



# LUNCH

## NOSH

<b>Ghanaian Peanut Soup</b>	10
Ground Moroccan lamb kreplach dumpling, toasted pine nuts, herb oil	
<b>Ras El Hanout Knish</b>	10
Cassava & red lentil knish with Ras el hanout spices. Served with tej grain mustard and awaze hot sauce	
<b>Moroccan Carrot Salad</b>	8
Za'atar dusted roasted baby carrots, over labneh with sumac vinaigrette	
<b>Pumpkin Pierogis</b>	12
Roasted pumpkin, goat cheese, brown butter, fried sage and toasted pumpkin seeds	

## SANDWICHES

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

<b>Zigni Brisket</b>	15
Eritrean dry brine brisket, Ras el hanout slaw, latke crisps, preserved lemon-harissa aioli, marbled rye	
<b>Falafel</b>	14
Cowpea falafel, tahini, harissa, fried eggplant, pickled red cabbage, chapati flatbread	
<b>Pastrami</b>	15
House made beef pastrami, tej grain mustard, latke crisps, Ras el hanout slaw, marbled rye	

<b>Rueben</b>	16
Corned beef, "Zulu kraut", awaze-russian dressing, Swiss, marbled rye	
<b>Bissli Crusted Schnitzel</b>	15
Israeli snack crusted fried chicken, preserved lemon- harissa aioli, pickles, tossed arugula, baguette	
<b>Shawarma</b>	16
Za'atar roasted leg of lamb, Israeli salad, tahini, harissa, chapati flatbread	
<b>Peri Peri Grilled Chicken</b>	13
Pulled Peri-Peri chicken, ras el hanout slaw, awaze hot sauce, challah roll	
<b>Doro Wat Roast Turkey</b>	15
Ethiopian spiced roasted turkey, avocado, red nightshade, tossed arugula, preserved lemon-harissa aioli, latke crisps	
<b>JewFro Burger</b>	18
House ground burger topped with pastrami, latke crisps and preserved lemon-harissa aioli. Served on a challah roll	
<b>Steak Sandwich</b>	16
Za'atar crusted steak, chrain-horseradish aioli, caramelized onions, Swiss cheese, tossed arugula, baguette	

## SIDES

House made lemon- herb chips	4
Braised Kale and Stewed Nightshade	5
Kelewele fried plantains	6

## ZERO PROOF COCKTAILS

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

## GLOSSARY

<b>Awaze-</b> Ethiopian hot spice and oil blend. Similar to a Nashville Hot
<b>Bissli-</b> Israeli snack food
<b>Chapati-</b> East African flatbread
<b>Chrain-</b> Beet and horseradish
<b>Cowpea</b> - Black-eyed peas
<b>Doro Wat-</b> Ethiopian stew
<b>Dukkah-</b> Egyptian nut and spice blend
<b>Harissa</b> -Moroccan spicy pepper spread
<b>Kreplach-</b> Jewish meat dumpling
<b>Labneh-</b> Middle Eastern strained yogurt
<b>Peri-Peri</b> - South African pepper marinade
<b>Ras al Hanout</b> - Tunisian spice blend
<b>Red nightshade-</b> Tomato
<b>Sumac-</b> Middle Eastern Spice
<b>Tej-</b> Ethiopian mulled honey wine
<b>Za'atar-</b> Middle Eastern spice blend with oregano and sesame seeds
<b>Zigni-</b> Eritrean beef stew
<b>Zulu Kraut-</b> Carraway spiced kraut