



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 **V** option

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

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

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

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 **V**

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

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

Roasted Cauliflower: 1/4 of organic cauliflower head with zaatar, olive oil, and tahini over bbq'd french lentils. \$15 **V**

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

Fennel Baklava: Caramelized fennel, agave nectar, dijon mustard, pistachio, cinnamon, and rosewater wrapped in phyllo, baked and served with olive tapenade \$15 **V**

Spinach, herb, and onion samosas: Baked samosas with a filling of minced spinach, herb and onion \$12 **V** (2 per order)

Falafel Croquettes: Falafel with mint, cilantro, allspice, olive oil, and garlic over tahini sauce \$14 **V**

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

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

Wild Mushroom Pate: Wild mushrooms, white wine, garlic, ginger, turmeric, smoked paprika, and coconut milk served with pickled veggies and crostini \$18 **V**

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

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

V = Vegan



401 Irving Street
San Francisco, CA 94122