

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

- LABNEH**
Olive Oil | Za'atar
- ROASTED EGGPLANT PUREE**
Sumac | Tahina
- MOROCCAN CARROTS**
Sea Salt | Coriander
- MUHAMMARA**
Peppers | Walnuts
- PICKLED CIPOLLINI ONIONS**
Sherry | Mustard Seed
- CRISPY CHIC PEAS**
Baharat | Sea Salt
- CHOPPED CHICKEN LIVER**
Crispy Onion | Radish
- ROASTED BEETS**
Horseradish | Yogurt
- WHIPPED FETA CHEESE**
Onion Seed | Barberries
- SWEET POTATO SKORDALIA**
Marcona Almond | Garlic
Calabrian Chilis

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 is Available to Enjoy at Home for 6

SALADS

- ALBANIAN SALAD** 9
Cucumber | Tomato | Pepper
Feta | Onion
- LUNCH BOWL** 14
(Served Cold or Warm)
Quinoa | Freekah | Feta
Apricots | Pistachio | Greens
Green Chic Peas | Tahina
- ADDITIONS**
HARISSA CHICKEN +5
PAN ROASTED SALMON +7
BLACK GARLIC FILET MIGNON +8
MANGO AMBA SHRIMP +8
PAN ROASTED SCALLOPS +8
FARM EGGS +3

MEZZE (TABLE SHARES)

- HARIRA SOUP** 7
Vegan Lentil Soup
- MOROCCAN CIGARS** 9
Ground Lamb | Ras El Hanout
- HOUSE CURED LAMB BACON** 9.5
Heirloom Tomato | Mint | Sumac
- CRISPY WHOLE SMELTS** 9.5
Sea Salt | Preserved Lemon
- SAUTEED LOCAL SQUID** 11
Capers | Garlic | Tomato
- CHICKEN SCHWARMA BITES** 9
Mango Amba | House Pickles
- GREEN FALAFAL** 7
Tahina | Pickled Cabbage
- FRIED HALOUMI CHEESE** 10
Local Apple | Fennel | Almond
- GREEK OCTOPUS** 13
Merguez | Giant Beans
- ROASTED BUTTERNUT SQUASH** 11
Feta | Currants | Pistachio | Tahina
- ROPE GROWN MUSSELS** 11.5
Chermoula | Preserved Lemon
- CRISPY BRUSSELS SPROUTS** 9.5
Honey Vinegar | Pine Nuts
Pickled Onion
- HARISSA BBQ DUCK WINGS** 12
Pomegranate | Pistachio
- STUFFED CABBAGE** 11
Ground Lamb | Basmati Rice
Sweet & Sour Tomato Sauce
- WHOLE ROASTED CAULIFLOWER** 14
Pine Nuts | Pomegranate | Schug

SANDWICHES

Served with House Pickles

- PULLED LAMB "GYRO"** 12
Tzatziki | Lettuce | Pickles
Cucumber | Pita
- FALAFEL PITA** 11
Hummus | Tomato | Cucumber
Tahini | Pickled Cabbage
- LAMBURGER** 14
Kashkaval | Sumac Onions
Tomato | Lettuce
Cucumber | Dill Yogurt
- BRISKET GRILLED CHEESE** 14
Kashkaval Cheese | Challah Bread
Honey Braised Onions
- CHICKEN SCHWARMA PITA** 11
Mango Amba | Lettuce
Cucumber | Tomato | Tahina

GRILLED OVER COALS

Served with Charred Tomato,
Onions, Peppers & Saffron Rice

- HARISSA CHICKEN** 12
- LAMB KOFTA** 11
- BLACK GARLIC FILET MIGNON** 13
- PERSIAN LIME SWORDFISH** 12
- MANGO AMBA SHRIMP** 14
- MERGUEZ SAUSAGE** 10
- CHOICE OF SAUCE:**
TZATZIKI
HARISSA
SCHUG
LEMON TAHINA

LUNCH PLATES

Served with Fresh Baked Pita

- ZOHARA VEGETARIAN PLATE** 13
Hummus | Baba Ghanoush
Three Falafel | Albanian Salad
Tahina
- SHAKSHUKA** 12
Spiced Pepper | Tomato Stew
Two Farm Eggs
- FAROE ISLAND SALMON** 16
Pastrami Spice | Apple & Beet Salad
Creamy Horseradish Freekah

SIDES

- SAFFRON BASMATI RICE** 7
Green Chic Peas | Shallot
- CHARRED BROCCOLI** 6
Sesame | Anchovy
- FRIED SHISHITO PEPPERS** 8
Baharat | Yogurt Sauce
- OYSTER MUSHROOMS** 7
Pine Nuts | Shallots
- LEMON POTATOES** 6
Sea Salt | Olive Oil | Zest
- ISRAELI COUS COUS** 7
Almond | Apricot | Herbs

LUNCH 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

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.
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