

# LUNCH MENU

## SALATIM BEGINNINGS

An eclectic mix of spreads and salad-y things.

Choose

**THREE** for eleven dollars

**FIVE** for sixteen dollars

**EIGHT** for nineteen dollars

**BABA GANOUSH**  
Sumac | Tahina

**MUHAMMARA**  
Peppers | Walnuts

**CHOPPED CHICKEN LIVER**  
Crispy Onion | Radish

**SHEEP'S MILK RICOTTA**  
Pomegranate Molasses  
Pistachio

**GOLD POTATO SKORDALIA**  
Charred Onion | Almond

**CHILLED EGGPLANT STEW**  
Piquillo Pepper | Herbs | Sherry

**HOUSE PICKLES**  
Vegetables | Sea Salt | Vinegar

**KARPAS**  
Bitter Greens | Garlic | Benne Seed

**MARINATED FETA**  
Oregano | Pickled Cauliflower

**ROASTED BEETS**  
Horseradish | Yogurt

**CHARRED BROCCOLI**  
Sesame | Anchovy

**WARM OLIVES**  
Herbs | Citrus

**CRISPY CHIC PEAS**  
Baharat | Sea Salt

**LABNEH**  
Olive Oil | Za'atar

## MEZZE (TABLE SHARES)

**MOROCCAN CIGARS** 9  
Ground Lamb | Ras El Hanout

**LAMB MEATBALLS** 11  
Menemen | Feta

**PERSIAN LIME SWORDFISH KABOB** 13  
Herb Salad | Lemon | Olive Oil

**FRIED SHISHITO PEPPERS** 8  
Baharat | Yogurt Dipping Sauce

**BATATA HARRA** 8  
Potato | Charred Pepper | Onion

**GREEN FALAFEL** 8  
Tahina | Pickled Cabbage

**CHICKEN SCHWARMA FATAYER** 9  
Smokey Red Pepper Yogurt

**MOROCCAN CARROTS** 8  
Coriander | Garlic | Cilantro

**TOMATO & HALOUMI** 10  
Mint | Dill | Yogurt  
Arak Pickled Onion

**WHOLE ROASTED CAULIFLOWER** 14  
Pine Nuts | Pomegranate | Schug

**ALBANIAN SALAD** 9  
Cucumber | Tomato Pepper | Radish  
Fennel | Feta | Onion | Olive

**BIBB LETTUCE** 9  
Radish | Fennel | Feta | Sesame  
Tahina & Lemon Vinaigrette

**CHARRED VEGETABLE SALAD** 9  
Goat Cheese | Pumpkin Seed  
Sherry Vinaigrette

**MIXED BABY GREENS** 9  
Radish | Fennel  
Lemon Tahina Vinaigrette

### ADDITIONS

PAN ROASTED SCALLOPS +8

FARM EGGS +3

MANGO AMBA SHRIMP +8

BLACK GARLIC FILET MIGNON +8

PAN ROASTED SALMON +7

HARISSA CHICKEN +5

## ZOHARA LUNCH BOWL

Build your own bowl.

Choose for fifteen dollars

### A BASE

Saffron Basmati Rice  
Herbs & Roasted Garlic Quinoa  
Local Lettuces

Tabouleh  
Isreali Salad  
Zohara Hummus

### A PROTEIN

Harissa Chicken  
Mango Amba Shrimp  
Beef Shishlik  
Lamb Kofta  
Salmon  
Green Falafel  
Scallops +2

### TWO TOPPINGS

Charred Vegetables  
Local Tomatoes  
Crispy Chic Peas  
Feta  
Potatoes Harra  
Pickled Vegetables  
Baba Ganoush  
Moroccan Carrots

### A SAUCE

Tzatziki  
Lemon Tahina  
Harissa  
Sherry Vinagrette  
Syrian Caesar  
Schug

## HUMMUS

**TAHINA HUMMUS** 7.5  
Olive Oil | Urfa Pepper

**MARKET HUMMUS** 8.5  
Hand Foraged and Locally Farmed Toppings

**LAMB RAGU** 9.5  
Hummus | Fine Herbs

Our Hummus is Served with Fresh Baked Pita.

Market Vegetables for Dipping are Available for 3  
Our Hummus, Baba Ganoush & Muhammara is Available to Enjoy at Home for 6

✦  
**Of light or splendor.**

Our food is based on the ingredients in the health-conscious Mediterranean diet; vegetables, grains, fish and lean meats  
We encourage you to share it with others.

## LUNCH PLATES

**ZOHARA VEGETARIAN PLATE** 13  
Hummus | Baba Ghanoush | Three Falafel | Albanian Salad | Tahina

**PULLED LAMB "GYRO"** 12  
Tzatziki | Lettuce | Pickles | Cucumber | Pita

**BRISKET GRILLED CHEESE** 14  
Kashkaval Cheese | Challah Bread | Honey Braised Onions

**GRILLED HARISSA CHICKEN PITA** 12  
Mango Amba | Lettuce | Cucumber | Tomato | Tahina

**WARM GRAIN BOWL** 14  
Quinoa | Freekah | Feta | Apricots | Pistachio | Greens

### MESHTA (Feast)

Allow our Chef and his team to customize a culinary tour of the best that Zohara has to offer.

\$32 per guest for the entire party  
\$28 Wine Pairing

## FEATURED WINES

**RED BLEND, GATO, QUINTA DO ROMEU (PORTUGAL)**  
GL 10 / BTL 40  
A smooth, young and fruity unoaked red wine. Blend of traditional Douro grapes varieties such as Tinta Barroca, Tinta Roriz, Tinto Cão and Touriga Nacional. Organically grown vineyards (certified).

**VERMENTINO, ARGIOLAS COSTAMOLINO (ITALY)**  
GL 10 / BTL 40  
Lemon-green in color, delicate aromas of citrus and tree fruits complement undertones of tropical fruits and honey. On the palate, the wine shows a delightfully zesty acidity.

\*Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.