

zahav

AUGUST 2024

IN THE BEGINNING

Hummus-Tehina | Laffa Bread | Salatim

Beets with Tehina
Twice-cooked Eggplant
Broccolini with Caramelized Onions
Pickled Napa Cabbage
Moroccan Carrots
Spicy Fennel

*Tabor "Adama" Barbera Rosé
Galilee, 2021*

MEZZE

Summer Tomato | White Anchovy, Dill, Breadcrumbs
Phyllo-wrapped Haloumi | Stone Fruit, Peanut Harissa
Dehydrated Watermelon | Bulgarian Feta, Black Harif, Pickled Watermelon Rind
Grilled Cucumber | Smoked Salmon, Labneh, Dill

AL HA'ESH

Choose 3 for the Table | Served with Rice Pilaf

Branzino | Tomato, Coriander
Grouper Shishlik | Grape Leaves, Cacik
Chicken Shishlik | Pickled Melon, Gribenes
Turkish Brisket Kebab | Urfa, Garlic, Shishito
Mushrooms | Tomato, Preserved Lemon, Olive
Eggplant | Zaalouk, Amba

*Rouvalis Winery Tsigello
Aigialia, 2022*

HA'SOF

Lemon Verbena Semifreddo | Poached Peach, Almonds

*Golan Heights Winery "Mount Hermon" Moscato
Galilee, 2022*

MESIBAH

Choose One for the Table

Pomegranate Lamb Shoulder
Turkish Tomato & Pole Bean Stew, Crispy Persian Rice

Dry-aged Duck *(Limited Availability)*
Duck Pilaf, Foie Kofte, Stonefruit Matbucha

Whole Striped Bass *(Limited Availability)*
Tabbouleh, Corn, Peppers, Zucchini

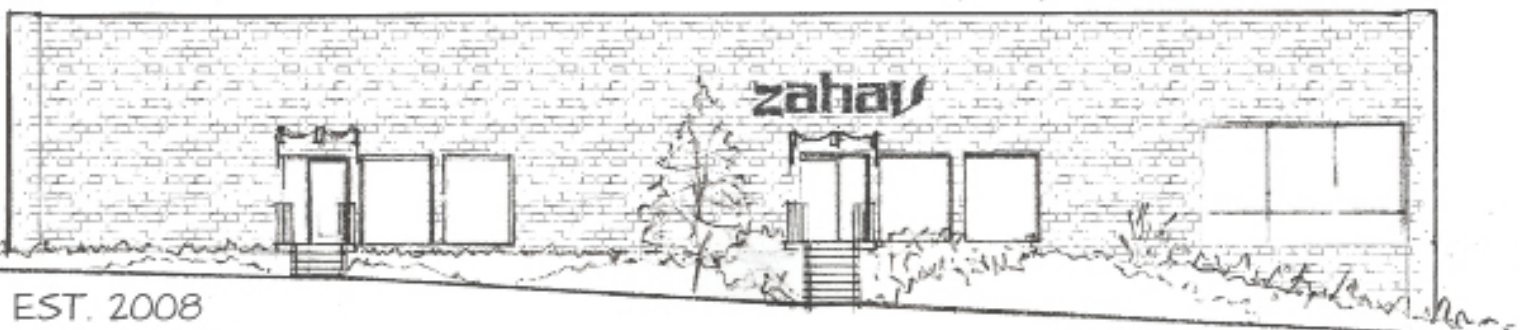
*Galia "by Zahav" Grenache Noir
Galilee, 2020*

HA'SOF

Labneh Cheesecake | Raspberry, Kataifi

*Dandelion Vineyards "Legacy of Australia" XXXO Pedro Ximénez
Barossa Valley, NV*

\$85 per person | optional \$45 beverage pairing
A 20% service charge will be added to your final bill.
Optional gratuities for excellent service are appreciated.



COCKTAILS

No Big Plans Vodka, Aperol, Sumac, Rosé, Soda	14
Lemonnana Jim Beam, Mint, Lemon, Verbena	13
The Z&T Sour Gin, Za'atar, Byrrh Grand Quinquina, Egg White	14
Oh Yeah! Rum, Darjeeling, Hibiscus, Pamplemousse, Arak, Campari	14
Amba #5 Fósforo Mezcal, Orange, Lime, Amba, Angostura	16
Turkish Coffee Martini Vodka, Amaro, Cardamom	16

SPARKLING & WHITES BY THE GLASS

Cava Sumarroca "Reserva Brut", Catalunya, Spain, 2021	15/67
Champagne Rosé Désautels-Cuiret "Grand Cru", Oger, NV	30/135
Sauvignon Blanc/Colombard Teperberg Winery "Vision", Samson 2021	15/67
Marawi Segal "Native", Judean Hills, 2019	19/88
Moschofilero Toupis Winery "Holy Mania", Mantinia, 2022	17/77
Carricante Tornatore, Sicily 2022	18/82
Gewurztraminer Vitkin Winery, Galilee, 2019	18/82

ROSÉ & ORANGE BY THE GLASS

Torrentés/Bonarda Rosé Los Dragones "Alfil", Calingasta Valley	17/77
Pinot Gris Ramato Maloof "Where Ya PJs At?", Willamette Valley, 2022	18/82
Muscat Petit Grain Orange Solence, Rhone Valley 2022	18/82

REDS BY THE GLASS

Carignan Mary Taylor "Cabrerisse", Languedoc, 2021	15/67
Syrah/Argaman/Cabernet Jezreel Valley Winery "Alfa", Galilee, 2021	20/95
Karasakiz Pasaeli "House Red", Aegean, 2022	14/64
Cinsault/Syrah/Cabernet Chateau Musar "Jeune", Bekaa Valley, 2021	19/88
Pinot Noir Bernard Moreau, Burgundy, 2021	19/88
Nebbiolo Sandro Fay, Valtellina, 2020	18/82



ZERO PROOF

Mint Lemonade	6
Sour Cherry Iced Tea	6
Acqua Panna	8.5
Pellegrino	8.5
Cucumber, Sumac & Tonic	7
Salep Shirley	7
Turks Go Pistachios Turkish Pistachio Orgeat, Grapefruit, Lime, Rose	7

BEER & CIDER

Goldstar Lager Netanya, Israel, 4.9%	8
Almaza Pilsner Beirut, Lebanon, 4.2%	7
Gaffel Kolsch Cologne, Germany, 4.8%	8
Human Robot Hallertau Pilsner Philadelphia, PA, 5.2%	12
Schnitt Jaffa IPA Tel Aviv, Israel, 6.5%	8
T onewood Freshies Pale Ale Oaklyn, NJ 5%	7
Ploughman Stayman Winesap Cider Aspers, PA, 6.9%	9

