

DIZENGOFF

Inspired
by the
hummus
stalls of Israel

HUMMUS

your choice of hummus, served with fresh-baked pita, Israeli salad and pickles

CLASSIC TEHINA	Olive Oil, Paprika, Parsley	10
FAVA	Almond, Barberries	12
CABBAGE	Tomato, Amba, Honey	12
CHICKPEA	Turmeric, Fenugreek, Clove	12
CHICKEN SALAD	Golden Raisin, Celery, Hawaii	13
Add Egg / Extra Pita / Sub Cucumbers		1

SALATIM

Israeli-style vegetable salads

BEETS WITH TEHINA		4
TWICE-COOKED EGGPLANT		4
MOROCCAN CARROTS		4
PLATTER	All Three Salatim + Pita	12

SHAKSHUKA

North-African Baked Eggs in a spicy tomato and pepper stew, served with pita 10

FOR A CROWD

PINT OF HUMMUS		9
HALF DOZEN PITA		6

FROZEN LEMONANA

Israeli mint lemonade

Classic		3
Shandy (with Victory Pils)		6
Boozy (bourbon, gin, vodka)		9

BEACH ALTERNATIVE

Touma Arak, Tito's Vodka, Campari, Grapefruit, Honey 10

DRAFT BEER

Victory Prima Pilsner		7
Bronx Brewery Banner Blonde		7
Yonkers Hop Runner IPA		8
Ommegang Fruition Witbier		8
Goldstar Dark Lager (bottle)		7

ISRAELI WINE

Shvo Rosé 12
Barbera Rosé from Upper Galilee. Lush body, hints of wild herbs and dried strawberries. Light, crisp finish.

Cremisan Dabouki (white) 11
Indigenous grape vinified by Salesian Monks since 1885. Medium body with tropical fruit and subtle minerality.

Shvo Chenin Blanc 12
Hand harvested full bodied Chenin Blanc. Vibrant and refreshing with notes of ripe pear and green apple.

Cremisan Baladi (red) 11
Baladi means 'native' in Arabic. Food friendly indigenous grape with notes of red cherries and earthy tannins on the finish.

Tabor Merlot 12
Grown on volcanic soil in the Galilee. Full bodied with rich black fruit and a silky finish.

OTHER DRINKS

Coke, Diet Coke, Dr. Brown's Black Cherry, Club Soda, Bottled Water 2

Ask about our whole-roasted lamb shoulder takeout feast.

Family-style dinner every Thurs-Sat. Tickets at DizengoffNYC.com