

# 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
- CHARRED BROCCOLI**  
Sesame | Anchovy
- 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
- 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
- BABY KALE SALAD** 10  
Blood Orange | Fennel | Beets  
Meyer Lemon | Hazelnuts
- ALBANIAN SALAD** 9  
Cucumber | Tomato | Pepper  
Feta | Onion | Olives
- MOROCCAN CIGARS** 9  
Ground Lamb | Ras El Hanout
- HOUSE CURED LAMB BACON** 9.5  
Pomegranate Yogurt | Radish  
Chili Herb Salsa
- CHICKEN SCHWARMA BITES** 9  
Mango Amba | House Pickles
- CRISPY BRUSSELS SPROUTS** 9.5  
Honey Vinegar | Pine Nuts  
Pickled Onion
- GREEN FALAFAL** 7  
Tahina | Pickled Cabbage
- WHOLE ROASTED CAULIFLOWER** 14  
Pine Nuts | Pomegranate | Schug
- FRIED HALOUMI CHEESE** 10  
Local Apple | Fennel | Almond
- GREEK OCTOPUS** 13  
Lamb Bacon | Giant Beans
- ROASTED BUTTERNUT SQUASH** 11  
Feta | Currants | Pistachio | Tahina
- ROPE GROWN MUSSELS** 11.5  
Chermoula | Preserved Lemon
- LAMB MEATBALLS** 9  
Feta | Pomegranate | Herb Crema
- SAUTEED LOCAL SQUID** 11  
Capers | Garlic | Tomato
- PHYLLO WRAPPED PRAWNS** 12  
Pistachio "Ranch" | Stone Fruit

## 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
- 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
- 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.  
04/14/2018