

Mezes Recommended with our Breads

CARROT Harissa and Honey Roasted Carrots, Labaneh, Dukkah, & Olive Oil
GF / V 🌻 🍯

EGGPLANT Fire Roasted Eggplant, Pomegranate, Herbs, Za'atar & Tahini
GF / V / VG

BEET Roasted Caradomom Beets, Beet Hummus, Pine Nuts, Mint, Jalapeño,
Lemon & Olive Oil GF / V / VG 🌿

CAULIFLOWER Fire Roasted Cauliflower, Crispy Capers, Herbs,
Preserved Lemon & Currant Chimichurri GF / V / VG

SEASONAL VEGETABLE See Special

Salads

SUMAC FATTOUSH Basil, Mint, Baby Kale, Persian Cucumbers, Fennel, Radish,
Toasted Pita & Honey Lemon Sumac Vinaigrette GFO / V 🌿

SABICH SALAD Chopped Veg Salad, Roasted Potato, Crispy Eggplant,
Seven-Minute Egg, Umbah, Zhoug, Herbs & Tahini GF / V / VGO 🍷

Bowls

JEWELED RICE Jeweled Saffron Rice, Baharat Grilled Chicken, Pistachio, Herbs
& Mint Lemon Yogurt GF 🌻 🍯

MOROCCAN LAMB MEATBALLS Spiced Lamb Meatballs, Preserved Lemon,
Date Couscous & Cilantro 🌿 🍯

Breads

ORIGINAL V / VG 🌿
ZA'ATAR & OLIVE OIL V / VG 🌿

Build Your Own

Base Choose One

HERBED QUINOA GF / V / VG 🌿
SAFFRON RICE GF / V 🌿
DATE COUSCOUS V 🌿 🍯
KALE GF / V / VG
ROMAINE GF / V / VG

Vegetables Choose Three

ROASTED SWEET POTATO GF / V / VG
FIRE ROASTED CAULIFLOWER GF / V / VG
ROASTED BEETS GF / V / VG
BABAGANOUSH GF / V / VG
CHOPPED VEG SALAD GF / V / VG
CUMIN CABBAGE SLAW GF / V / VG

Sauces Choose One

LEMON YOGURT GF / V 🌿
GARLICKY TAHINI GF / V / VG

Pitas

AVOCADO Avocado, Persian Cucumber, Radish, Red Onion, Lemon Vinaigrette,
Tahini, Umbah, Zhoug & Basil V / VG 🌿 **ADD FRIED EGG** 🍷 **OR CRISPY EGGPLANT**

SHAWARMA BURGER Shawarma Beef Burger, Crispy Eggplant,
Persian Cucumber, Radish, Red Onion, Tahini, Umbah, Zhoug & Parsley 🌿

FALAFEL CAULIFLOWER Crispy Falafel Cauliflower Florets, Cumin Cabbage
Slaw, Umbah, Zhoug, Tahini, Cilantro & Parsley V / VG 🌿

Protein

BAHARAT GRILLED CHICKEN GF
7-MINUTE EGG GF / V 🍷
FALAFEL GF / V / VG
LAMB KEBAB GF
BEET HUMMUS GF / V / VG

Extras

FETA GF / V 🌿
CRISPY EGGPLANT GF / V / VG
AVOCADO GF / V / VG
TOASTED SEEDS GF / V / VG
PITA V / VG 🍷
HARISSA GF
ZHOUG GF

SUMAC VINAIGRETTE GF / V
LEMON OLIVE OIL GF / V / VG

Brunch Saturday & Sunday, till 4pm

HUMMUS BOWL Beet Hummus, Beets, Roasted Cauliflower, Crispy Eggplant, Seven-Minute Egg, Radish, Zhoug, Herbs, Dukkah & Pita **GFO / V** 🖐️👁️🌞

CARDAMOM WAFFLE with Seasonal Fruit, Pistachio, Mint, Lemon Butter & Maple Syrup **V** 🖐️🌿👁️💋

HARISSA CURRY SHAKSHUKA Harissa Curry Shakshuka, Poached Eggs, Herbs, Tahini & Pita **GFO / V** 🖐️👁️

Goodies

ASSORTED COOKIES

SOFT SERVE OF THE MONTH (See Specials)

Bens

BOTTLED

La Croix
Sparkling Water
Flat Water

COOL

Rose Lemonade
Freshly Brewed Iced Tea
Iced Coffee
Iced CAP Beauty Matcha

BEER

Pilsner

HOT

Drip Coffee
CAP Beauty Matcha
Leaves & Flowers Herbal Teas

WINE

Glass/Carafe
Rosé
Red
White

V / VEGETARIAN

VG / VEGAN

VGO / VEGAN OPT

GF / GLUTEN-FREE

GFO / GLUTEN-FREE OPT

GLUTEN 🖐️

DAIRY ☁️

EGG 🥚

HAZELNUT 🌞

PISTACHIO 💋

PINE NUT 🖐️

WALNUT 🖐️



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