



LUNCH

NOSH

Ghanaian Peanut Soup	10
Ground Moroccan lamb kreplach dumpling, toasted pine nuts, herb oil	
Moroccan Carrot Salad	8
Za'atar dusted roasted baby carrots, over labneh with sumac vinaigrette	
Pumpkin Pierogis	12
Roasted pumpkin, goat cheese, brown butter, fried sage and toasted pumpkin seeds	

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	

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	

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
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