

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

CHOPPED CHICKEN LIVER

Crispy Onion | Radish

CRISPY CHIC PEAS

Baharat | Sea Salt

SHEEPS MILK RICOTTA

Pomegranate Molasses | Pistachio

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

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, ARGIOLOS 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.

MEZZE (TABLE SHARES)

MOROCCAN CIGARS 9

Ground Lamb | Ras El Hanout

LAMB MEATBALLS 9.5

Green Tomato Shakshuka | Feta

PERSIAN LIME SWORDFISH KABOB 13

Herb Salad | Lemon | Olive Oil

FRIED SHISHITO PEPPERS 8

Baharat | Yogurt Dipping Sauce

BATATA HARRA POTATOES 8

Charred Pepper | Onion | Coriander

GREEN FALAFEL 8

Tahina | Pickled Cabbage

CHARCOAL GRILLED STEAK 12

Red Pepper | Charred Vegetables | Schug

WHOLE ROASTED CAULIFLOWER 14

Pine Nuts | Pomegranate | Schug

ROPE GROWN MUSSELS 11.5

Harissa | Red Chiles | Garlic

GRILLED OVER COALS

Served with Charred Tomato, Onions, Peppers & Saffron Rice

HARISSA CHICKEN 12

LAMB KOFTA | TZATZIKI 11

BLACK GARLIC FILET MIGNON | SCHUG 13

MANGO AMBA SHRIMP | LEMON TAHINA 14

MIXED GRILL (CHOICE OF 2) 22

HOUSE CURED LAMB BACON 9.5

Pomegranate Yogurt | Radish
Chili Herb Salsa

ASPARAGUS 8

Black Garlic | Labneh

ARMENIAN FLATBREAD 8

Sheep's Ricotta | English Peas Za'atar

CHICKEN SCHWARMA FATAYER 9

Mango Amba Yogurt

MOROCCAN CARROTS 8

Coriander | Garlic | Cilantro

ARAK SHRIMP 14

Za'atar | Red Chilis | Garlic
Lemon | Oregano

CRISPY CHIC PEA CALAMARI 12

Zucchini | Fennel | Harissa

HORITAKI SALAD 9

Zucchini | Pepper | Feta | Tomato

LUNCH PLATES

ZOHARA VEGETARIAN PLATE 13

Hummus | Baba Ghanoush | Three Falafel | Albanian Salad | Tahina

SHAKSHUKA 12

Spiced Pepper | Tomato Stew | Two Farm Eggs

PULLED LAMB "GYRO" 12

Tzatziki | Lettuce | Pickles | Cucumber | Pita

FALAFEL PITA 10

Hummus | Tomato | Cucumber | Tahini | Pickled Cabbage

LAMB MERGUEZ SAUSAGE SLIDERS 11

Cucumber | Dill Yogurt

BRISKET GRILLED CHEESE 14

Kashkaval Cheese | Challah Bread | Honey Braised Onions

GRILLED HARISSA CHICKEN PITA 11

Harissa | Yogurt | Lettuce

SALADS

ALBANIAN SALAD 9

Cucumber | Cauliflower | Tomato | Pepper
Radish | Fennel | Feta | Onion | Olive

BROCCOLI TABOULEH 9

Red Onion | Lemon
Olive Oil | Herbs

HALOUMI CHEESE 9.5

Cherry Tomato | Herb Salad
Schug | Citrus | Olive Oil

SYRIAN CAESAR 9

Romaine | Broccoli | Tomato
Tahini Caesar | Crispy Pita

WARM GRAIN BOWL 14

Quinoa | Freekah | Feta | Apricots | Pistachio | Greens
Green Chic Peas | Tahina

ADDITIONS

PAN ROASTED SCALLOPS +8

FARM EGGS +3

MANGO AMBA SHRIMP +8

BLACK GARLIC FILET MIGNON +8

PAN ROASTED SALMON +7

HARISSA CHICKEN +5

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.
5/18/2018