

# DVASH

*mediterranean fusion*

## SOUP OF THE DAY

CUP 8 BOWL 10

## APPETIZERS

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### ROASTED TURMERIC CAULIFLOWER 24

Beet Tahina, roasted almonds, golden raisins, sesame

### DVASH BLISTERED SHISHITO PEPPERS 21

Dvash, sesame, garlic aioli, garlic ciabatta

### FALAFEL APPETIZER 18

Plain or Cranberry Falafel balls, herb tahina, pita

### CHEF'S CAULIFLOWER 22

Tangy garlic date sauce

### TEL AVIV JAFFA LABANE 24

Za'atar, pine nuts, olive oil, Jerusalem sesame bagel

### BABAGANOOSH 24

Pine nuts, olive oil, sweet peppers, Jerusalem sesame bagel

### WHIPPED DVASH FETA 25

Black sesame, roasted dvash chickpeas, za'atar pita chips

### BEEF ARAYES 24

Seasoned ground beef stuffed into pita, grilled to crispy perfection, served with herb tahini

### VEGAN STUFFED GRAPE LEAVES 22

Stuffed with rice, baked in apricot & date sauce.

Choice of herb tahini or tzaziki

### BEEF CARPACCIO 22

Parmesan, roasted pistachios, micro cilantro

### SHRIMP CARGOT 28

Shallot viognier cream, swiss cheese, garlic ciabatta

### SHIITAKE DUMPLINGS 18

Sautéed, served with a house peanut ginger sauce

### GRILLED MAHI BITES 24

Served with mashugana sauce

### DVASH HAZELNUT BURRATA 24

Roasted hazelnut, fresh oregano, dvash, garlic ciabatta

### TRUFFLE FIG & GOAT CHEESE FLATBREAD 20

Focaccia, Dvash, caramelized onions

## HUMMUS CORNER

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### AUTHENTIC HUMMUS 20

### PORTOBELLO HUMMUS 24

Sautéed onions, portobello, pitas & pickles

### HAIFA WARM HUMMUS 24

Sautéed eggplant, roasted pine nuts, pitas & pickles

### ROASTED TOMATO HUMMUS 24

Dvash, sautéed cherry tomato, garlic, pitas & pickles

### HAGALIL HUMMUS 26

Ground lamb & beef, eggplant, raisins, roasted almonds. Jerusalem bagel & pickles

## SALADS

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ADD PROTEIN	
Chicken 9	Shrimp 11
Shawarma 9	Tofu 8

### QUINOA SALAD 22

Tomatoes, onions, cucumbers, parsley, feta, roasted almonds, cranberries, house citrus dressing

### ISRAELI SALAD 19

Cucumbers, tomatoes, onions, parsley, house dressing

### BISTRO SALAD 22

Romaine, tomatoes, onions, feta cheese, walnuts, cranberries, house honey dijon dressing

### GRILLED HALLOUMI SALAD 22

Cucumber, tomato, onion, red bell pepper, halloumi cheese, za'atar

### CAESAR SALAD 22

Romaine, roasted Dvash chickpeas, parmesan, house caesar dressing, za'atar

### GREEK SALAD 22

Romaine, cucumber, tomato, onion, feta, kalamata olives, za'atar, house dressing

# ENTRÉES

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## GRILLED LAMB CHOPS 44

Roasted garlic mash, grilled asparagus, mint pistachio

## GRILLED BRANZINO 46

Skin on fillet. Choice of shallot viognier cream or Moroccan kalamata sauce. Served with jasmine rice or hot quinoa

## MAHI MAHI SHAWARMA 38

Grilled, on top of sautéed onions with mediterranean spices. Served with jasmine rice or hot quinoa

## MAJADARA 26

(Middle Eastern Style Risotto) Lentil, mushrooms, onions, choice of rice or quinoa. Add chicken +4

## CAULIFLOWER GNOCCHI 29

Served in a roasted tomato, garlic & eggplant sauce

## BEET ASIAGO GNOCCHI 29

Served in a dhash beet sauce. Topped with pine nuts

## HOUSE SHAKSHUKA 24

Sautéed tomatoes, onions, herbs, poached eggs, feta, za'atar  
Served with pita & hummus **Add ground beef & lamb +6**

## GRILLED CHICKEN BREAST 35

House spices, served with jasmine rice or hot quinoa

## CHEF'S LAMB KABOBS 35

Skewered ground lamb, served with a wine reduction, pine nuts, roasted garlic mash

## SHRIMP CILANTRO 39

Lemon garlic sauce, grilled asparagus. Served with couscous

## DVASH SCHNITZEL 36

Encrusted style chicken, topped with tomato, basil, balsamic glaze, Dvash

## CHICKEN PARMESAN 36

Served with angel hair pasta

## THE GREEK 35

Grilled chicken on skewer, roasted bell peppers, onions, tomato, Tzatziki, over couscous

## CHICKEN JERUSALEM MIX 35

Sautéed chicken and onions, mediterranean spices. Served with jasmine rice or hot quinoa

## CHICKEN SHAWARMA 35

Rotisserie style chicken, thinly sliced with mediterranean spices. Served with jasmine rice or hot quinoa

## TOFU JERUSALEM MIX 32

Sautéed tofu, onions, mushrooms, mediterranean spices. Served with jasmine rice or hot quinoa

# HANDHELDS

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Served with sliced potato fries GF Bun +2

## CHEF'S BURGER 22

Brioche bun, short rib & brisket blend burger, caramelized onions, brie cheese, garlic dhash

## SIGNATURE BURGER 21

Brioche bun, short rib & brisket blend burger, choice of cheese, garlic spread

## TLV BURGER 22

Brioche bun, lamb & short rib blend burger, Dvash herb tahina, eggplant, harissa

## MASHUGANA BURGER 22

Pita bread, short rib & brisket blend burger sautéed onions, mushrooms, swiss cheese, Dvash sauce, shishito peppers

## THE PORTOBELLO 20

Brioche bun, caramelized onions, mozzarella, pesto, sun-dried tomato, garlic spread

## SMASH BURGER 22

Brioche bun, double short rib & brisket blend burger, American cheese, mashugana sauce

## JERUSALEM TOFU BURGER 20

Ciabatta, hummus, herb tahina, sautéed onions

# À LA CARTE

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## VEGETABLE OF THE DAY 11

## SLICED POTATO FRIES 9

## ZA'ATAR PARMESAN FRIES 12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Please take into consideration that many Mediterranean dishes contain sesame and other unfamiliar spices. If you have allergies, please consult our staff regarding specific contents of your selections.  
Our cooking oil is made purely from vegetable and is only used to cook vegan and gluten-free food.  
Although we take all necessary precautions when preparing gluten-free dishes, our kitchen is not 100% gluten-free. Please refrain from substitutions, due to our cozy kitchen.

THIS IS A SCRATCH KITCHEN. ALL OF OUR DISHES ARE PREPARED FRESH TO ORDER; YOUR PATIENCE IS APPRECIATED.

SAVLANOOT BEVAKASHA