Salatim

* VEGAN

∧ Vegetarian+ Gluten Free



Hummus*+ • 13 White beans with tahini, garlic, and EVOO.

Half Roasted Cavli+ * • 13

Braised and fire roasted, smothered in tahini and honey.

Fried Brussels^+ • 17

Crispy fried brussel sprouts with tahini and bulgarian feta

Avicado^+ • 11

Wood fire roasted avocado stuffed with butternut squash and feta.

Moroccan Carrots^+ • 9

Charred carrots with warming spices, tahini, and honey.

Roasted Zucchini^+ • 12

Wood fire roasted zucchini with pepper and sundried tomato.

Dukkah Beets^+ •9

Seared beets with house nut and seed blend over whipped farmer's cheese.

Turkish Eggplant Salad •9

Roasted eggplant with tomato, onions, herbs, and seasoning.

Couscous Arancini[^] • 13

Covscovs and feta balls deep fried and drizzled with smoked aioli

Albondigas+ • 16 Mussels &

Seasoned Spanish meatballs in spicy house tomato sauce.

Cheesy Poofs[^] • 10

Crispy fried balls of smoked sweet potato and south shore bar pizza blend cheese.

Mussels & Octopus * • 18

Smoked mussels and octopus over string zucchini and greens with a chile vin.

Simcha Salad+ • 10

Grilled romaine, Blistered tomatoes. Pickled onions, feta.

Fried feta* • 16

Battered and fried thick sliced feta with watermelon, basil, and jalapeno.

Chickpea Poutine+ •15

Smoked chicken with feta cheese over chickpea polenta fries.

Crispy Za'atar Wings+ • 11

Whole fried chicken wings tossed in za'atar.

Yemenite Fried Chicken+• 26

Brined and fried (chickpea flour) chicken leg, drumstick and breast. Served over smoked sweet potato puree.

Baharat Steak Tips+ •24 Cinnamon marinated steak tips, char grilled and served with warm farro salad.

Chraime+ • 18

Fresh caught Cod poached in spicy tomato sauce, served over rice.

Stuffed Eggplant+ * • 19

Whole Eggplant stuffed with butternut, quinoa and feta.

Scallop Tagine+ •24

Fresh Sea Scallops over apricot and herb rice.

Dessert Special: