



LUNCH

NOSH

Kugel Croquettes	10
Curried potato kugel croquettes, ras el hanout aioli drizzle	
Moroccan Carrot Salad	8
Za'atar dusted roasted baby carrots, over labneh with sumac vinaigrette	
Ghanaian Peanut Soup	12
Curried potato kugel croquettes, ras el hanout aioli drizzle	

SANDWICHES AND ENTREES

Served with a choice of Kelewele plantains, Israeli salad or za'atar french fries

JewBano	16
Corned lamb, tej mustard, zigni brisket, house pickles, Swiss cheese	
Pulled Schmork	14
Zigni brisket, apple slaw, latke crisps	
Pastrami	15
House made beef pastrami, tej grain mustard, latke crisps, Ras el hanout slaw, marbled rye	
Grilled Cheese	15
Mozzarella cheese, lamb bacon jam, confit tomato, shakshuka dip	

Reuben	15
Corned beef, "Zulu kraut", awaze-russian dressing, Swiss, marbled rye	
Schnitzel Sandwich	15
Fried chicken, preserved lemon- harissa aioli, pickles, tossed arugula, baguette	
Shawarma	16
Za'atar roasted leg of lamb, Israeli salad, fried eggplant, tahini, toum, chapati flatbread Make it a chaitzi-chaitzi (1/2 falafel 1/2 shawarma) +2	
Grill-filte-fish	17
Durban crusted swordfish, pickled carrot and arugula, horseradish aioli	
Falafel	14
Cowpea falafel, Israeli salad, fried eggplant, tahini, toum, chapati flatbread Make it a chaitzi-chaitzi (1/2 falafel 1/2 shawarma) +4	
JewFro PB&J	12
Suya Peanut butter, manischewitz grape jam, kelewele plantains	
Steak Sandwich	16
Za'atar crusted steak, chrain-horseradish aioli, caramelized onions, swiss cheese, tossed arugula, baguette	
Jewish Dip	15
Peri-peri chicken, caramelized onion, roasted red peppers, mozzarella cheese, matzoh ball soup	
Kale and Apple Salad	13
Kale, berbere candied nuts, mitmita crusted goat cheese, grilled apples, date vinaigrette <i>Steak +5 Chicen +4</i>	

SIDES

Za'atar fries	4
Kelewele fried plantains	6

ZERO PROOF COCKTAILS

Cardamom / Ginger Soda	6
Rosemary / Beet Soda	6
Rose Lemonade	6
Spicy Mango Soda	6
Shira Temple	6
Hibiscus, pomegranate, lemon, lime, soda	

GLOSSARY

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

Chaitzi-chaitzi- Half and half

Chapati- East African flatbread

Chrain- Beet and horseradish

Cowpea - Black-eyed peas

Durban- South African spice

Harissa -Moroccan spicy pepper spread

Kugel- Jewish potato "soufflé"

Labneh- Middle Eastern strained yogurt

Peri-Peri - South African pepper marinade

Ras al Hanout - Tunisian spice blend

Sumac- Middle Eastern Spice

Suya- Nigerian peanut spice

Tej- Ethiopian mulled honey wine

Toum- Middle Eastern Garlic-Mayo

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

Zigni- Eritrean beef stew

Zulu Kraut- Carraway spiced kraut