

SALATIM BEGINNINGS

An eclectic mix of spreads
and salad-y things.

Choose

ONE for
four dollars

FOUR for
twelve dollars

EIGHT for
sixteen dollars

LABNEH

Olive Oil | Za'atar

ROASTED EGGPLANT PUREE

Sumac | Tahina

MORROCCAN CARROTS

Sea Salt | Coriander

HOUSE PICKLES

Bay Leaf | Olives

MUHAMMARA

Peppers | Walnuts

FETA CHEESE

Pickled Ramps | Urfa Pepper

GREEN CHIC PEA & BULGER

Preserved Lemon | Mint

CHARRED BROCCOLI

Sesame | Anchovy

CRISPY CHIC PEAS

Baharat | Sea Salt

SPRING PEAS & FAVA BEANS

Crispy Chicken Skin

MEZZE (TABLE SHARES)

TAHINA HUMMUS 6

Olive Oil | Urfa Pepper

LAMB RAGU 9

Hummus | Fine Herbs

WHOLE ROASTED CAULIFLOWER 8

Pine Nuts | Pomegranate | Tahini | Herbs

GLOBE ARTICHOKE 8

Yogurt Dipping Sauce | Burnt Lemon

CHARRED EGGPLANT 7

Feta | Pistachio | Mint

MOROCCAN CIGARS 9

Ground Lamb | Ras El Hanout

SHAKSHUKA 7

Farm Eggs | Spiced Tomato Broth | Peppers

HOUSE CURED LAMB BACON 8

Heirloom Tomatoes | Mint | Sumac

CRISPY WHOLE SMELTS 7

Sea Salt | Preserved Lemon

FALAFAL (Six Pieces) 6

Tahina | Pickles | Cabbage

ISRAELI SALAD 7

Fine Herbs | Vegetables

CHOPPED LIVER 8

Black Radish | Fried Onions | Chrain

KIBBEH NAYAH 9

Lamb Tartar | Sumac Onions | Feta

Puffed Freekah

LAFFA FLATBREAD 7

Crowned with Farm Fresh Ingredients

SOUP & SALADS

TRADITIONAL HARIRA SOUP 6

Lentils | Chic Peas | Cilantro

ALBANIAN SALAD 7

Cucumber | Tomato | Pepper | Feta

ANCIENT GRAIN SALAD 7

Quinoa | Freekah | Barberries | Baked Chic Peas

MIZUNA & ARUGULA 6

Radish | Sunflower Seeds | Lemon Tahina Vinaigrette

GRILLED OVER COALS

Served with Charred Tomato, Onions and Peppers

CHICKEN 9

Harissa Bbq

LAMB KOFTA 10

Cucumber & Mint

HANGER STEAK SHISHLIK 13

Baba Ghanoush

HALOUMI CHEESE 10

Date Molasses, Cilantro & Chilis

GREEK OCTOPUS 12

Schug & Preserved Lemon

VEGETABLE MIXED GRILL 9

Charmoula | Soft Herbs

DUCK HEARTS 11

Pomegranite | Pistachio

ENTREES

BRAISED LAMB SHANK 22

Green Chic Peas | Pomegranate
Lentils

MOROCCAN SEAFOOD STEW 18

Spiced Tomato Broth
Charmoula | Fish & Shellfish

WHOLE MEDITERRANEAN

SEA BASS 23

Citrus | Capers | Tomatoes
Olives | Garlic

CHICKEN TAGINE 17

Cauliflower | Preserved Lemon
Saffron

LAMB CASSEROLE 19

Tahina | Fennel
Watercress | Confit Tomato

SALMON KATAFI 20

Spring Beans | Yogurt
Citrus

ISRAELI COUS COUS 16

Turmeric | Artichoke
Oyster Mushroom | Garlic Tahina

MESHTA (Feast)

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

\$48 per person for the entire party

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.*

**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.*



WINE

Sparkling Bottles

- 102 Sparkling Albarino, Laxas, "Sensum" (Risbaxas Spain) 60
- 103 Prosecco, Anselmi "IL Ceppo" 40
- 104 Cava Brut, Jaume Serra Cristalino 36
- 105 Lambrusco, Medici Ermete 40

