



Rip, Scoop, Eat!

HUMMUS BOWLS

Served with two pitas (white or whole wheat)
Each additional pita \$1.50/piece
Gluten free pita available upon request \$2.50/piece

Hummus Classic \$14
Hummus with imported tahini, olive oil, and our secret sauce (gf, v)

Hummus Jaffa Style \$14
A unique, thicker style of hummus with more garlic, pine nuts, olive oil, and parsley (gf, v)

Hummus Eggplant \$15
Hummus with chunky eggplant, stewed tomatoes, garlic, and tahini (gf, v)

Hummus Sabich \$16
Hummus with fried eggplant, hard-boiled egg, potato, cucumber, tomato, chopped pickles, Amba sauce, and fresh herbs (gf)

Hummus Cauliflower \$16
Hummus with roasted cauliflower, golden raisins, toasted almonds, and chives (gf)

Hummus Chicken \$18
Hummus with spiced and chopped chicken thigh and tahini (gf)

Hummus Beef \$18
Hummus with Moroccan spiced ground beef, pine nuts, and tahini (gf)

PITA SANDWICHES

Choice of white, wheat, or gluten free pita (add \$2.50)

Pita Falafel \$15
Hummus, falafel, cucumber, tomato, pickles, tahini (v)

Pita Sabich \$16
Hummus, fried eggplant, hard-boiled egg, potato, cucumber, tomato, pickles, Amba sauce, fresh herbs

Pita Chicken \$17
Grilled chicken thigh, hummus, cucumber, tomato, pickles, tahini

Pita Chicken Schnitzel \$17
Breaded and fried chicken breast, hummus, tomato, cucumber, pickles

Pita Beef Kebab \$17
Ground beef and lamb kebab, hummus, cucumber, tomato, pickles, tahini

BREAKFAST ALL DAY

Gluten Free Quiche \$9
Challah French Toast Sticks \$8
Served with maple syrup
Sausage & Egg Pita \$14
Assorted Pastries Market Price

Guest WiFi:
!Orens Hummus Guest
www.orenshummus.com

SHAREABLE BITES

Sampler Dish \$18
A taste of our favorites marked * below. Not available for Take-Out (no subs please) (gf)
Served with 2 pitas (white or whole wheat) • Each additional pita \$1.50/piece • Gluten free pita available \$2.50/piece

DIPS served with one pita — 1 for \$7 / 2 for \$13 / 3 for \$18

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, hard boiled egg, and chicken stock (gf)

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

Muhamarra \$9
Spicy dip of walnuts, pomegranate molasses, gf bread crumbs, red peppers, with fried gf pita strips (gf, v)
(not eligible for multi-item discount)

SIDES — 1 for \$7 / 2 for \$13 / 3 for \$18

Basmati Rice
Turmeric spiced Basmati rice (gf, v)

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

Pickles & Olives
Imported pickles and olives (gf, v)

Small Israeli Salad
Chopped cucumber, tomato, onions, parsley, lemon, and olive oil (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)

FRIES & MORE

Bourekas \$4.50 each or 6 for \$23
Flakey phyllo dough with your choice of filling: mushroom, potato, or cheese

Quick-Fried Cauliflower Florets \$11
With pesto labane (gf)

Sweet Potato Fries \$9
With red pepper mayo (gf)

French Fries With ketchup (gf, v) \$7

Garlic Feta Fries \$10
With ketchup (gf)

SALADS

+ Add chopped chicken thigh to any salad \$6

Israeli Salad \$12
Chopped cucumber, tomato, red onion, and parsley, served with lemon vinaigrette (gf, v)

Greek Salad \$18
Chopped romaine, cucumber, tomato, kalamata olives, bell pepper, and feta cheese (gf)

Oren's Fattoush Salad \$16
Tomato, cucumber, onion, feta cheese, and crushed gluten free pita chips in lemon vinaigrette (gf)

Chickpea & Kale Salad \$15
Marinated chickpeas, kale, lemon-tahini dressing, diced yellow & red peppers, lemon wedge (gf)

ISRAELI FAVORITES

Traditional Shakshuka \$18
Two organic eggs poached over medium in our spiced tomato sauce (gf)
Served with one pita (white or whole wheat)

+ Turkey sausage \$6
+ Mozzarella and pesto \$3.50
+ Feta Cheese \$3.50

Schnitzel de Noir \$25
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) \$16
• With vegetable skewer (gf, v) \$16
• With chicken skewer (gf) \$17
• With beef kebab (gf) \$17

GRILLED ENTRÉES

Includes your choice of two sides or dips (+\$3.50 for Cauliflower, Sweet Potato Fries, Feta Garlic Fries, Muhamarra (excludes pita strips)
Served with one pita (white or whole wheat)
Each additional pita \$1.50/piece GF \$2.50/piece

Chicken Skewer \$26
All-natural chicken thigh with secret spice blend (gf)

Beef Kebab \$26
All-natural ground beef and lamb with blended herbs and garlic, drizzled with tahini (gf)

Vegetable Skewer \$21
Onions, tomatoes, red bell peppers, eggplant, and mushrooms (gf, v)

Australian Lamb Skewers \$29
Harissa-marinated lamb, summer squash, mushrooms, red bell peppers, tahini drizzle, served with turmeric rice (no side choices)

