

# DIZENGOFF

Inspired  
by the  
hummus  
stalls of Israel

## HUMMUS

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

<b>CLASSIC TEHINA</b>	Olive Oil, Paprika, Parsley	10
<b>CORN</b>	Tomato, Tehina	12
<b>BLACK EYED PEAS</b>	Red Pepper	12
<b>LAMB</b>	Garlic, Cinnamon	13
<b>CABBAGE</b>	Red Pepper, Pine Nuts, Za'atar Breadcrumbs	12
Add Egg / Extra Pita / Sub Cucumbers		1

## SALATIM

Israeli-style vegetable salads

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

## SHAKSHUKA

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

## FOR A CROWD

<b>PINT OF HUMMUS</b>		9
<b>HALF DOZEN PITA</b>		6

## FROZEN LEMONANA

Israeli mint lemonade

<b>Classic</b>		3
Shandy (with Flagship Kolsch)		6
Boozy (bourbon, gin, vodka)		9

## BEACH ALTERNATIVE

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

## DRAFT BEER

<b>Victory Headwaters Pale Ale</b>		8
<b>Flagship Brewing Co. Kolsch</b>		8
<b>Yonkers Hop Runner IPA</b>		9
<b>Ommegang Fruition Witbier</b>		8
<b>Goldstar Dark Lager (bottle)</b>		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.

**Midbar Semillon/Sauvignon Blanc** 11  
Grown in the Negev Desert this complex wine features notes of kiwi, nectarine, honey and tropical fruits. Medium bodied with long, bright finish.

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

**Ramot Naftaly Shiraz** 12  
Full bodied Shiraz grown in the Kedesh Valley of Upper Galilee. Notes of pomegranate and currants with black peppery undertones.

## 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](http://DizengoffNYC.com)