White Wine Glass

- 200 Chardonnay, Barkam (Galilee) 9 / 36
- 201 Rose, Jean-Luc Colombo Cape Bleue (France) 8 / 32
- 202 Vinho Verde, JM Fonseca (Spain) 8 / 32
- 203 Sauvignon Blanc, Peter Yealands (New Zealand) 9 / 36
- 204 Vermentino, Argiolas Costamolino, (Italy) 9 / 36
- 205 Pinot Grigio, Cavazza (Veneto Italy) 8 / 32
- 206 Chardonnay, Au Contraire (California) 10 / 40
- 207 Cortese, Castelveto (Italy) 8 / 32
- 100 Cava, Mercat (Spain) 9 / 36
- 101 Brut Rose Cava, Pere Ventura (Spain) 9 / 36

White Wine Bottle

- 208 Chardonnay, Psagot (Judean Hills Israel) 50
- 209 Chardonnay, Robert Vick Marion (France) 32
- 210 Sauvignon Blanc, Alpha Estate, (Greece) 38
- 211 Savignon Blanc, Groth (Napa,California) 40
- 212 Ribolla Gialla, Puiatti (Italy) 48
- 213 Grecco Bianco, Librandi Circo (Calabria, Italy) 28
- 214 Assyrtiko, Santo Santorini, santo wines, (Aegean Islands, Greece) 34
- 215 White Bordeaux, Chateau Ducasse (Bordeaux France) 40
- 216 Falanghina, Terradora Dipaolo (Campania, Italy) 30
- 217 Picpoul, Domitia (France) 30
- 218 Albarino, Neboa (Rias Baixas, Spain) 30
- 219 Rose, Astrbiza (Spain) 36
- 220 Rose, Mi Mi (France) 36
- 221 White Blend, Tzora Blanc (Judian Hills, Israel) 62
- 222 Reisling, Max Ferd. Richter "Zeppelin" (Germany) 37
- 223 Blend Chateau Musar Jeune 54

Red Wine Glass

- 300 Cabernet, Carmel (Israel) 8 / 36
- 301 Cabernet, Rickshaw (California) 11 / 40
- 302 Red Blend, Mas de Gourgonnier, Les Baux de Provence (France) 10 / 40
- 303 Tempranillo Reserve, Faustino (Spain) 11 / 44
- 304 Merlot Hai, "Noah" (Israel) 8 / 32
- 305 Malbec, Bodegas Callia (Argentina) 8 / 32
- 306 Aghiorghitiko, Domain Skouras, Saint George (Greece) 9 / 40
- 307 Red Blend, Gato, Quinta Do Romeu (Portugal) 9 / 36
- 308 Pinot Noir reserve, Gerard Bertrand (France) 9 / 36
- 309 Nero D Avola, Graffetta (Sicily) 8 / 32

Red Wine Bottle

- 310 Red Blend,Tzora Vinyards, Judian Hills (Judian Hills, Israel) 62
- 311 Red Blend, Capcanes Mas Donis (Montsant, Spain) 36
- 312 Red Blend,Chateau de Pibarnon, Bandal Rouge (France) 57
- 313 Red Blend, Psagot EDOM (Judean hills,Israel) 90
- 314 Red Blend,The Withers (El Dorado, California) 80
- 315 Red Blend, Bolgheri Rosso, Ceralti Scire (Italy) 48
- 316 Red Blend,Tomas Cusine (Catalonia,Spain) 45
- 317 Red Blend, Binyamina "The Cave" (Israel) 165
- 318 Rosso di Montalcino, Val di Suga, (Italy) 56
- 320 Red Blend,Chryseia Post Scriptum (Monsant, Spain) 45
- 321 Red Blend, Chateau Musar Hochar (Lebanon) 70
- 322 Montepulciano d'Abruzzo, Azienda Agricola Cirelli (Italy) 40
- 323 Cabernet, Recanti (Galilee, Israel) 45
- 324 Cabernet, Mira (Napa, California) 75
- 325 Cabernet, Yarden (Galilee, Israel) 68
- 326 Cabernet Franc, Lieu Dit (Ynez Valley, California) 60
- 327 Cannonau di Sardegna Riserve, Sela & Mosca (Italy) 40
- 328 Tempranillo, Bodegas Volver, (La Mancha, Spain) 32
- 329 Pinotage, Ugav (Israel) 32
- 330 Chianti Classico, Castello Di Meleto (Tuscany) 38
- 331 Pinot Noir, Thomas George Estate (Russian river, California) 85
- 332 Pinot Noir, Argyle (Willamette Valley, Oregon) 55
- 333 Merlot, Segal's (Galilee, Israel) 45
- 319 Red Zinfandel, James Creek (Napa, California) 60
- 335 Dolcetto, Principiano Ferdinando (Italy) 36
- 336 Syrah du Morocco, Alain Graillot (Zenata,Morocco) 38
- 337 Priorat, Orowines, Blue Grey (Spain) 36

