

TASTE OF JERUSALEM  
**- CHARCOAL -**  
• GRILL & BAR •



## APPETIZERS

### COLORFUL FALAFEL PLATE - 9

*Presented as variety of vegetable falafels, served with tahini, harissa and house pickles*

### HAND ROLLED MOROCCAN CIGARS - 13

*Made with our beef blend, served with signature harissa and tahini sauce*

### CHARCOAL EGGPLANT - 13

*Charred eggplant, topped with date honey, roasted nuts, tahini and herbs*

### LAMB SHAWARMA TACOS - 14

*Topped with spicy gremolata, pickled onions and tahini*

### SHOT KABOB - 15

*The perfect shot of ground beef, rippled on a cinnamon skewer, enhanced with tomato & tahini*

### CHORIZO CHICKEN SLIDERS - 14

*Spicy chicken sausage patty, topped with harissa aioli, crispy onions & arugula*

### CHARCOAL CAULIFLOWER - 13

*Charred and topped with tahini, chimichurri and roasted nuts*

## HUMMUS

*Served with Charred pita & House Pickles*

CHOICE OF:

CHICKPEAS - 15

PULLED BEEF - 19

COMBINA - SOFT BOILED EGG & FALAFEL - 18

MUSHROOMS - 18

ROASTED LAMB 19

## FROM THE CHARCOAL

### HOUSE KABOB - 38

*Served with Maklouba, topped with matboucha and charred shallots*

### BONE IN RIB EYE STEAK - 60

*24oz. prime beef prepared in traditional Argentinian fashion, served with arugula salad, handcut fries and chef's chimichurri*

### BABY LAMB CHOPS - 60

*Served with Maklouba, roasted wild mushrooms, caramelized dates and drizzled with silan*

### BONELESS HALF CHICKEN - 38

*Charcoal infused with signature pineapple sauce, decorated with an arrangement of roasted mini carrots & roasted potatoes*

### ASADO SHORT RIBS - 57

*Half rack of ribs perfectly charred with seared baby peppers and roasted fingerling potatoes*

### GRILLED BRANZINO - 45

*Grilled whole fish in a lemon garlic marinade, served with fresh arugula salad*

### FLAT IRON STEAK - 49

*Sliced and served with roasted fingerling potatoes and fresh arugula salad*

## SALADS

### CHARCOAL HOUSE SALAD - 15

*Mixed greens, arugula, fennel, cherry tomatoes, roasted pumpkin seeds, lentils, citrus vinaigrette*

### CHEF'S FATTOUSH SALAD - 16

*Mesclun greens, honey pecans, cherry tomatoes, caramelized dates, balsamic vinaigrette*

ADD: CHICKEN THIGH - 6 STEAK - 8

## CLASSIC PITA

*Grilled Pita with Hummus, Topped with Pickled Onions & Chimichurri, Tahini, and Harissa with a side of israeli salad and pickles*

CHOICE OF:

FALAFEL - 14

HOUSE KABOB - 19

FLAT IRON STEAK - 26

PARGIOT (CHICKEN THIGH) - 19

LAMB - 24

PULLED BEEF - 24

## SIDES

CHARCOAL SWEET POTATO - 8

ROASTED MUSHROOMS - 10  
*with truffle oil & arugula*

CHARRED BROCCOLINI - 10

HANDCUT FRENCH FRIES - 8

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