



Sandwiches & Shawarmas \$16 - Served with soup or green salad

Green Spanish Melt with arugula, fresh dill, cumin pickled onions, avocado, vegan feta, & harissa mayo **V** and **GF** option

Artichoke Shawarma with tabbouleh, tahini, greens, baba ganoush wrapped in lavash bread **V**

Portobello Mushroom Shawarma with onion, sumac, roasted tomato, and garlic lemon tahini wrapped in lavash bread **V**

Jackfruit Shawarma with tahini, tabouleh, and greens wrapped in lavash bread **V**

Pulled King Trumpet Burger, house bbq sauce, coleslaw **V** and **GF** option

House Falafel with hummus, tomato, cucumber, onion, sumac tahini & pita **V**

Avocado Toast with chopped avocado, tomato, and basil. **V** or with sunny-side up egg

Salads & Apps - Served with cup of soup

Fattoush Salad: romaine hearts, tomatoes, cucumbers, red onion, sumac, feta, black olives, fresh mint, quinoa with olive oil and lemon \$16 **V** option

Stuffed Baby Beets: cream cheese, almonds, jalapeños, watercress, spiced garlic yogurt, prunes, and honey mustard \$16 **V**

Roasted Harvest Vegetables: Butternut squash, heirloom carrots, beets, cranberry preserves, and sunflower seeds, with cinnamon over garlic yogurt \$17 **V** option

Savor Platter: Hummus, baba ganoush, green hummus, saffron & eggplant, tahini, falafel & pita \$21 **V**

Potato & Sage Torte: Potatoes, onion, sage, mustard, in phyllo, baked with vegan herbed butter \$17 **V**

Hodo Tofu Sougar: Pine nuts, babaganoush, caramelized onions, sumac, and harissa \$16 **V**

Wild Mushroom Knaffe: vegan cheese, shredded phyllo, roasted tomato-bell pepper sauce \$17 **V**

Green Yemeni Stew: Okra, molokhia (Egyptian spinach), kale, brown rice \$18 **V**

Mangeesh: Corn, anaheim chilis, za'atar, arugula, olive oil, roasted garlic, feta cheese \$16 **V** option

Mujadara: Forbidden rice, lentils, caramelized onions, cinnamon, allspice, tahini, arabic salad, and Hodo tofu \$18 **V**

V = Vegan



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