

HUMMUS BOWLS

Served with two pitas (white or whole wheat)
Each additional pita \$1.00/piece
Gluten free pita available upon request \$1.85/piece

Hummus Classic \$8.95

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

Hummus Jaffa Style \$10.50

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, garlic, and tahini (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 and tahini (gf, v)

NEW Hummus Chicken \$16.00

Hummus with spiced and chopped chicken thigh and tahini (gf)

Hummus Lamb \$19.00

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

Hummus Beef \$16.00

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

NEW Hummus Topping Sampler \$21.00

Hummus with three of our signature toppings: mushrooms, eggplant, and Moroccan beef – no substitutions (gf)

SALADS

+ Chopped chicken to any salad \$4.65

Large Israeli Salad \$9.75

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

NEW Beet & Goat Cheese Salad \$12.00

Chopped Romaine, steamed beets, goat cheese, and toasted walnuts, with tahini-balsamic dressing

Greek Salad \$14.50

Chopped romaine, cucumber, tomato, kalamata olives, bell pepper, and imported sheep's feta cheese (gf)

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 \$3 each / 6 for \$15

GRILLED ENTRÉES

Includes your choice of two sides or dips
Cauliflower or Sweet Potato Fries as a side +\$3.50

Served with one pita (white or whole wheat)
Each additional pita \$1.00/piece
Gluten free pita available upon request \$1.85/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 \$16.50

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

+ add an á la carte skewer:

Chicken \$10.50

Beef \$11.50

Vegetable \$7.50

+ add á la carte chicken schnitzels:

(2 pieces) \$10.50

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 \$19.95

Breaded chicken breast, mashed sweet potatoes, green beans sautéed in garlic, 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) \$12.95

PITA SANDWICHES

Choice of white, wheat, or gluten free pita

Pita Falafel \$10.50

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

Pita Sabich \$13.95

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

Pita Chicken \$14.95

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 two pitas (white or whole wheat)
Each additional pita \$1.00/piece
Gluten free pita available – \$1.85/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)

NEW Pomegranate Walnut

Blend of walnuts and smoky pomegranate with tomato, peppers, garlic & herbs (gf, v)

* 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

Choice of Green Herb or Yellow Garlic (5 pieces) (gf, v)

NEW Roasted Brussels Sprouts

Quartered Brussels sprouts with tahini, almonds, and golden raisins, served cold (gf, v)

* Marinated Beets

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

Traditional Tabouli

Bulgur, cucumber, tomatoes, herbs, olive oil, and lemon juice (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 \$9.00

Cauliflower Florets
With pesto labane (gf)

Sweet Potato Fries \$8.50

With red pepper mayo (gf)

French Fries \$5.25

With ketchup (gf, v)

Gluten Free Pita
available \$1.85 per piece

ver 3.2021

NEW
Kid's Menu Available
12 and under

(gf) gluten free (v) vegan

WiFi password: **abuhassan**
www.orenshummus.com

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!*
*of similar size

DIPS

8 oz. includes 1 pita / 16 oz. includes 2 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)

NEW Pomegranate Walnut (gf, v)

Labane (gf)

NEW Four Dip Sampler \$12.75

Hummus, Babaganoush,
Greek Style & Chunky Eggplant
with two pitas - no substitutions

SIDES

Does not include pita

Green Cabbage (gf, v)

NEW Roasted Brussels Sprouts (gf, v)

Marinated Beets (gf, v)

Moroccan Carrots (gf, v)

Pickles & Olives (gf, v)

HOMEMADE SAUCES \$4.95

4oz. bottles - Does not include pita

Hot Green Harissa Sauce (gf, v)

Red Chili Garlic Sauce (gf, v)

Tahini Sauce (gf, v)

NEW Tahini Balsamic Dressing (gf, v)

DESSERTS & BAKED GOODS

Chocolate Mousse \$8

Traditional Malabi \$8

Baklava (2 pieces) \$8

Chocolate Babka \$8

Irving's Challah (Fridays only) \$8

Bourekas \$3 each

(mushroom, potato, or cheese) 6 for \$15

Pita (white or whole wheat) \$1

Gluten Free Pita \$1.85

(gf) gluten free (v) vegan

**FRESH PITA BAKED
EACH DAY** WITH NO PRESERVATIVES

We import the following
specially from Israel:

Garbanzos • Tahini • Spices
Olives... & Knowledge

NON-ALCOHOLIC

**Homemade Mint
Lemonade** \$4.50

Freshly squeezed lemonade with
mint leaves, free refills

Fresh Brewed Iced Tea \$4.50

Samovar black tea brewed daily,
free refills

Israeli Malt \$5.25

Non-alcoholic black beer

San Pellegrino \$3.95

Flavored Waters (11 oz.)

Black cherry-pomegranate
Tangerine-strawberry

San Pellegrino \$5.50

Sparkling Water (500 ml)

Coconut Water (12 oz.) \$4.95

Still Water (16 oz.) \$2.35

Soda Fountain \$2.95

Apple Juice \$1.95

COFFEE & TEA

Turkish Coffee \$3.50

Imported from Israel

Nescafe \$1.95

Imported from Israel

Flying Goat Pressed Coffee \$5.25

Regular or Decaf

Hot Mint Tea \$1.95

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)

We offer **catering packages** for
every event. Visit us online or
contact our catering coordinator at:
catering@orenshummus.com
(650) 204-0017

WINE & BEER

WHITE WINE (glass/bottle)

Mt. Hermon \$10/\$40

White Blend
Galilee, Israel

Cannonball \$12.50/\$44

Sauvignon Blanc
Healdsburg, CA

Foxen \$13/\$46

Chenin Blanc
Ernesto Wickenden Vineyard
Santa Maria Valley, CA

Covenant \$15/\$55

Blue C Viognier
Upper Galilee, Israel

Yarden \$14/\$48

Chardonnay
Galilee, Israel

Poseidon \$14.50/\$52

Chardonnay
Carneros, Napa Valley, CA

ROSÉ WINE

Domaine de Pellehaut \$10/\$40

Cotes de Gascogne, France

RED WINE

Mt. Hermon \$10/\$40

Red Blend
Galilee, Israel

Talbott Kali Hart \$14/\$48

Pinot Noir
Santa Lucia Highlands, CA

Gilgal \$13/\$46

Cabernet Sauvignon
Galilee, Israel

Vina Robles \$14.50/\$52

Cabernet Sauvignon
Paso Robles, CA

BEER

\$6.95 each

GoldStar
Israeli Lager

Stella Artois
Pilsner

Hoegaarden
White Wheat

Fort Point
KSA

Firestone Walker "805"
Blonde Ale

Bear Republic Racer 5
IPA

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.



**Order for Pick up or
Delivery and receive
special discounts
with our app**



Proudly supporting local
agriculture as a member of CAFF



Helping to alleviate hunger by
donating to Bay Area Food Runners



Member of the California
Farmers Market Association

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

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

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

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

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

www.orenshummus.com

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.