

# SANDWICHES

## CHILI FALAFEL BURGER | 12

LETTUCE, AVOCADO, TOMATO, JALAPEÑO MAYO AND MEDITERRANEAN BARBECUE SAUCE SERVED ON A BRIOCHE BUN

## CLASSIC FOREVER | 8

CLASSIC FALAFEL, HUMMUS, ISRAELI SALAD & TAHINI

## RED HOT CHILI | 9

ROASTED PEPPER FALAFEL, HUMMUS, LETTUCE, ISRAELI SALAD & PICKLES

## POPEYE DELIGHT | 9

SPINACH & MUSHROOM FALAFEL, HUMMUS, FRESH SPINACH, RED CABBAGE & TAHINI

## DELUXE | 10

ALL THREE FALAFEL FLAVORS, HUMMUS, ISRAELI SALAD, WHITE & RED CABBAGE, PICKLES, EGGPLANT & TAHINI

## SABICH | 10

HUMMUS, ORGANIC BOILED EGG, EGGPLANT, ISRAELI SALAD, PICKLES, AMBA & TAHINI

## CAULIFLOWER SABICH | 10

CAULIFLOWER, ORGANIC BOILED EGG, WHITE CABBAGE, SUMAC ONION, TAHINI, AMBA & HOMEMADE HARISSA

## SIMPLY CHICKPEA | 7

PITA WITH HUMMUS, ISRAELI SALAD & PICKLES

## THE WHITE DESERT | 7

PITA WITH LABNEH (TANGY YOGURT CHEESE), OLIVE OIL & ZA'ATAR

\*CHOICE OF WHITE OR WHOLE WHEAT PITA

\*MAKE IT A PLATTER FOR \$2

## SANDWICHES ADD-ONS 1<sup>50</sup>

BABAGHANOUSH  
FETA CHEESE  
ORGANIC BOILED EGG  
SUMAC ONIONS  
BEETS  
LABNEH  
MATBUCHA

AVOCADO  
FALAFEL  
CAULIFLOWER  
EGGPLANT  
MOROCCAN CARROTS  
TABOULI

# SOUP

## SMALL | 5      LARGE | 6

CHOICE OF SPLIT PEA OR ASK ABOUT THE SOUP OF THE DAY

# PLATTERS

## FALAFEL TRIO | 14

ALL THREE FALAFEL FLAVORS, HUMMUS, ISRAELI SALAD, WHITE & RED CABBAGE, ROMAINE LETTUCE, OLIVES, PICKLES, TAHINI & SCHUG

## PURE HUMMUS | 10

WITH PAPRIKA, PARSLEY & OLIVE OIL

## MASABACHA | 12

HUMMUS WITH WARM CHICKPEAS ORGANIC BROWN EGG TOPPED WITH HOMEMADE BLENDED SHIFKA PEPPERS

## OMG | 12

SAUTÉED ONIONS, MUSHROOMS AND GREENS ON A BED OF HUMMUS

## SHAKSHUKA | 13

2 ORGANIC POACHED EGGS ON TOP OF SPICY TOMATO AND PEPPER STEW

## FALFILU | 13

HUMMUS PLATE TOPPED WITH CLASSIC FALAFEL, OLIVE OIL & TAHINI

\*ALL SERVED WITH OLIVES, PICKLES, & WHITE OR WHOLE WHEAT PITA

## VEGAN SHAWARMA | 13

SOY BEAN SHAWARMA, SAUTÉED CHERRY TOMATO & ONIONS, HARISSA, AMBA, TAHINI SERVED ON LAFFA

# MAZA

## HAND CUT FRIES | 5

## SEASONED FRIES | 6

## FALAFEL(6PCS) | 5

## CAULIFLOWER | 6

TOPPED WITH TAHINI

## HUMMUS | 5

## BABAGHANOUSH | 6

## MOROCCAN CARROTS | 5

## ROASTED BEETS | 5

## TABOULI | 5

## WHITE OR RED CABBAGE | 5

## LABNEH | 5


## ISRAELI SALAD | 5

## MATBUCHA | 5

\*PITA IS NOT INCLUDED, ADD PITA FOR \$1

 VEGAN

 SPICY

 GLUTEN FREE

# SALADS

## GREEK SALAD | 11

ROMAINE LETTUCE, FRESH SPINACH, CUCUMBER, TOMATO, GREEN PEPPER, KALAMATA OLIVES, ZA'ATAR & FETA CHEESE. WITH LEMON OLIVE OIL DRESSING