COCKTAILS

24 CARROT

Vodka | Cardamom | Carrot Juice
Honey | Lemon Juice
8 Cocktail / 45 Carafe

BYRHH-LEVARDIER

Byrhh | Rye | China-China | X-0 Mole Bitters
10 Cocktail / 50 Carafe

CALYPSO

Vodka | Sumac | Falernum | Tart Cherry Juice
Lime Juice | Bitters
9 cocktail / 40 Carafe

ROOT DOWN

Bourbon | Dry Curacao | Beet Juice
Star Anise | Lemon Juice | Turmeric
10 cocktail / 50 Carafe

ZGNT

Gin | Zaatar | Byrhh | Vermouth
Grapefruit | Tonic
8 Cocktail / 40 Carafe

ZOHARITA

Tequila | Dry Curacao | Harissa | Cucumber
Lime | Urfa pepper
9 Cocktail / 45 Carafe

BIG HEAD TODD

Cynar | Amaro Montenegro | Pavan
Mint syrup | Lime Juice | Ginger Beer
9 Cocktail / 45 Carafe

THE LAVAN

Cachaca | Aquavit | Pisco | Lemon
Agave | Green Tea Yogurt
10 Cocktail / 40 Carafe

SEASONAL PUNCH (serves four)

Handmade Oleo Saccharum (Citrus Oils & Sugar)
With Fresh Seasonal Produce & Herbs, Natural
Demerara Sugar, Spices, And Premium Spirits.
26

BOTTLED BEER

Ale

- Sixpoint Bengali IPA (NY) 7
- Beer'd Dogs and Boats IIPA (CT) 9
- Chimay Grand Reserve Blue Belgian Ale (Belgium) 10
- Founders All Day Session IPA (MI) 5
- Delirium Tremens (Belgium) 10
- 961 Red Ale (Lebanon) 5
- Ballast Point Grapefruit Sculpin IPA (CA) 6
- Oskar Blues Dale's Pale Ale (CO) 6

Lager

- Narragansett Tall Boy Cans (RI) 5
- Goldstar (Israel) 5
- Jack's Abbey House Lager (MA) 7
- Corona (Mexico) 5
- Modelo Especial (Mexico) 5
- Stella Artois (Belgium) 5

Pilsner

- Victory Prima Pils (PA) 7
- Troegs Sunshine Pils (PA) 7
- Pilsner Urquell (Czech Republic) 6
- New England Brewing Elm City Pilsner (CT) 6

Tripel/Quadruple

- Ommegang 3 Philosophers (NY) 10

Sour/Gose

- Evil Twin Sour Bikini American Wild (NY) 5

Stout/Porter

- Oskar Blues Ten Fidy Imperial Stout (CO) 9

Cider

- Cider Creek Farmhouse Cider (gluten-free-NY) 7

Wheat

- Green Flash Passion Fruit Kicker (CA) 6

Saison

- Dupont (France) 9

n/a

- St. Pauli Girl (Germany) 6

Bomber

- Green Flash le Freak Belgian Strong Ale (CA) 25
- The Bruery Jardinier Belgian Pale Ale (CA) 28
- Rogue Mocha Porter (OR) 22

