



Finally, an authentic Israeli restaurant in the Silicon Valley!

HUMMUS ENTREES

served with fresh baked white or whole wheat pita

Hummus Classic \$7.95

Hummus with imported tahini, olive oil, and our secret sauce (gf,v)

Hummus Chickpea \$8.45

The Classic, topped with warm spiced garbanzo beans (gf,v)

Hummus Fava (ful) \$8.45

The Classic, topped with slow-cooked fava beans (gf,v)

Hummus Triangle \$8.45

The Classic, topped with fava, garbanzo beans and tahini (gf,v)

Hummus Mushrooms \$9.25

The Classic, topped with sautéed mushrooms and onions (chicken stock) (gf)

Hummus Beef \$10.75

The Classic, topped with Moroccan spiced all natural ground beef (gf)

hummus extras

- + Hard-boiled organic egg (gf) \$1
- + 5 falafel balls (gf,v) \$3.25
- + Israeli pickles & olives (gf,v) \$1.50
- + Chicken Skewer (gf) \$6.95
- + Beef Kabab (gf) \$6.95
- + GF basket (cut vegetables) (v) \$2.50

GRILL ENTREES

Choice of 2 sides: Hummus, Israeli chopped salad, French or Sweet potato Fries, Basmati Rice, Herbed Quinoa

Chicken Skewers 1/\$11.95 2/\$17.95

All natural, free range chicken with secret spice (gf) Add a vegetable skewer \$4.50

Beef Kabab 1/\$11.95 2/\$17.95

All natural, hormone free beef and lamb with blended herbs and garlic (gf) Add a vegetable skewer \$4.50

Vegetable Skewers 1/\$9.95 2/\$13.95

Onions, cherry tomatoes, red bell peppers and mushrooms (gf,v)

SALADS

Large Israeli Salad \$7.95

Chopped cucumber, tomato, onion, parsley, lemon and extra virgin olive oil (gf,v) Add Quinoa \$1.50

Greek Salad \$8.95

Chopped romaine, cucumber, tomato, kalamata olives and imported sheep's feta cheese (gf)

Oren's Fatoush Salad \$8.45

Tomatoes, cucumbers, onions, crumbled feta, crushed pita chips in lemon and olive oil dressing

(gf) gluten free (v) vegan

ISRAELI FAVORITES

Shakshuka \$9.95

2 Organic eggs, poached over easy on top of our matbucha (gf)

Labane \$6.95

Strained yogurt cheese topped with za'atar spice and olive oil (gf)

Mozy's Rice Bowl \$9.95

Basmati rice with simmered tomatoes, garlic, mint and parsley topped with grilled chicken (gf)

Couscous \$9.95

Traditional dish of semolina served with a chicken and vegetable stew spooned over it

HOT DRINKS

illy Espresso \$2.50

illy Cappuccino \$3

illy Latte \$3.50

Turkish Coffee \$2.50

Israeli Imported

Nescaffe \$2

Israeli Imported

Hot Mint Tea \$2

Fresh mint leaves steeped in hot water

DRINKS

Soda \$1.75

Lemonade \$2.50

Freshly squeezed, homemade lemonade with mint leaves

Ice Tea \$2.50

Homemade ice tea

Malt \$4

Israeli root beer

Kombucha \$4.50

Coconut water \$2.75

San Pellegrino \$4

DESSERTS

Malabi \$3.95

Mediterranean flan, topped with coconut, pistachio and grenadine sauce (gf)

Bavaria Cream \$4.95

with chocolate sauce and walnuts

Israeli pastries \$3.95

an assortment of Israeli hand-made cookies: Rogalach, Ma'amul, Snowball

Chocolate Babka \$4.25

Chocolate swirl cake with whipped cream and cocoa powder

Poppyseed Babka \$4.25

Poppyseed swirl cake with whipped cream and cocoa powder

Watermelon (in season) \$4.50

Add imported sheep's feta cheese \$2

Vegan Raspberry

Chocolate Cake \$4.95 (v)

BEER

Stella Artois \$4

Pilsner

Lefte \$4

Blond Ale

Sierra Nevada \$4

Pale Ale

Hoegaarden

Brewery \$4

Wheat Beer

Goldstar \$4

Imported Israeli Beer

WHITE WINE

Chenin Blanc \$6/\$24

Husch, Mendocino 2010

A wine packed with melon and citrus flavors, slightly sweet

Sauvignon Blanc \$7/\$28

Cannonball, California/Sonoma 2010

A crisp, clean wine with brilliant fruit notes and a soft finish

Chardonnay \$8/\$32

Tolosa, Central Valley 2009

NO oak aging leads to a beautifully fruity wine that isn't over styled

RED WINE

Merlot \$5/\$20

Lamplighter, California 2009

An approachable easy drinking wine with soft, soft fruit

Pinot Noir \$9/\$36

The Forager, Sonoma Coast 2009

A great value Pinot, fruit forward, rich, with a wonderful mouth feel

Cabernet Sauvignon \$8/\$32

Cannonball, California 2008

Rich, lush, earthy and tasting like a wine 4 times its price

SIDES

Sampler Dish \$8.95

6 of our favorite sides marked * below (no subs please) (gf)