## CHILI KALE SALAD | 14

CHOPPED KALE, SAUTÉED BALSAMIC MUSHROOM, SHREDDED CHILI FALAFEL, ROASTED SUNFLOWER SEEDS, WITH GINGER MINT TAHINI DRESSING

## GREEN FALAFEL SALAD | 13

MIXED GREENS, TOMATO, CUCUMBER, PARSLEY, W/ ORGANIC BOILED EGG, AND OUR DELICIOUS CLASSIC FALAFEL TOSSED IN A SPECIAL GREEN TAHINI SAUCE DRESSING

## AVOCADO SALAD | 13

MIXED GREENS, TOMATO, CUCUMBER, PARSLEY & CORN TOPPED WITH AVOCADO, ORGANIC BOILED EGG, WITH PESTO DRESSING

## HALLOUMI SALAD | 14

MIXED GREENS, SPINACH, TOMATO, CUCUMBER, TOPPED WITH SAUTÉED ONIONS, GREEN PEPPER, WALNUT & HALLOUMI CHEESE WITH HOMEMADE GARLIC DILL DRESSING

## PLATTERS & SALADS ADD-ONS 2

ORGANIC BOILED EGG  
FETA CHEESE  
CAULIFLOWER  
EGGPLANT  
MOROCCAN CARROTS

AVOCADO  
FALAFEL  
HALLOUMI  
ROASTED BEETS  
TABOULI

# DESSERT

## BAKLAVA | 2

## FLAVORED HALVA | 3<sup>50</sup>

NISH SWEET | 5  
MEDITERRANEAN MIX SWEETS

SUNSHINE HALVA | 5<sup>50</sup>  
FROZEN HALVA MOUSSE  
TOPPED WITH SHREDDED HALVA

MALABI | 5  
MEDITERRANEAN PANNA COTTA  
WITH SHREDDED COCONUT  
PISTACHIOS AND ROSE WATER

# HOT DRINKS

## TEA WITH FRESH MINT | 2<sup>50</sup>

## TURKISH COFFEE | 3

# COLD DRINKS

NESHER MALT | 27<sup>5</sup>

ZICO | 3

FLAVORED GINGER ALE (BOTTLE) | 3

MARTINELLI'S APPLE JUICE | 3

S.PELLEGRINO (BOTTLE) | 2<sup>50</sup>

S.PELLEGRINO (CAN) | 2<sup>50</sup>

REGULAR CAN | 17<sup>5</sup>

SPRITE

CANADA DRY

COKE (REGULAR, DIET, ZERO)

# BEER

**BEER | 6**

BLUE MOON

BROOKLYN LARGER

CARLSBERG

COORS LIGHTS

CORONA

DAURA

GOLDSTAR

HEINEKEN

MODELO

PEAK IPA



Mediterranean Vegetarian

TRIBECCA

88 READE ST, NEWYORK, NY 10013

212-964-1318/212-964-1315

FINANCIAL DISTRICT

41 JOHN ST, NEWYORK, NY 10038

212-577-6474/212-964-6474

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KOSHER "CUP K"

# SMOOTHIE BAR

**KALE & TELL | 9**

KALE, BANANA & HONEYTAHINI

**PINA KALE-ADA | 10**

PINEAPPLE, KALE, SPINACH,  
DATES & COCONUT WATER

**BANANAS DATE | 7**

BANANA, DATES & CHOCOLATE COCONUT WATER

**P.M.G | 6**

PINEAPPLE, MELON & GINGER

# HOMEMADE

## COLD DRINKS

**LEMONANA | 4**

HOMEMADE FROZEN LEMONADE BLENDED  
WITH FRESH MINT

**HOMEMADE FRESH LEMONADE | 3**

**HOMEMADE LEMONADE WITH FRESH  
GINGER & TURMERIC | 3**

**ICED TEA | 3**

SWEETENED OR UNSWEETENED  
ADD FRESH MINT OR FRESH GINGER

**COLD BREW COFFEE (STUMPTOWN)**

120Z | 4 160Z | 5