



Malawach Wraps

Shakshuka Malawach \$10.50

Shakshuka Spread, 7 Minute Egg, Feta Cheese,
Greens Mix, Parsley, Cilantro

Haloumi Malawach \$11.00

Seasonal Jam, Seared Haloumi Cheese, Walnuts,
Greens Mix

Mamalawach \$9.75

Hummus, Feta Cheese, Grated Tomato, Roasted
Onion, Pickled Vegetables, Cilantro, Scallion
+ Egg \$1.75

Za'atar Chicken Malawach \$14.00

Za'atar Roasted Chicken, Hummus,
Urfa Aioli, Green Schug, Scallion, Parsley

Sweet & Spicy Chicken \$14.00

Za'atar Roasted Chicken, Seasonal Jam,
Red Schug, Walnuts, Scallion, Greens Mix

Truffled Mushroom Malawach \$10.50

Sauteed Mushrooms, Hummus, Parsley,
Scallion, Truffle Oil
+ Egg \$1.75

Merguez Malawach \$15.00

Hummus, Parsley, Scallion, Red Schug, Chèvre Cheese

Falafel Malawach \$11.25

Hummus, Lemon Aioli, Pickled Vegetable,
Grated Tomato, Scallion, Cilantro

Salads, Sides & Soup

Fatoush Salad \$10.25

Apples, Beets, Mint, Scallion,
Pomegranate Vinaigrette, Malawach Croutons

Roasted Beet Salad \$10.25

Mint, Chèvre Cheese, Walnuts, Calamansi Vinaigrette

Pan-seared Sweet Potatoes \$9.50

Apple Saffron Jam, Horseradish Cream, Scallion

Kennebec French Fries \$10.00

Urfa Aioli, Silan, Pickled Fresno Peppers, Chèvre
Cheese, Scallion, Cilantro

Schnitzel Kabocha Squash \$9.75

Schnitzeled Kabocha Squash, Lemon Aioli, Local
Greens, Heirloom Tomato Vinaigrette, Scallions, Mint

Soup of the Day \$8.75

Sweets

Sweet Fried Malawach Dough \$8.75

Caramel Apples, Whipped Cream,
Chocolate Tahini Sauce

Halva with Cardamom \$7.00

Whipped Cream

Choice of Chocolate Chunk, Pistachio, Vanilla or
Peanut Butter

Glossary

Malawach—a crispy flaky puff pastry type bread from Yemen, **Shakshuka Spread**—rich tomato and red pepper sauce, **Haloumi**—a Cypriot hard cheese, **Za'atar**—a blend of wild thyme, sesame seed and sumac, **Urfa Aioli**—an Aioli (like mayonnaise) made with dried Turkish chili pepper that has a smoky raisin-like taste, **Green Schug**—a very fresh herbaceous hot sauce, **Red Schug**—a very Smoky, Earthy Hot Sauce, **Chèvre Cheese**—a very mild creamy Goat Cheese, **Silan**—date syrup, **Schnitzel**—a breaded and deep fried technique, **Halva**—a dense fudge-like dessert made from Tahini (sesame paste).



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