

HUMMUS BOWLS

Choice of Original or Jaffa style hummus
Includes two white or wheat pitas
(gluten free pita + \$1.55 each)

Classic	\$9.50
Hummus with imported tahini, olive oil, & our secret sauce (gf, v)	
Falafel & Salad	\$11.95
Choice of yellow garlic falafel or green herb falafel with Israeli salad & tahini dressing (gf, v)	
Eggplant	\$12.95
Chunky eggplant, stewed tomatoes & garlic (gf, v)	
Beets	\$12.95
Marinated beets, feta cheese, walnuts, orange zest, cilantro & balsamic reduction (gf)	
Stewed Mushroom	\$11.95
Mushrooms & sautéed onions simmered in vegetable broth, with tahini (gf, v)	
Sabich	\$14.50
Fried eggplant, potato, hard-boiled egg, Israeli salad, amba sauce, herbs & tahini (gf)	
Cauliflower	\$14.50
Roasted cauliflower, golden raisins, almonds & chives (gf)	
Chicken	\$15.95
Spiced chicken thigh with tahini (gf)	
Moroccan Beef	\$16.00
Ground beef, Moroccan spice, pine nuts & tahini (gf)	
Braised Lamb	\$19.00
Pomegranate-braised lamb shoulder & fresh mint (gf)	

SALADS

Large Israeli Salad	\$9.75
Chopped cucumber, tomato, red onion & parsley, served with lemon vinaigrette (gf, v)	
Oren's Fatush Salad	\$13.00
Tomato, cucumber, onion, feta cheese, and crushed pita chips in lemon vinaigrette	
Greek Salad	\$14.50
Chopped romaine, cucumber, tomato, kalamata olives, bell pepper, and imported sheep's feta cheese (gf)	
+ Chopped Chicken	\$6.00

PITA SANDWICHES

Made with original hummus, tomato, cucumber, pickles & tahini on white, wheat, or gluten free pita

Add a handful of fries to any pita +\$1.50

Yellow Garlic Falafel (v)	\$10.00
Green Herb Falafel (v)	\$10.00
Sabich	\$13.50
Chicken Schnitzel	\$15.95
Breaded & fried chicken breast	
Chicken Skewer	\$14.50
With green cabbage	
Beef Kebab	\$14.95
With lamb, garlic & herbs	

ISRAELI FAVORITES

Traditional Shakshuka	\$16.00
(For dine in only) Two organic eggs poached over medium in our spiced tomato sauce (gf)	
Served with one pita	
+ Turkey sausage \$4.95 + Mozzarella and pesto \$3.10	
Green Shakshuka	\$16.00
(For dine in only) Two organic eggs poached over medium in a spinach and kale cream sauce, garnished with parmesan (gf)	
Served with one pita	
Chicken Schnitzel	\$18.95
Breaded chicken breast, mashed sweet potatoes, garlic green beans & Dijon mustard	
Rice Bowl	\$15.50
Turmeric spiced Basmati rice simmered with tomatoes, garlic, onions, mint, & parsley. Topped with chicken or beef kebab (gf)	
• Substitute falafel or vegetable skewer (gf, v) \$14.95	

FRIES & FALAFEL

Yellow Garlic Falafel	\$5.00
With tahini (gf, v)	
Green Herb Falafel	\$5.00
With tahini (gf, v)	
French Fries	\$5.25
With ketchup (gf, v)	
Sweet Potato Fries	\$8.25
With red pepper mayo (gf)	
Quick-Fried Cauliflower Florets	\$8.25
With pesto labane (gf)	

GRILLED ENTRÉES

Includes one pita and your choice of two dips, sides, or falafel. Cauliflower or Sweet Potato Fries as a side +\$2.85

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 & garlic, drizzled with tahini (gf)	
Vegetable Skewer	\$17.50
Onions, tomatoes, red bell peppers, eggplant & mushrooms (gf, v)	
+ add an á la carte skewer:	
Chicken \$10.00 Beef \$11.50 Vegetable \$8.00	

DIPS & SIDES

For dine in only –
see Grab N Go for takeout
1 for \$5.25 / 2 for \$9.50 / 3 for \$14.00

Sampler Dish \$16.00

A taste of our favorites marked * below
(no substitutions please) (gf) For dine in only

DIPS

Each dip includes one pita

Small Hummus

A side portion of the classic (gf, v)

* Babaganoush Eggplant

Roasted eggplant with tahini & spices (gf, v)

* Greek Style Eggplant

Eggplant, tomato, dill, parsley & garlic (gf, v)

