



SIGNATURE DISHES - FEELS GOOD ANY TIME OF THE DAY...

ARAYES**\$23**

A pita bread stuffed with a delicious mix of beef & lamb that is grilled until golden & crispy. Served with white tahini and zhug on the side

ISRAELI CHICKEN SHAWARMA**\$26**

Grilled chicken marinated with middle eastern spices, hummus, mango pickle, white tahini, zaatar and a pita bread (GF)

EGYPTIAN FALAFELS PLATE \$25 / OR IN A PITA POCKET \$19

Served with housemade hummus, Israeli salad, white tahini, pickles, zhug on the side & a pita bread (GF)(V)

ISRAELI SABICH BOWL \$26 / OR IN A PITA POCKET \$19

Hummus, fried eggplant, white tahini, boiled egg, pickles, Israeli salad, mango pickle, zaatar and a pita bread (GF)(VG)

- Add 1 Falafel ball \$3 each or 3 Falafel balls for \$6

CHALLAH SCHNITZEL**\$24**

Crispy chicken schnitzel with matbucha, fried eggplant, lettuce, aioli and a mango pickle sauce on a housemade Challah bread

- Add Wedges or Bacon \$6 each

TENDER & FRAGRANT SLOW COOKED LAMB**\$28**

Served on a bed of housemade creamy hummus, white tahini, olive oil, a sprinkle of zaatar and pine nuts, and a pita bread (GF)

- Add Haloumi or Wedges \$6 each

- Add Roasted Tomatoes \$3

HOME-COOKED PLATE**\$22**

Moujadara rice served with chicken shawarma skewers, hummus, white tahini and fresh Israeli salad

THE BOKER SMASHER BURGER**\$20**

Two smashed beef & lamb patties, caramelised onions, lettuce, pickled cucumber and aioli

- Add a Fried Egg \$3

- Add Bacon or Wedges \$6

ADD ONS...**\$6 EACH**

- ♦ A bowl of wedges with cream cheese & sweet chilli sauce
- ♦ Bacon
- ♦ Sujuk (Turkish sausage)
- ♦ Smoked salmon
- ♦ Haloumi
- ♦ Avocado
- ♦ Hummus
- ♦ Israeli salad
- ♦ Fried eggplant
- ♦ 3 Falafel balls
- ♦ Housemade Challah bread

\$4 EACH

- ♦ Gluten free bread
- ♦ A pita bread
- ♦ Sourdough - 1 slice

\$3 EACH

- ♦ Roasted tomato
- ♦ Sautéed spinach
- ♦ Feta cheese/Labneh
- ♦ A boiled, fried or poached egg
- ♦ 1 Falafel ball
- ♦ Pickle Mix
- ♦ Butter and jam

SAUCES \$3 EACH

- ♦ Chilli jam
- ♦ Aioli
- ♦ Matbucha (spiced tomato sauce)
- ♦ Zhug (green chilli paste)
- ♦ Tahini
- ♦ Mango pickle