






STARTERS

- SHAKSHUKA**  20
Slow cooked seasoned tomato stew, touch of chili pepper, special blend of spices, served with sunny side eggs and 2 pitas
- BEEF MOROCCAN CIGARS (5)** 12
Spicy angus beef stuffed in crispy cigar shells, fried to perfection, served with tehina
- EGGPLANT BALADI**  13
Charcoal smoked eggplant, topped with tomato, sour pickle, drizzled with lemon confit, tahini, cold pressed olive oil, served with 2 pitas
- STUFFED MUSHROOM MEDALLION (5)** 17
Seasoned ground beef, citrus emulsion, white wine garlic jus
- CRISPY CHICKEN WINGS (10)** 13
Crispy wings, coated in our secret blend of spices served with creamy buffalo sauce
- BEEF ARAYES (3)** 18
Ground seasoned beef, stuffed in a hot pita, char grilled, served with tehina
- FALAFEL (6)** 7

SALAD + DIPS


- CHEF SALAD COLLECTION** Served with 2 pitas 30
The following salads/dips are served with 1 pita 7
- BABAGANOUSH** Grilled eggplant, creamy lemon & garlic aioli
- TEHINA**  Raw sesame paste, lemon, lots of love
- COLE SLAW** Marinated cabbage in creamy mayo
- HOUSE PICKLED SALAD**  A blend of chefs hand picked garden veggies marinated in our homemade spice blend
- MATBUCHA**  Slow cooked seasoned tomato stew, touch of chili pepper, special blend of spices

HUMMUS COLLECTION

- The creamiest in-house-made chick pea hummus you have ever experienced, served with 2 pitas
- HUMMUS & TEHINA**  An Israeli classic, paprika, olive oil 15
- HUMMUS SHAWARMA** 22
Our famous hummus, topped with baby chicken schwarma, paprika, olive oil
- HUMMUS BASSAR** 22
Our famous hummus topped with delicious ground meat blend, paprika, olive oil
- HUMMUS MUSHROOM**  18
Our famous hummus, topped with pan seared mushrooms, caramelized onions, galilean olive oil, paprika
- HUMMUS FALAFEL**  18
Our famous hummus topped with chick pea falafel balls, paprika, olive oil
- HUMMUS SABICH** A vegetarian favorite! 18
Our famous hummus served with fried eggplant, hard boiled eggs, tahini drizzle, paprika, olive oil
- HUMMUS SHAKSHUKA**  25
Our famous hummus, slow cooked seasoned tomato stew, touch of chili pepper, special blend of spices

MENU

 **HA'MISADA**
MEDITERRANEAN KITCHEN


5325 US HIGHWAY 9, HOWELL, NJ 07731
732.314.1006 | WWW.HAMISADA.COM | 

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CORPORATE PACKAGES & CATERING SERVICES AVAILABLE

SOUPS

- HEARTY CHICKEN SOUP** 9
Slow cooked traditional chicken broth, noodles, matzoh ball
- YEMENITE BEEF SOUP**  12
Rich beef broth, marinated blend of spices, garden potato

FROM THE GRILL

Served with 2 side dishes of your choice:
French fries, mash potato, rice & beans, couscous w/ vegetables, fried zucchini sticks, israeli salad, steamed vegetables

- SHAWARMA** 28
Marinated baby chicken served off our open fire broilers
- GRILLED CHICKEN BREAST** 28
Tender pieces of white marinated chicken, seasoned with chefs blend of spices
- GRILLED BABY CHICKEN SKEWER** 28
Marinated baby chicken fillet, char grilled, chefs special seasoning
- FRIED SCHNITZEL** 28
Crispy fried white chicken schnitzel, "The way savta used to make it"
- BEEF KUFTA SKEWER** 32
Ground seasoned beef kebob, fresh herbs, char grilled to perfection
- BEEF SHISH SKEWER** 39
Traditional steak, grilled to perfection
- LAMB SHISH SKEWER** 47
Lamb skewer, grilled to perfection
- PRIME RIB EYE STEAK (12OZ)** 49
Boneless rib eye, grilled to your specifications
- BEEF HANGAR STEAK (12OZ)** *upon availability* 61
Marinated hanger steak, grilled to your specifications
- MIXED PLATE (3 SKEWERS)** 55
Baby chicken / lamb shish / beef shish, grilled over char flame
- FALAFEL PLATE (6)** 21
Served with hummus, tehina, Israeli salad, and pita



SIDES

- FRENCH FRIES** Fresh fried potatoes, sea salt 7
- MASH POTATO** Creamy potatoes 7
- RICE & BEANS** Seasoned rice, savory white bean stew 7
- COUSCOUS WITH VEGETABLES** 7
Fork tender moroccan style couscous, topped with a slow cooked vegetable stew
- FRIED ZUCCHINI STICKS** 7
Steak cut zucchini, coated in panko, golden crisp
- ISRAELI SALAD** 7
- STEAMED VEGETABLES** 7

GOURMET SALADS

- GRILLED CHICKEN CAESAR SALAD** 26
Romaine, tomato, red onion, croutons, creamy caesar dressing
- GRILLED BABY CHICKEN SALAD** 26
Romaine, tomato, cucumber, lemon olive oil vinaigrette
- GRILLED STEAK SALAD** 30
Romaine, tomato, cucumber, lemon, olive oil vinaigrette
- SCHNITZEL SALAD** 26
Romaine, tomato, cucumber, lemon olive oil vinaigrette
- SHAWARMA SALAD** 26
Romaine, tomato, cucumber, lemon olive oil vinaigrette
- ISRAELI SALAD** Tomato, cucumber, lemon olive oil vinaigrette 7/14

SANDWICHES

- All sandwiches served in a pita with choice of vegetables & sauces.
Baguette (add \$2) Laffa (add \$3)
- SHAWARMA** 17
- GRILLED CHICKEN BREAST** 17
- GRILLED BABY CHICKEN** 17
- SCHNITZEL** 17
- FAMOUS FALAFEL**  11
- SABICH**  11
- SAUCES** Hummus, tehina, charif, ketchup, amba, caeser, sweet chili, bba, garlic mayo
Pick 3
- SALADS** Israeli salad, lettuce, tomato, pickles, mushroom, fried onion, eggplant, purple cabbage, fries, cole slaw, hot pepper, olives, onion
Pick 3

KIDS CORNER

- CHICKEN NUGGETS & FRIES** 14
- JUNIOR BURGER & FRIES** 19
- BEEF HOT DOG & FRIES** 9

THURSDAY

- NIGHT CORNER**
- BEEF CHULENT** 13
- LAMB BARLEY CHULENT** 15
- YAPCHIK** 11
Overnight blend of potato & soft tender meat
- CHALLA-BUCHA** 19
mini challah, matbucha, fried eggplants, and freshly fried schnitzel

DESSERT

Ask for our daily dessert menu