



# SAVOR

## TAPAS MENU FOR SHARING


**Fattoush Salad:** romaine heart, tomato, cucumber, red onion, sumac, feta, black olives, fresh mint, quinoa with olive oil and lemon \$15  option

**Vegan Stuffed Baby Beets Salad:** cream cheese, almonds, jalapeños, watercress, spiced garlic yogurt, prunes, and honey mustard \$17 

**Savor Platter:** Hummus, baba ganoush, green hummus, saffron & eggplant, tahini, falafel & pita \$20 


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


**Hodo Tofu Sougar:** Marinated organic tofu roasted and served on a bed of baba ganoush (eggplant) with caramelized onions and toasted pine nuts with sumac, and spicy harissa \$16 

**Wild Mushroom Knaffe:** wild mushrooms with vegan cheese, baked in shredded phyllo, topped with a roasted tomato-bell pepper sauce \$17 

**Yemeni Okra Stew:** Okra stewed with onion, tomato, turmeric, ginger, cilantro, and olive oil. \$18 

**Roasted Cauliflower:** 1/4 of organic cauliflower head with zaatar, olive oil, and tahini over bbq'd french lentils. \$17 

**Quinoa Cake Tartar:** Baked crispy savory quinoa cake with fresh house-made tabbouleh, and avocado with an orange-honey-olive oil reduction \$19 


**Fennel Baklava:** Caramelized fennel, agave nectar, dijon mustard, pistachio, cinnamon, and rosewater wrapped in phyllo, baked and served with olive tapenade \$17 


**Falafel Croquettes:** Falafel with mint, cilantro, allspice, olive oil, and garlic over tahini sauce \$17 

**Mashi:** Baby eggplant stuffed with leeks, anaheim peppers, organic corn, sumac, pine nuts, served over yogurt garlic sauce (vegan optional) \$18

**Saffron Kofta:** Beyond meat, shimeji mushrooms, mint, parsley, allspice, shallots, & bell pepper with saffron sauce \$18 

**Grape Leaves and Samosa Platter:** Toum (Garlic) Roasted Veggies \$20 

**Artichoke & Pea Tagine:** Savory stew of artichoke heart, peas, fresh tomatoes, onion, garlic, ras-al-hamut, and saffron sauce \$18 

**Butternut Squash Kibbeh:** Butternut squash, vegan cream cheese, bulgur wheat, fresh ginger, onion, parsley, mint, and cumin \$16 

 = Vegan



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