served with a side of our house tahini sauce, pitas, spices and onion. Ask for it in mild, hot or extra spicy.

**HAMSHUKA..... \$13.99**

Our famous hummus and shakshuka come together in this mouthwateringly perfect combination that won't leave you hungry. Topped with tahini and served with two pitas, spices and fresh sliced onion.

**SABICH**

A stuffed pita-sandwich dish with Iraqi-Jewish roots.

**SABICH SALAD PLATE..... \$9.99**

Hummus, chickpeas, cucumber, tomato, onion, parsley, tahini, amba (pickled mango) and boiled egg. Served with pita.

**SABICH IN A PITA..... \$6.99**

Hummus, cucumber, tomato, onion, parsley, tahini, amba (pickled mango) and boiled egg.

**ESTHER BREAKFAST..... \$7.99**

3 eggs scrambled / omelet, freshly chopped cucumbers, tomatoes and onion, topped with olive oil. Served with pita, tahini and Turkish coffee (add to your omelet: mushrooms, onion, parsley for \$0.5 each).

**ANGELITA..... \$4.99**

Tasty Yemenite mallawah (pastry dough) with hummus, crushed tomatoes and boiled egg, wrapped

\* All hummus dishes are topped with extra virgin cold-pressed olive oil.

\* Side order of boiled egg \$1



**FRIES..... \$3.50**

Golden chunky fries, fried fresh to order in canola oil.

**ISRAELI SALAD..... \$4.99**

Fresh chopped cucumber, tomato, onion and carrot, dressed with lemon and extra virgin cold-pressed olive oil.

**FRIED EGGPLANT..... \$2.99**

Our Sabich fried eggplant topped with Tahini and paprika.

**SOUP OF THE DAY..... \$4.99**

A different soup every day. We only use the freshest and healthiest beans and vegetables!

**SALADS ON THE SCALE**

(Thu + Fri)

(¼ kg \$5 – \$6, ½ kg \$9 – \$12)

Our Moroccan kitchen salads available for take-out in ¼ and ½ kg containers:

**MATBUCHA**

Peeled tomatoes slow-cooked for 3 hours, seasoned with hot peppers and our house spice.

**SPICY EGGPLANT**

7-spice fried eggplant topped with fresh parsley.

**COOKED EGGPLANT**

Eggplant cooked together with tomato and a variety of spices. Served hot or cold.

**GREEN TAHINI**

Our one-of-a-kind tahini mixed with fresh squeezed lemon, garlic and parsley.

**MOROCCAN CARROTS**

Spicy carrots served al-dente, seasoned with house spice, lemon, garlic and coriander.

**DRINKS**

**CANNED DRINK/  
BOTTLE OF WATER..... \$1.50**

**GLASS BOTTLE..... \$2.50**

**TEA..... \$1.25**

\* Every week we add another unique salad to our weekend special.