

DINNER

**VEGGIE, VEGAN
+ GLUTEN FREE**

NOSHES

Order w/ your first round of drinks to nibble on while you read the menu

- Harissa nuts [Ve + GF]** 4
Mixed nuts [incl. peanuts], pumpkin seed + harissa spice
- Crispy halloumi [V]** 6
Hot golden cubes w/ harissa, almond, thyme honey + rose

BREADS

ORDER ALL THE BREADS* + MEZZE FOR **30**

To order alongside our mezze plates

- Fluffy pita [Ve]** 4
Three mini pita: Warm + lightly charred w/ za'atar + olive oil
 - Pretzel challah [Ve]** 3
A cross between a salty, chewy pretzel + sweet, fluffy challah
 - Flatbread [V]** 4.5
Flaky, buttery + light, drizzled in thyme honey
 - Flatbread [Ve + GF]** 4.5
A nutty chickpea-flour bread, finished w/ za'atar + agave
 - Everything bagel chips [V]** 3
Montreal-style, rolled, boiled + baked fresh in-house daily
- *Choose either [V] flatbread or [Ve + GF] flatbread

MEZZE

To accompany your breads

- Labneh [V + GF]** 5
A staple in the Middle East: Greek yoghurt salted + strained overnight: Thick, light + fluffy, topped w/ beetroot + hazelnut
- Pumpkin hummus [Ve + GF]** 5
Za'atar-roasted squash w/ cayenne + coriander, topped w/ toasted pumpkin seed + chilli relish
- Green whipped feta [V]** 5
A firm house favourite: Full of fresh green herbs + finished w/ crispy sourdough crumb + chive
- Aubergine + pistachio [Ve + GF]** 4.5
Aubergine, harissa + allspice relish w/ tahini dressing, green pistachio + baby mint
- Dak Dak salad [Ve + GF]** 4.5
Chopped Tel Aviv salad w/ cucumber, tomato, mint + parsley, toasted pine nuts, red onion, pomegranate + sumac
- Chilli plate [Ve + GF]** 5
If you like it hot: Blistered chillies, Turkish chilli flakes, red harissa + our house-made hot + herby zhoug

- BEETROOT REUBEN [Ve]** 10
Roasted beetroot w/ Tabasco-spiked cashew Russian dressing, garlic + dill kraut, dairy-free coconut cheese sauce + crispy onions on our soft + chewy house pretzel challah
- ADD ZOO FRIES FOR **3.5**

MAIN PLATES

Served w/ pickles, slaw + condiments + either

- Fluffy pita [Ve] OR
Our house gluten-free flatbread [Ve + GF]
- AUBERGINE SHAWARMA [V]** 12.5
Burnt aubergine, slow-roasted in the clay oven + served w/ green whipped feta + a toasted pumpkin seed, preserved lemon + chilli relish + sweet confit tomatoes flavoured w/ garlic + thyme
- CLAY OVEN CAULIFLOWER [Ve]** 12
A classic on the Tel Aviv street food scene: Spiced + roasted cauliflower wedge w/ tumeric-laced tahini dressing, sweet date molasses, crispy chickpeas + fresh mint

SIDES

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- Zoo fries [Ve + GF]** 4
Coriander + cumin-spiced home fries w/ zhoug, amba + tahini
- Tahini mac + cheese [V]** 5
Macaroni cheese w/ raw tahini, chives + crispy fried onions
- Aleppo greens [V + GF]** 4
Fried w/ chilli-spiked butter, finished w/ lemon + salt
- Grilled cornbread [V]** 5
Made in-house + served hot w/ honey butter + zhoug
- Everything bagel fattoush [V]** 5.5
Classic Middle Eastern salad w/ bagel chips + seasonal fruit

SHAKSHUKA

[V] Our famous signature dish: 4 free-range eggs, tomatoes + peppers w/ warm spices, preserved lemon yoghurt, crispy halloumi + Brickhouse sourdough

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THE GOOD EGG

ETHICAL ^{AND} SUSTAINABLE

Ever since our street food days, we've been all about making our Middle Eastern-inspired food fresh daily w/ the highest quality, most ethically + sustainably sourced ingredients around, working closely w/ the Sustainable Restaurant Association [SRA] to find suppliers whose ethics + approach to food align w/ our own. Because of our work around the SRA's 3 pillars – *Sourcing, Society + Environment* – our restaurant business has been awarded the highest rating possible by the SRA:

