



LUNCH

NOSH

Lamb Kreplach 10
Ground Moroccan lamb kreplach dumplings fried and served over Ghanaian peanut soup

Burekas 10
Burnt onion and melange root wrapped in flaky phyllo. Served over Moroccan matbucha

Moroccan Carrot Salad 8
Za'atar dusted roasted baby carrots, over labneh with sumac vinaigrette

Reuben 16
Corned beef, "Zulu kraut", awaze-russian dressing, Swiss, marbled rye

Bissli Crusted Schnitzel 15
Israeli snack crusted fried chicken, preserved lemon- harissa aioli, pickles, tossed arugula, baguette

Shawarma 16
Za'atar roasted leg of lamb, Israeli salad, fried eggplant, tahini, harissa, chapati flatbread

Peri Peri Grilled Chicken 13
Pulled Peri-Peri chicken, ras el hanout slaw, awaze hot sauce, challah roll

Doro Wat Roast Turkey 15
Ethiopian spiced roasted turkey, avocado, red nightshade, tossed arugula, preserved lemon-harissa aioli, latke crisps

Steak Sandwich 16
Za'atar crusted steak, chrain-horseradish aioli, caramelized onions, swiss cheese, tossed arugula, baguette

JewFro Salad 12
Arugula, goat cheese crumbles, pumpkin seeds, pickled Fresno chiles and sumac vinaigrette

SANDWICHES AND ENTREES

Served with a choice of Kelewele plantains, Israeli salad or lemon-herb chips

Zigni Brisket 15
Eritrean dry brine brisket, Ras el hanout slaw, latke crisps, preserved lemon-harissa aioli, marbled rye

Falafel 14
Cowpea falafel, tahini, harissa, fried eggplant, pickled red cabbage, chapati flatbread

Pastrami 15
House made beef pastrami, tej grain mustard, latke crisps, Ras el hanout slaw, marbled rye

Add chicken +5

Add Steak +6

SIDES

House made lemon- herb chips	4
Kelewele fried plantains	6

ZERO PROOF COCKTAILS

Cardamom / Ginger Soda	6
Rosemary / Beet Soda	6
Rose Lemonade	6
Spicy Mango Soda	6

GLOSSARY

Awaze- Ethiopian hot spice and oil blend. Similar to a Nashville Hot

Bissli- Israeli snack food

Chapati- East African flatbread

Chrain- Beet and horseradish

Cowpea - Black-eyed peas

Doro Wat- Ethiopian stew

Dukkah- Egyptian nut and spice blend

Harissa -Moroccan spicy pepper spread

Kreplach- Jewish meat dumpling

Burekas- Phyllowrapped cheese, meat or vegetable pastry

Matbucha- Puree of onions, tomatoes and peppers with spices

Labneh- Middle Eastern strained yogurt

Peri-Peri - South African pepper marinade

Ras al Hanout - Tunisian spice blend

Red nightshade- Tomato

Sumac- Middle Eastern Spice

Tej- Ethiopian mulled honey wine

Za'atar- Middle Eastern spice blend with oregano and sesame seeds

Zigni- Eritrean beef stew

Zulu Kraut- Caraway spiced kraut