

## 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