

## 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 \$10.95

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

### Hummus Beets \$13.95

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

### Hummus Eggplant \$13.95

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

### Hummus Mushrooms \$13.95

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

### NEW Hummus Zucchini \$13.95

Hummus with grilled zucchini, warmed cherry tomatoes, pine nuts, and sumac (gf, v)

### Hummus Sabich \$15.50

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

### Hummus Cauliflower \$15.50

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

### 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 \$16.50

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

## SALADS

+ Chopped chicken to any salad \$6.00

### Large Israeli Salad \$10.50

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

### Beet & Goat Cheese Salad \$14.95

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

### Greek Salad \$15.95

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

### Oren's Fattoush Salad \$14.50

Tomato, cucumber, onion, imported sheep's 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

(gf) gluten free (v) vegan

Kid's Menu Available  
12 and under \$10.95

WiFi password: **abuhassan**  
[www.orenshummus.com](http://www.orenshummus.com)

## 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 GF \$1.85/piece

### Chicken Skewer \$23.00

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

### Beef Kebab \$24.00

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

### Vegetable Skewer \$20.00

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

### NEW Plant-Based Lamb Kebab \$25.00

Pea protein, coconut oil, cocoa butter, canola oil, and spices (gf, v)

#### + add à la carte:

Chicken Skewer \$13.50

Beef Kebab \$14.50

Vegetable Skewer \$11.50

Plant-Based Lamb Kebab \$15.00

Chicken Schnitzels (2 pieces) \$12.50

## 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 \$3.50

### 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 \$24.00

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

### Rice Bowl

Turmeric spiced Basmati rice simmered with tomatoes, garlic, onions, mint, parsley, and tahini. (gf)

• With falafel (gf, v) \$13.95

• With vegetable skewer (gf, v) \$14.95

• With chicken skewer (gf) \$15.95

• With beef kebab (gf) \$16.95

## PITA SANDWICHES

Choice of white, wheat, or gluten free pita

### Pita Falafel \$10.95

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

### Pita Sabich \$14.95

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

### Pita Chicken \$15.95

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 \$16.95

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

### NEW Pita Plant-Based Lamb \$18.95

Plant-Based Lamb, hummus, tomato, cucumber, and pickles (v)



Rip, Scoop, Eat!

## DIPS & SIDES

### Sampler Dish \$18.00

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 \$6 / 2 for \$10 / 3 for \$13

## DIPS

### Small Hummus

A side portion of the classic (gf, v)

### Small Jaffa-Style Hummus

Side portion of thick hummus (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

Choice of Green Herb or Yellow Garlic (5 pieces) (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)

### NEW Pearl Couscous Ratatouille \$7

Zucchini, squash, and eggplant tossed with pearl couscous and herbs (v)

## FRIES

### Quick-Fried \$9.00

### Cauliflower Florets

With pesto labane (gf)

### Sweet Potato Fries \$9.00

With red pepper mayo (gf)

### French Fries \$5.25

With ketchup (gf, v)

Extra sauces \$3.35

ver 5.2022

## GRAB & GO

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

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

### DIPS

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

**Hummus** (gf, v) \$7 8 oz. / \$13 16 oz.

**Jaffa Style Hummus** (gf, v) \$8 / \$15

**Romanian Eggplant** 8 oz. (gf, v) \$9

**Babaganoush Eggplant** 8 oz. (gf, v) \$9

**Oren's Eggplant** 8 oz. (gf) \$9

**Greek Style Eggplant** 8 oz. (gf, v) \$9

**Chunky Eggplant** 8 oz. (gf, v) \$9

**Labane** 8 oz. (gf) \$7

### SIDES

8 oz. Does not include pita

**Marinated Beets** (gf, v)

**Moroccan Carrots** (gf, v)

**Pickles & Olives** (gf, v)

### HOMEMADE SAUCES \$5.00

4 oz. bottles - Does not include pita

**Green Harissa Sauce** (gf, v)

**Red Chili Garlic Sauce** (gf, v)

**Tahini Sauce** (gf, v)

**NEW Tahini Green Sauce** (gf, v)

**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:

**Tahini • Spices • Olives... & Knowledge**

## NON-ALCOHOLIC

**Homemade Mint Lemonade** \$5.00

Freshly squeezed lemonade with mint leaves, free refills

**Fresh Brewed Iced Tea** \$5.00

Samovar black tea brewed daily, free refills

**Israeli Malt** \$6.00

Non-alcoholic black beer

**San Pellegrino Sparkling Waters** (11 oz.) \$4.00

Black cherry-pomegranate, Tangerine-strawberry, or Natural mineral water

**Coconut Water** (12 oz.) \$5.00

**PathWater** (still, 600 ml) \$6.00

**Soda Fountain** - Free refills \$3.50

**Apple Juice** \$2.00

## 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](mailto:catering@orenshummus.com)  
(650) 204-0017

## WINE & BEER

**WHITE WINE** (glass/bottle)

**Mt. Hermon** \$10/\$40

White Blend

Galilee, Israel

**William Hill** \$12/\$48

Sauvignon Blanc, Estate Winery

North Coast, CA

**Foxen** \$15/\$60

Chenin Blanc, Ernesto Wickenden Vineyard

Santa Maria Valley, CA

**Kokomo** \$15/\$60

Chardonnay

Russian River Valley, CA

**Brochelle** \$16/\$64

Zinfandel

Paso Robles, CA

## ROSÉ WINE

**Angels & Cowboys** \$12/\$48

Sonoma County, CA

## RED WINE

**Mt. Hermon** \$10/\$40

Red Blend

Galilee, Israel

**The Paring** \$15/\$60

Pinot Noir

Santa Rita Hills, CA

**Decoy** \$11/\$44

Merlot

Sonoma County, CA

**Block Nine** \$11/\$44

Cabernet Sauvignon

Caiden's Vineyard, CA

**Decoy** \$15/\$60

Cabernet Sauvignon

Sonoma County, CA

## BEER

\$6.95 each

**Calicraft**

Coast Kölsch

**GoldStar**

Israeli Lager

**Miller High Life**

American Lager

**Lagunitas**

A Little Sumpin' Sumpin', IPA

**Hop Valley**

Stash Panda, Hazy IPA

**Blue Moon**

Belgian White

Ask us about our seasonal wine & beer selections

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.



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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](http://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.