+ add á la carte:
Chicken Skewer \$14
Beef Kebab \$14
Vegetable Skewer \$10
Harissa Lamb Skewer \$16
Chicken Schnitzels (2 pieces) \$13

(gf) gluten free (v) vegan

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

NON-ALCOHOLIC

Mint Lemonade	\$6
Fresh squeezed lemonade with mint leaves <i>(no refills)</i>	
Raspberry Lemonade	\$7
Fresh squeezed lemonade, rosewater & raspberry syrup, mint leaves <i>(no refills)</i>	
Fresh Brewed Iced Tea	\$5
Harney & Sons black tea brewed daily – free refills	
Israeli Malt	\$6
Non-alcoholic black beer	
San Pellegrino Sparkling Waters (11 oz.)	\$5
Ask your server for available flavors	
Open Water (still, 12 oz.)	\$4
Soda Fountain – Free refills	\$3
Apple Juice	\$3

COFFEE & TEA

Turkish Coffee	\$4
Imported from Israel	
Nescafe	\$2
Imported from Israel	
Hot Mint Tea	\$2
Fresh mint leaves steeped in hot water	

We proudly serve 

Pressed Coffee	\$7
Regular or Decaf	
Espresso	\$4
Cappuccino	\$5
Latte	\$6
Mocha	\$6.50
With Ghiradelli chocolate	
Caramel Latte	\$6.50
With house made caramel <i>(Substitute Oat Milk \$1.00)</i>	

HARNEY & SONS LOOSE LEAF TEAS

Individually steeped and served by the pot	\$5
English Breakfast	
Jasmine Green	
Chamomile Twist (herbal)	
Ginger Turmeric (herbal)	

Share the Love
Visit our retail counter
for prepackaged items
to take home

(gf) gluten free *(v)* vegan

DESSERTS

Handmade Baklava	\$8
(Two pieces) Phyllo dough, pistachio, and honey layered by hand and baked fresh	
Traditional Malabi	\$8
Mediterranean custard topped with coconut, pistachios, rose water, and raspberry syrup <i>(gf)</i>	
Matzo Brittle	\$8
Dark Belgian chocolate, homemade toffee, almonds, matzo, Maldon salt flakes, handmade whipped cream	
Chocolate Mousse	\$8
Bittersweet chocolate with handmade whipped cream and chopped walnuts <i>(gf)</i>	
Chocolate Babka	\$8
(Two slices) Layers of chocolate and buttery brioche served warm then topped with whipped cream	
Challah French Toast Sticks	\$8
Served with maple syrup	

FRESH PITA BAKED EACH DAY WITH NO PRESERVATIVES

Pita <i>(white or whole wheat)</i>	\$1.50
Gluten Free Pita	\$2.50

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

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

- AUTHENTIC** – Many of our ingredients are imported from Israel.
- FRESH** – Our hummus and pita are prepared fresh throughout the day.
- HEALTHY** – We use the best natural ingredients with no preservatives.
- CONVENIENT** – We are open everyday and serve until late!
- SUSTAINABLE** – We recycle everything we can – from oil to paper products.

We import the following specially from Israel:
Tahini • Spices • Olives... & Knowledge

WINE & BEER

*50% off on WineDown Wednesdays!

WHITE (glass/bottle)	
Mt. Hermon	\$10/\$40
Chardonnay/Sauvignon Blanc Blend Medium bodied, apples, floral Galilee, Israel	
J Lohr Winery	\$10/\$40
Flume Crossing Sauvignon Blanc Light Bodied, crisp & bright, citrus peel California	
Tyler Winery	\$16/\$60
Chardonnay Medium Bodied, fruity, buttery Santa Barbara, CA	
ROSÉ	
Angels & Cowboys	\$12/\$48
Light bodied, peaches, floral Sonoma County, CA	
RED	
Mt. Hermon	\$10/\$40
Red Blend (Syrah, Tempranillo, Sangiovese, Tinto Cao) Medium bodied, dark berries, earthy Galilee, Israel	
J Vineyards & Winery	\$12/\$48
Pinot Noir Medium bodied, dark cherry, vanilla, spices California	
Decoy	\$13/\$48
Merlot Full bodied, juicy, luscious Sonoma County, CA	
Block Nine	\$12/\$44
Cabernet Sauvignon Full bodied, blackberry, licorice Caiden's Vineyard, CA	
SANGRIA	
Sangria Sababa	\$12/gl \$70/bowl
Serves 6-8 Wine, orange juice, lemonade, splash of Sprite, orange & apple slices, fresh raspberries	
Corkage fee \$22/750 ml bottle.	
BEER	
Miller High Life	\$6
American Lager	
Calicraft	\$7
Coast Kölsch	
Hop Valley	\$7
Stash Panda, Hazy IPA	
Brewdog	\$7
Punk IPA	
Allagash Brewing	\$7
White Belgian Style Wheat	
Anderson Valley Brewing	\$7
Anderson Flats Oatmeal Stout	
GoldStar	\$8
Israeli Lager	
Glutenberg	\$10
Gluten-free Blonde (16 oz.)	

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



Fighting Food Waste Together



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

www.orenshummus.com

Maximum 2 credit cards per table. 18% gratuity on 8 guests or more.
Outside dessert fee \$2/person.

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.