1 for \$3.25 / 2 for \$5.25
3 for \$6.75

Small Israeli Salad

Chopped cucumber, tomato, onion, parsley, lemon and extra virgin olive oil (gf,v)

*Romanian Eggplant

Fire roasted eggplant mashed with red bell peppers with lemon, cilantro and garlic (gf,v)

*Babaganush Eggplant

Fire roasted eggplant mashed with tahini, garlic and herbs (gf,v)

Red Cabbage

Lightly pickled in house vinaigrette (gf,v)

*Marinated Beets

Steamed beets in apple cider cilantro vinaigrette (gf,v)

*Moroccan Carrots

Steamed, sliced carrots flavored with olive oil, garlic and mild red spice (gf,v)

Tabule

Quinoa, fine chopped cucumber, onion and tomato tossed with mint, parsley, olive oil and lemon juice (gf,v)

*Matbucha

Moroccan reduction of fresh tomatoes, jalapeños, garlic and spices (gf,v)

*Small Labane

Strained yogurt cheese topped with za'atar spice and olive oil (gf)

Falafel Side

5 Falafel balls topped with tahini (gf,v)

Small Hummus (gf,v)

French fries \$3.95 (v)

Sweet potato fries \$3.95 (v)

Upon request (Free)

hot green harrisa sauce (gf,v)

red chili garlic sauce (gf,v)

mild lemon garlic sauce (gf,v)

quarter wedges of onion (gf,v)

extra pita bread

Internet
password:
ABU HASSAN

Take-out
menu on
the back

TAKE-OUT MENU

Almost anything on our main menu can be ordered To-Go. In addition, we have the following items especially made to-go:

PITA SANDWICHES

Hummus and Salad \$6.50

Pita with hummus, tahini and Israeli salad (v)

Falafel \$6.95

Pita with hummus, tahini, salad and falafel (v)

Sabih \$7.95

Pita with hummus, tahini, salad, fried eggplant, sliced egg and amba sauce

Chicken \$8.95

Pita with hummus, tahini, salad and chicken

TAKE-HOME MENU

Share the love - Take home our wonderful packed food and share it with loved ones.

HOUSE BAKED PITA

5 PITA 10 PITA

White Pita

\$3.50 \$5

Whole-wheat Pita

\$3.50 \$5

HUMMUS AND SIDES BY-THE-POUND

8 OZ 16 OZ

Hummus (gf,v)

\$3.95 \$7.25

Tahini (gf,v)

\$5.25 \$8.50

Romanian Eggplant (gf,v)

\$5.25 \$8.50

Babaganush Eggplant (gf,v)

\$5.25 \$8.50

Green Cabbage (gf,v)

\$3.95 \$6.25

Red Cabbage (gf,v)

\$3.95 \$6.25

Marinated Beets (gf,v)

\$3.95 \$7.25

Moroccan Carrots (gf,v)

\$3.95 \$6.25

Tabule (gf,v)

\$3.95 \$7.25

Matbucha (gf,v)

\$5.25 \$9.50

Labane (gf)

\$5.25 \$9.50

Israeli Pickles & Olives (gf,v)

\$2.95 \$5.25

Hot Green Harrisa Sauce (gf,v)

\$5.25

Red Chili Garlic Sauce (gf,v)

\$5.25

DESSERTS

Malabi \$3.95

Mediterranean flan, topped with coconut, pistachio and grenadine (gf)

Bavaria Cream \$4.95

with chocolate sauce and walnuts

Vegan Raspberry

Chocolate Cake \$4.95 (v)

Box of Rogalach \$9.95

Chocolate filled triangles

Box of Ma'amul \$9.95

Date filled pastries

Box of Snowballs \$9.95

Pecan cookies

Chocolate Babka \$11.95

9" Chocolate swirl cake

Poppysseed Babka \$11.95

9" Poppysseed swirl cake



We have five guiding principles that define our cuisine:

1. AUTHENTIC

Many of our ingredients are imported from Israel to create the same traditional tastes that will transport you to a genuine hummus restaurant in Tel-Aviv.

2. FRESH

Our hummus and pita are prepared fresh numerous times throughout the day.

3. HEALTHY

We use the best natural ingredients and organic produce. Our hummus tastes nothing like the store bought variety because we never use preservatives or substitutes.

4. CONVENIENT

We are open every day and serve until late. Our freshly packed food is available for take-out in recyclable containers for your enjoyment at home. Please visit our take-out area at the end of your meal.

5. SUSTAINABLE

We believe businesses should take an active part in being environmentally responsible. We recycle anything we possibly can – from oil to paper products. We compost as much organic waste as possible.

