

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
- MOOCCAN CARROTS**
Coriander | Parsley
- MUHAMMARA**
Peppers | Walnuts
- MARINATED FETA**
Oregano | Pickled Cauliflower
- CRISPY CHIC PEAS**
Baharat | Sea Salt
- CHOPPED CHICKEN LIVER**
Crispy Onion | Radish
- ROASTED BEETS**
Horseradish | Yogurt
- STRACCIATELLA**
Orange | Honey | Pistachio
- 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
- BABY KALE SALAD** 9
Blood Orange | Fennel | Beets
Myer Lemon | Hazelnuts
- ADDITIONS**
PAN ROASTED SCALLOPS +8
FARM EGGS +3
MANGO AMBA SHRIMP +8
BLACK GARLIC FILET MIGNON +8
PAN ROASTED SALMON +7
HARISSA CHICKEN +5]

MEZZE (TABLE SHARES)

- HARIRA SOUP** 7
Vegan Lentil Soup
- MOROCCAN CIGARS** 9
Ground Lamb | Ras El Hanout
- CHICKEN SCHWARMA BITES** 9
Mango Amba | House Pickles
- GREEN FALAFAL** 7
Tahina | Pickled Cabbage
- WHOLE ROASTED CAULIFLOWER** 14
Pine Nuts | Pomegranate | Schug
- FRIED HALOUMI CHEESE** 10
Local Apple | Fennel | Almond
- HOUSE CURED LAMB BACON** 9.5
Pomegranate Yogurt | Radish
Chili Herb Salsa
- GREEK OCTOPUS** 13
Lamb Bacon | Giant Beans
- ROPE GROWN MUSSELS** 11.5
Chermoula | Preserved Lemon
- LAMB MEATBALLS** 9
Feta | Pomegranate | Herb Crema
- SAUTEED LOCAL SQUID** 11
Capers | Garlic | Tomato
- CRISPY BRUSSELS SPROUTS** 9.5
Honey Vinegar | Pine Nuts
Pickled Onion
- CRISPY WHOLE SMELTS** 9
Sea Salt | Preserved Lemon
- ROASTED BUTTERNUT SQUASH** 11
Feta | Currants | Pistachio | Tahina

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

FEATURED WINES

- 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.
- 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).

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
- MIXED GRILL (CHOICE OF 2)** 22
- 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
- JERUSALEM SUNCHOKES** 8
Za'atar | Sea Salt
- 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
- CHARRED BROCCOLI**
Sesame | Anchovy

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. 04/14/2018