

Lunch/Dinner

Lavash Toasties

Mediterranean Panini

make it gluten free with **GF** bread +\$2.50

Chicken Sumac GF

hummus, sautéed onions

Beef Arayes GF

harissa, spiced minced angus beef, arugula, tahini

Tuna Fricassé GF

harissa, boiled egg, potato, olives, eggplant caponata

Cauliflower Shawarma GF/V

walnut harissa, chickpeas, cilantro, tomatoes, carrots, spicy tahini

Jingalov hatz GF/V

mix of nine marinated greens and herbs
+ 3 cheeses 75¢

Dessert Panini style

Halva with banana & strawberry **GF**

Nutella, strawberry, cinnamon, honey, granola

Peanut-butter with seasonal berries **GF**

Rice-Pudding in a bowl **GF**

Humoveh Style

Mediterranean Plates

Mediterranean Salad GF

greens, roasted bell pepper, tomatoes, chickpeas, olives, feta

Humoveh grain V

farro, Mediterranean salad, hummus, eggplant caponata, cauliflower, za'atar, spicy tahini sauce

Chicken Shish Taouk

farro, shepherd salad, hummus, garlic sauce
+ fries \$1

Humoveh Kofta GF

Saffron rice, shepherd salad, roasted tomatoes, sumac onion, baba gannoug

Chef Mezze GF

mezze selection with salad

SOUP OF THE DAY

Humoveh

Mediterranean cuisine

Breakfast

Lavash Toasties

Mediterranean Panini

make it gluten free with **GF** bread +\$2.50

Lebanese **GF/V**

za'atar mix, tomatoes, olives, pomegranate
+ cheese \$1

Armenian **GF**

eggs, tomatoes, mint, radish, pickled turnip
+ cheese + sujuk \$1.50

Ejeh-Humoveh omelet fritters **GF**

harrisa, mint, tomatoes, radish,

Greek **GF**

khaskaval or halloumi cheese, tomatoes, zaatar,
pomegranates

Israeli **GF**

smoked salmon, labne, arugula, pickled red onion

Humoveh Style

Mediterranean Plates

Zaatar Fried eggs

served with halloumi cheese, garlicky labne,
tomatoes, cucumber, olives

Shakshuka: Regular, Green or Labne **GF**

Borekas

cheese with everything
spinach and feta
basturma and cheese
apricot with walnut
za'atar croissant
chocolate croissant with tahini
tahini muffins

- Before placing your order, please advise us if anyone in your party has any food allergies.
- Please note that we are not a gluten or nut free facility.
- All menu items are gluten-free unless otherwise noted by **NGF** and when gluten-free bread is substituted for saj bread.
- Consuming raw eggs may increase your risk of foodborne illness

V vegetarian

GF gluten-free

Hummus Bar

Olive oil **GF/V**
Warm mushroom **GF/V**
Olives + Feta + Za'atar **GF/V**
Beef + Pine nuts **GF**
Eggplant + Tahini **GF/V**
Walnut harrisa **GF/V**
Carrots + Cauliflower + Tahini **GF/V**
Basturma + Olives **GF**

Mezze Bar

Baba ganoush **GF/V**
Walnut harissa **GF/V**
Olive tapenade **GF/V**
Eggplant caponata **GF/V**
Cauliflower tahini **GF/V**
Beet tzatziki **GF/V**
Fries with spicy tahini **GF/V**
Spicy whipped feta **GF/V**
Mediterranean nachos **V**

Labne Bar

Blueberries + Chia seeds **GF**
Berries + Granola
Orange + Pistachio **GF**
Mango + Pistachio + Chocolate
Apricot jam **GF**
Halva + Pistachio + Chocolate

Hazelnut + Honey + Za'atar **GF**
Eggplant **GF**
Olive tapenade **GF**
Spicy feta **GF**
Beet tzatziki **GF**
Za'atar + Olive oil **GF**

Home made Lemonades

ginger-thyme,
mint-honey-lime
Jallab- date

Drink Bar

Arak
Mastica liquer
Vodka Lemonade
Keush-sparkling
Wine & Beer