GVEENAH
MEDITERRANEAN FUSION KITCHEN

STARTERS

CHEF'S BREAD GFO VO — 15
Choose from Jerusalem Bagel or Focaccia
Freshly baked to order with four daily homemade fresh dips (chef's choice)

BUCHE GOAT CHEESE GFO — 9
With homemade cherry tomato jam and bruschetta

BOURGOGNE CHEESE GFO — 8
With homemade cherry tomato jam and bruschetta

GOUDA GOAT CHEESE WITH OLIVES GFO — 7
Goat cheese slices with bruschetta and olives

BUREKAS — 11
House-made puff pastry filled with potato and parmesan, tomato salsa side dip

ARTICHOKE AND GRANA PADANO PLATTER — 7
GFO VO
Roasted Rome artichoke ,aged Grana Padano cheese

FISH CRUDO RF GFO — 13
Thinly sliced raw fish, lightly dressed with oil, citrus, and herbs (daily catch)

Try one or more of our variety of dips: — 3
Hummus • Schug • Matbucha • Tzatziki • Tahini • Smoked Labneh and eggplants

SHAREABLES

MEDITERRANEAN GF V — 15
Not fried FRIES
Cauliflower and sunchoke roasted with olive oil and a drizzle of Atlantic salt with tahini sauce
+ Add Shawarma seasoned chicken 8 (chef's recommendation)

MOZZARELLA SALAD GF — 16
Stracciatella cheese, roasted artichoke, house-dried tomatoes, basil, aged balsamic

SALMON GRAVLAX GFO RF — 18
House-cured salmon, smoked labneh, fennel, arugula, half bagel

BUCHE SALAD GF — 19
Two kinds of lettuce with salty pecans, seasonal fruit, radish, dressing With homemade honey mustard vinaigrette, and beet root yogurt with buche cheese brulé

CEVICHE RF — 19
Made of today's fish with fresh herbs, fennel, cilantro, onions, chickpeas and tahini

JERUSALEM BAGEL — 15
Two soft boiled eggs, smoked labneh, fresh salad

LAMB KEBAB or CHICKEN SHAWARMA or BEEF SHAWARMA — 18
House-made pita bread wrap with tahini, hummus, fresh cherry tomatoes, cilantro and red onion salad

GREEK SALAD GF — 15
Cucumber, tomato, sweet pepper, red onion, capers, crushed feta cheese with olive oil, lemon and fresh oregano

CARCIOFI SALAD GFO V — 16
Grilled artichoke, red onion,cherry tomatoes spinach, arugula, fennel, radish, chickpeas with tahini, olive oil and lemon

GREEN TORTELLINI — 24
Handmade, filled with ricotta cheese, spinach, cherry tomatoes and cured lemon sauce

CLASSIC SHAKSHUKA GFO — 16
Our famous Israeli shakshuka, oven baked with two eggs and house made Jerusalem bagel

FRESH GNOCCHI GFO — 19
Fresh house-made rose sauce and gouda goat cheese

+ Add Protein

Shawarma seasoned chicken 8 | Today's Catch 10 | Lamb Kebab 10 | Beef Shawarma 12 | Salmon 10 |

ENTREES

AGLIO OLIO TAGLIATELLE GFO — 22
Roasted tomatoes, leeks, snap peas, garlic, fresh basil, parmesan cheese and olive oil

OVEN BAKED BRANZINO — 27
Gnocchi in kohlrabi sunchoke and butter lemon sauce, sage, white wine

CREAMY SALMON TAGLIATELLE GFO — 28
Artichoke, cherry tomatoes, capers and fresh herbs

CHEESE RAVIOLI WITH BEETROOT CREAM SAUCE — 26
Candy-shaped cheese ravioli in Beetroot goat cheese sauce

HERBS & DIJON SALMON GF — 27
Salmon over creamy sunchoke, potatoes and kohlrabi puree

FRESH TAGLIATELLE PASTA GFO — 24
Leeks, fennel, peas with lemon cream sauce

SHORT RIB GNOCCHI — 31
Slow cooked tender beef short rib served with gnocchi, carrots, onions and snap peas with butter beef broth sauce

BEEF RAGU TAGLIATELLE PASTA GFO — 26
Slow cooked shredded beef with celery, carrots and beef stock

MUSHROOM RISOTTO GFO — 23
Creamy portabella and shitake mushroom risotto with chestnuts and onions

MOROCCAN STYLE FISH — 26
Today's catch filet with house-Made Moroccan tortellini, leeks, chickpeas, roasted bell pepper, smoked paprika, butter sauce

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BRICK OVEN
all flatbread and pizza's GFO

TUSCAN FLATBREAD 19
Roasted artichoke, gouda goat cheese, fresh arugula, dried tomatoes, hint of truffle

SABICH FLATBREAD 19
Whole eggplant, amba-tahini sauce, hard boiled egg, schug (mild spicy) tomato salsa, garnished with parsley

SMOKED CHICKEN FLATBREAD 24
Chicken, mozzarella, parmesan, caramelized onion, thyme and paprika creamy sauce

CHEESE PIZZA 17
Mozzarella and parmesan cheese, garnished with basil

ALFREDO PIZZA 18
With cream sauce, mushrooms Gorgonzola and spinach

HOUSE-MADE DESERTS

ICED PISTACHIO CRÈME BRULÉ GF	11	SEMI-SWEET OLIVE OIL CHOCOLATE BAR GF	11
DUBAI CHOCOLATE DESERT	12	CARAMEL CHEESECAKE	14

DRINKS & MORE

TAHINI SHAKE	6.5
MOCHA SHAKE	7.5
CUCUMBER LIME FIZZ	4.5
PASSION FRUIT LEMONADE BLOSOM SPRITZ	4.5
HOUSE MADE LEMONADE	4
MEXICAN COKE/SPRITE	4
SODA	3
SAN PELLEGRINO (assorted)	4.5

CAFE HOT OR ICED

ESPRESSO	SINGLE 3	DOUBLE 6.5
CORTADO		4.5
AMERICANO	SMALL 3.5	LARGE 3.85
CAPPUCCINO	SMALL 4.5	LARGE 5.5
UPSIDE DOWN	SMALL 4.6	LARGE 5.6
MOCHA	SMALL 5	LARGE 6
COFFEE SLUSHIE (iced only)		6

TEA DRINKS & OTHERS

CHAI LATTE	SMALL 4.5	LARGE 5.5
GOLDEN MILK LATTE	SMALL 4.5	LARGE 5.5
MATCHA LATTE	SMALL 5.5	LARGE 6.5
LEMON, GINGER & HONNEY TODDY	SMALL 4.25	LARGE 5.25

LOOSE LEAF TEA
SMALL 3.25 LARGE 4.25

ORGANIC
- DARJEELING TEA
- ROASTED HOJICHA GREEN TEA
- MINT MELANGE
- AFRICAN ROOIBOS NECTAR
- CHAMOMILE CITRUS

• GF Gluten Free • GFO Gluten Free Optional • VO Vegan Optional • V Vegan • RF Raw Fish

*Please be aware that our food may contain or come into contact with common allergens such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or sesame. Please let us know about any food allergy prior to placing an order.