Romanian Eggplant

Roasted eggplant with red bell peppers, lemon, cilantro & garlic (gf, v)

Chunky Eggplant

Eggplant with tomatoes & garlic (gf, v)

* Oren's Eggplant

Fried eggplant, spices, onion, egg & chicken stock (gf)

* Labane

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

SIDES

Small Israeli Salad

Cucumber, tomato, onions, parsley, lemon & olive oil (gf, v)

* Marinated Beets

Beets in apple cider cilantro vinaigrette (gf, v)

Traditional Tabule

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

"Untraditional" Tabule

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

* Moroccan Carrots

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

Pickles & Olives

Imported brined pickles & green olives (gf, v)



(gf) gluten free (v) vegan

Extra white or wheat pita \$1.00
Gluten free pita \$1.55 Tahini sauce c.35

A 3% living wage surcharge (5% in S.E.) 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.

WINE & BEER

WHITE WINE (glass/bottle)

Mt. Hermon \$10.50/\$39

White Blend, Galilee, Israel

Cannonball \$12/\$42

Sauvignon Blanc, Healdsburg, CA

Covenant \$13/\$47

Blue C Viognier, Upper Galilee, Israel

Sean Minor \$10.50/\$39

'4Bears' Chardonnay, Central Coast, CA

Yarden \$14/\$52

Chardonnay, Galilee, Israel

ROSÉ WINE

Val Joanis \$11/\$42

Rhone, France

RED WINE

Mt. Hermon \$10.50/\$39

Red Blend, Galilee, Israel

Roth Estate \$14.50/\$54

Pinot Noir, Sonoma County, CA

Turley \$14.50/\$54

'Juvenile' Zinfandel, California

Butternut \$12/\$45

Cabernet Sauvignon, Central Coast, CA

Gilgal \$13.50/\$49

Cabernet Sauvignon, Galilee, Israel

BEER

GoldStar \$6.95

Israeli Lager

Stella Artois \$6.50

Pilsner

Hoegaarden \$6.50

White Wheat

Fort Point \$6.50

KSA

Firestone Walker "805" \$6.50

Blonde Ale

Bear Republic Racer 5 \$6.95

IPA

COLD DRINKS

Soda \$2.95

Lemonade \$4.50

Freshly squeezed with mint leaves

Iced Tea \$4.50

Homemade iced tea

Malt \$4.85

Israeli non-alcoholic black beer

Coconut Water (12 oz.) \$4.85

San Pellegrino (500 ml) \$4.85

Bottled Water \$4.85

Kid's Apple Juice \$1.95

DESSERTS

Handmade Baklava \$2.99/

Phyllo dough, pistachio, and honey
layered by hand and baked fresh
piece

Traditional Malabi \$7

Mediterranean custard topped with
coconut, pistachios, rose water,
and raspberry syrup (gf)

Irving's Challah \$7

Available on Fridays only

Bourekas \$2.50 each/

Mushroom, potato, or cheese
6 for \$12

Chocolate Mousse \$7

Bittersweet chocolate with
handmade whipped cream and
chopped walnuts (gf)

Chocolate Babka \$6

(Two slices) Layers of chocolate
and buttery brioche served warm
& topped with whipped cream

COFFEE & TEA

Turkish Coffee \$3.50

Imported from Israel

Nescafe \$2.50

Imported from Israel

Flying Goat Pressed Coffee \$5.25

Regular or Decaf

Hot Mint Tea \$2.50

Fresh mint leaves steeped in hot water

SAMOVAR LOOSE LEAF TEAS

Individually steeped and served by the pot -
\$4.95 each

English Breakfast

Jasmine Green

Chamomile Twist (herbal)

Turmeric Spice (herbal)

PARTY PLATTERS

Hummus for 10 / 20 people

\$40/\$75

Side Sampler - Choice of 4 or 6 items

\$35/\$55

Ask about our catering & private party menus

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 \$2.50 each

(mushroom, potato, or cheese)
6 for \$12

Irving's Challah (Fridays only) \$7.00

Chocolate Mousse \$7.00

Traditional Malabi \$7.00

Pita (white or whole wheat) \$1.00

Gluten Free Pita \$1.55

(gf) gluten free (v) vegan

Save time!
Order for Pick Up
with our app:



CUPERTINO

19419 Stevens Creek Blvd. (408) 982-5237

LOS GATOS

#1 N. Santa Cruz Avenue (408) 344-6736

MOUNTAIN VIEW

126 Castro St. (650) 938-6736

PALO ALTO

261 University Ave. (650) 752-6492

SAN FRANCISCO

71 3rd St. (415) 915-6736

www.orenhummus.com