

HUMMUS BOWLS

Served with two pitas (white or whole wheat)
Each additional pita .85¢/piece
Gluten free pita available upon request \$1.55/piece

Hummus Classic \$9.50

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

Hummus Jaffa Style \$10.95

A unique, thicker style of hummus with more garlic, pine nuts, olive oil, and parsley (gf, v)

Hummus Beets \$12.95

Hummus with marinated beets, feta cheese, chopped walnuts, orange zest, cilantro, and balsamic reduction (gf)

Hummus Eggplant \$12.95

Hummus with chunky eggplant, stewed tomatoes, and garlic (gf, v)

Hummus Sabich \$14.50

Hummus with fried eggplant, hard-boiled egg, potato, cucumber, tomato, chopped pickles, Amba sauce, and fresh herbs (gf)

Hummus Cauliflower \$14.50

Hummus with roasted cauliflower, golden raisins, toasted almonds, and chives (gf)

Hummus Mushrooms \$11.95

Hummus with mushrooms and sautéed onions in vegetable broth (gf, v)

Hummus Lamb \$19.00

Hummus with pomegranate-braised lamb shoulder and fresh mint (gf)

Hummus Beef \$16.00

Hummus with Moroccan spiced ground beef and pine nuts (gf)

SALADS

Large Israeli Salad \$9.75

Chopped cucumber, tomato, red onion, and parsley, served with lemon vinaigrette (gf, v)

Greek Salad \$14.50

Chopped romaine, cucumber, tomato, kalamata olives, bell pepper, and imported sheep's feta cheese (gf)
+ Chopped chicken \$4.65

Oren's Fatoush Salad \$13.00

Tomato, cucumber, onion, feta cheese, and crushed pita chips in lemon vinaigrette

BOUREKAS

Flakey phyllo dough with your choice of filling: mushroom, potato, or cheese
\$2.50 each /
6 for \$12.00

COMING SOON
to downtown
Los Gatos

(gf) gluten free (v) vegan

GRILLED ENTRÉES

Includes your choice of two sides or dips
Cauliflower or Sweet Potato Fries as a side +\$3.00

Served with one pita (white or whole wheat)
Each additional pita .85¢/piece
Gluten free pita available upon request \$1.55/piece

Chicken Skewer \$19.95

All-natural chicken thigh with secret spice blend (gf)

Beef Kebab \$21.00

All-natural ground beef and lamb with blended herbs and garlic, drizzled with tahini (gf)

Vegetable Skewer \$17.50

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

+ add an à la carte skewer:

Chicken \$10.00
Beef \$11.50
Vegetable \$8.00

ISRAELI FAVORITES

Traditional Shakshuka \$16.00

Two organic eggs poached over medium in our spiced tomato sauce (gf)

Served with one pita (white or whole wheat)

+ Turkey sausage \$4.95
+ Mozzarella and pesto \$3.10

Green Shakshuka \$16.00

Two organic eggs poached over medium in a spinach and kale cream sauce garnished with parmesan (gf)

Served with one pita (white or whole wheat)

Schnitzel de Noir \$18.95

Breaded chicken breast, mashed sweet potatoes, garlic green beans, and Dijon mustard

Rice Bowl \$15.50

Turmeric spiced Basmati rice simmered with tomatoes, garlic, onions, mint, and parsley. Topped with chicken or beef kebab and tahini (gf)

• Substitute falafel or vegetable skewer (gf, v) \$14.95

PITA SANDWICHES

Choice of white, wheat, or gluten free pita

Pita Falafel \$10.00

Hummus, falafel, cucumber, tomato, pickles, and tahini (v)

Pita Sabich \$13.50

Hummus, fried eggplant, hard-boiled egg, potato, cucumber, tomato, pickles, Amba sauce, and fresh herbs

Pita Chicken \$14.50

Grilled chicken, hummus, cucumber, tomato, pickles, and tahini

Pita Chicken Schnitzel \$15.95

Breaded and fried chicken breast, hummus, tomato, cucumber, and pickles

Pita Beef Kebab \$14.95

Ground beef and lamb kebab, hummus, cucumber, tomato, pickles, and tahini



Rip, Scoop, Eat!

DIPS & SIDES

Sampler Dish \$16.00

A taste of our favorites marked * below (no subs please) (gf)
Not available for Take-Out
Served with four pitas (white or whole wheat)
Each additional pita .85¢/piece
Gluten free pita available – \$1.55/piece

1 for \$5.25 / 2 for \$9.50 / 3 for \$14.00

DIPS

Small Hummus

A side portion of the classic (gf, v)

* Babaganoush Eggplant

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

* Greek Style Eggplant

A puree of eggplant, tomato, dill, parsley, and garlic (gf, v)

Romanian Eggplant

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

Chunky Eggplant

Chunky eggplant stewed with tomatoes and garlic (gf, v)

* Oren's Eggplant

Fried eggplant, spices, caramelized onion, egg, and chicken stock (gf)

* Labane

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

SIDES

Small Israeli Salad

Chopped cucumber, tomato, onions, parsley, lemon, and olive oil (gf, v)

Falafel Side

Five falafel balls topped with tahini and parsley (gf, v)

* Marinated Beets

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

Traditional Tabule

Bulgur, cucumber, tomatoes, herbs, olive oil, and lemon juice (v)

"Untraditional" Tabule

Bulgur, corn, cucumber, red onion, kale, lemon, and olive oil (v)

* Moroccan Carrots

Steamed, sliced carrots with olive oil, garlic, and Schug spice (gf, v)

Pickles & Olives

Imported brined pickles and green olives (gf, v)

FRIES

Quick-Fried \$8.25

Cauliflower Florets

With pesto labane (gf)

