

v Vegetarian 
 o Vegan

## SMALL PLATES

\$8

OLD CITY HUMMUS v o

*Served With Pita or Vegetable Sticks*

ZAATAR GARLIC FRENCH FRIES o

SMOKED EGGPLANT v

*Served With Pita*

ORGANIC BEETS & LABNE v

CHARRED SHISHITO PEPPERS o v

HERBED FALAFEL o v

TURKISH "CIGARS"  
WITH CHEESE & SPINACH v

THE "SPREAD" SAMPLE TASTING

*Choose 3 Small Plates. Served with Pita*

\$18

*Additional Pita for \$2*

## SOUPS & SALADS

GREEK SHEPHERD'S SALAD

*Cucumbers, Tomatoes, Walnuts, Feta Cheese, Kalamata Olives, and Seasonal Greens*

\$12

THE HEALTHY MESS

*Labne, Organic Beets, Grape Tomatoes, Walnuts, Avocado, Boiled Egg, and Ricotta Salatta*

\$12

GRILLED HALLUMI

*Jersey Tomatoes, Fresh Basil Pesto, Pistachios, and Greens*

\$14

ADD-ONS:

HERBED FALAFEL \$6

GRILLED CHICKEN SHAWARMA \$8

MARINATED SLICED FLAP SIRLOIN STEAK \$10

FRIED FISH \$10

GRILLED SHRIMP \$12

GRILLED SNAPPER \$12

VEGAN LENTIL SOUP

*Grilled Bread, Sumac, Olive Oil, and Lemon*

\$6

## SANDWICHES

HAND GROUND LAMB BURGER

*Served on a Homemade Bun with Pickled Onions, Sour Pickles, Tzatziki Sauce and choice of Salad or Fries*

\$16

GRASS-FED CHARBROILED CHEESEBURGER

*Served on a Homemade Bun with Caramelized Onions, Three Cheese Blend, and Harissa Mayo, Choice of Salad or Fries*

\$15

WHITE SHRIMP BURGER

*on a Homemade Bun with Marinated Green Cabbage, and Zaatar Fries Harissa Aioli served on the Side*

\$16

THE 'SABICH'

*Served in Pita with Smoked Eggplant Spread, Feta Cheese, Tahini Sauce, Boiled Egg, Tomatoes, Zaatar, and Salad*

\$11

FRIED SHRIMP & AVOCADO 'TARTINE'

*Served Open-Face on Grilled Jerusalem Bread with Pickled Onions, Cucumbers, and Harissa Aioli*

\$16



FRIED FISH TACOS

*Flour Tortillas, Pickled Onions, Papa Gallo, Harissa Aioli, and Sour Pickles*

\$13

Follow Us on Instagram @MishMishMontclair

Please inform your server about any allergies. We use sesame extensively throughout the kitchen. Most our meals are gluten-free, and can be prepared gluten-free. Please ask your server for details.

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## MAINS

### SHAKSHUKA

Served With Grilled Bread

Slow Stewed Tomatoes with Onions, Red Pepper, Garlic, and a Touch of Sweet

All Shakshukas Served with Two Poached Eggs in the Sauce, Garnished with Feta Cheese, Zaatar, and Herbs

#### LOCAL MUSHROOMS AND HARISSA

\$16

#### LAMB MERGUEZ SAUSAGE

\$18

### HUMMUS BOWLS

Served With Grilled Pita

Silky Homemade Old City Style Hummus, Served with Warm Chickpeas, Marinated Green Cabbage, Grilled Tomato, Cucumber Salsa and Finished with Tahini, Olive Oil, and Sumac

#### GRILLED CHICKEN 'SHAWARMA'

Marinated Grilled Chicken 'Shawarma' and Caramelized Onions

\$18

#### JERUSALEM

Marinated Grilled and Sliced Flap Sirloin

\$23

#### SLOW BRAISED OXTAIL

Cooked with White Wine and Herbs in a Tomato Base

\$22

#### HERBED FALAFEL

Tahini, Marinated Cabbage and Pickles

\$14

#### THE EVERYTHING VEGAN

Everything Crusted Tofu and Sautéed Mushrooms in Olive Oil

\$16

## MISH CLASSICS

#### GRILLED SPANISH OCTOPUS

Parsnip Puree, Warm Marinated Chickpeas, Almonds, and Citrus

\$17

#### GRILLED RED SNAPPER

Parsnip Puree, Sautéed Spinach, Roasted Tomatoes, and Olive Tapenade

\$26

#### ROASTED AMISH CHICKEN

Humanely Raised Roasted Amish Chicken with Mashed Potatoes, Grilled Broccoli Rabe, Brown Butter, Sage, and Garlic

\$25

## KIDS MENU

#### GRILLED CHICKEN

Served with French Fries

\$12

#### PASTA

Served with Butter or Tomato Sauce (Tomato Sauce contains Bell Peppers and Onions)

\$8

#### PITA GRILLED CHEESE

Served with French Fries

\$7

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