Sweet Potato Fries \$8.25

With red pepper mayo (gf)

French Fries (gf, v) \$5.25

With ketchup

Gluten Free Pita
available \$1.55 per piece

Internet password: abuhassan
www.orenhummus.com

ver 3.2020

BEVERAGES

BEER

GoldStar Israeli Lager	\$6.95
Stella Artois Pilsner	\$6.50
Hoegaarden White Wheat	\$6.50
Fort Point KSA	\$6.50
Firestone Walker "805" Blonde Ale	\$6.50
Bear Republic Racer 5 IPA	\$6.95

WHITE WINE (glass/bottle)

Mt. Hermon White Blend Galilee, Israel	\$10.50/\$39
Cannonball Sauvignon Blanc Healdsburg, CA	\$12/\$42
Covenant Blue C Viognier Upper Galilee, Israel	\$13/\$47
Sean Minor '4Bears' Chardonnay Central Coast, CA	\$10.50/\$39

Yarden Chardonnay Galilee, Israel	\$14/\$52
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ROSÉ WINE

Val Joanis Rhone, France	\$11/\$42
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RED WINE

Mt. Hermon Red Blend Galilee, Israel	\$10.50/\$39
Roth Estate Pinot Noir Sonoma County, CA	\$14.50/\$54
Turley 'Juvenile' Zinfandel California	\$14.50/\$54
Butternut Cabernet Sauvignon Central Coast, CA	\$12/\$45
Gilgal Cabernet Sauvignon Galilee, Israel	\$13.50/\$49

COLD DRINKS

Soda	\$2.95
Lemonade Freshly squeezed, homemade lemonade with mint leaves	\$4.50
Iced Tea Homemade iced tea	\$4.50
Malt Israeli non-alcoholic black beer	\$4.85
Coconut Water (12 oz.)	\$4.85
San Pellegrino (500 ml)	\$4.85
Bottled Water	\$4.85
Kid's Apple Juice	\$1.95

COFFEE & TEA

Turkish Coffee Imported from Israel	\$3.50
Nescafe Imported from Israel	\$2.50
Flying Goat Pressed Coffee Regular or Decaf	\$5.25
Hot Mint Tea Fresh mint leaves steeped in hot water	\$2.50

SAMOVAR LOOSE LEAF TEAS

Individually steeped and served by the pot - \$4.95 each
English Breakfast
Jasmine Green
Chamomile Twist (herbal)
Turmeric Spice (herbal)

GRAB & GO

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

8 oz. container	\$6.50
16 oz. available upon request	\$12.00

Buy three, get the fourth FREE!*
*only applies to 8 oz.

DIPS

8oz. includes one pita / 16oz. includes two pitas

Hummus (gf, v)
Jaffa Style Hummus (gf, v)
Romanian Eggplant (gf, v)
Babaganoush Eggplant (gf, v)
Oren's Eggplant (gf)
Greek Style Eggplant (gf, v)
Chunky Eggplant (gf, v)
Labane (gf)

SIDES

Does not include pita

Green Cabbage (gf, v)
Marinated Beets (gf, v)
Moroccan Carrots (gf, v)
Hot Green Harissa Sauce (gf, v)
Red Chili Garlic Sauce (gf, v)
Pickles & Olives (gf, v)

Bourekas (mushroom, potato, or cheese)	\$2.50 each 6 for \$12
Irving's Challah (Fridays only)	\$7.00
Chocolate Mousse	\$7.00
Traditional Malabi	\$7.00
Pita (white or whole wheat)	\$.85
Gluten Free Pita	\$1.55

(gf) gluten free (v) vegan

CATERING



We offer catering packages for every event. Let our pita bar serve your co-workers or our à la carte options impress your guests at any special event.

Pick up a catering menu, visit us online, or contact our catering coordinator at:

catering@orens hummus.com
(650) 204-0017

Save time!
Order for Pick Up
with our app:



COMMUNITY ALLIANCE
WITH FAMILY FARMERS

Proudly supporting local agriculture as a member of CAFF

CUPERTINO 19419 Stevens Creek Blvd. (408) 982-5237

PALO ALTO 261 University Ave. (650) 752-6492

MOUNTAIN VIEW 126 Castro St. (650) 938-6736

SAN FRANCISCO 71 3rd St. (415) 915-6736

LOS GATOS - COMING SOON

www.orens hummus.com



RELAYING EXCESS FOOD

Helping to alleviate hunger by donating to Bay Area Food Runners



Member of the California Farmers Market Association

FRESH PITA BAKED
EACH DAY WITH NO PRESERVATIVES

We import the following specially from Israel:

- Garbanzos
 - Tahini
 - Spices
 - Olives
- ...& Knowledge

We believe food should be fresh, healthy, and tasty! That is why we follow five guiding principles that define our cuisine:

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.

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

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

CONVENIENT - We are open everyday and serve until late! Our fresh packed food is available for take-out so you can enjoy it at home. We cater events of all sizes and styles so you can easily share Oren's Hummus with friends or co-workers.

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. Our beef, chicken and eggs are 100% natural and we buy most of our produce from local family farmers.

A 3% living wage surcharge (5% in S.F.) will be added to all purchases. 100% of this surcharge is used to support living wages and health insurance for our employees. Thank you for your support.

Not all ingredients are listed, so please let us know about any allergies.

Consuming raw or undercooked meats, poultry, eggs, or milk may increase your risk of food-borne illness. Olives may contain pits. While many of our items are gluten free, there is always a possibility of trace amounts of cross-contamination with ingredients containing gluten. We promise to do our best, but please consider this when ordering from our menu.

Maximum 2 credit cards per table. 18% gratuity on 6 guests or more. Corkage fee \$22. Outside dessert fee \$1.50 /person.