

OREN'S HUMMUS

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 \$15
Hummus with imported tahini, olive oil, and our secret sauce (gf, v)

Hummus Jaffa Style \$15
A unique, thicker style of hummus with more garlic, pine nuts, olive oil, and parsley (gf, v)

Hummus Eggplant \$16
Hummus with chunky eggplant, stewed tomatoes, garlic, and tahini (gf, v)

Hummus Sabich \$17
Hummus with fried eggplant, hard-boiled egg, potato, cucumber, tomato, chopped pickles, Amba sauce, and fresh herbs (gf)

Hummus Cauliflower \$17
Hummus with roasted cauliflower, golden raisins, toasted almonds, and chives (gf)

Hummus Chicken \$19
Hummus with spiced and chopped chicken thigh and tahini (gf)

Hummus Beef \$19
Hummus with Moroccan spiced ground beef, pine nuts, and tahini (gf)

PITA SANDWICHES

Choice of white, wheat, or gluten-free pita (add \$2.50)
All sandwiches come with chopped cucumbers, tomatoes, & pickles

Pita Falafel \$16
Hummus, five house-made green herb falafel, tahini (gfa, v)

Pita Sabich \$17
Hummus, fried eggplant, hard-boiled egg, potato, Amba sauce, fresh herbs (gfa)

Pita Chicken \$18
Grilled all-natural chicken thigh, hummus, tahini (gfa)

Pita Chicken Schnitzel \$18
Breaded and fried chicken breast, hummus

Pita Beef Kebab \$18
Star Ranch Certified Angus all-natural ground beef and lamb kebab, hummus, tahini (gfa)

BREAKFAST ALL DAY

Gluten-free Quiche \$9.50

Challah French Toast Sticks \$9
Served with maple syrup

Sausage & Egg Pita (gfa) \$14

Guest WiFi:
Orens Hummus Guest
www.orenshummus.com

SHAREABLE BITES

Sampler Dish

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 \$7.50 / 2 for \$13.75 / 3 for \$19

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)

*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

Spicy dip of walnuts, pomegranate molasses, gf bread crumbs, red peppers, with fried gluten-free pita strips (gf, v)

(not eligible for multi-item discount)

\$10

SIDES — 1 for \$7.50 / 2 for \$13.75 / 3 for \$19

Basmati Rice

Turmeric spiced Basmati rice (gf, v)

Falafel

House-made green herb falafel (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

\$4.75 each or 6 for \$24.25

Flakey phyllo dough with your choice of filling: mushroom, potato, or cheese

Quick-Fried Cauliflower Florets

\$12

With pesto labane (gf)

Garlic Feta Fries

\$12

With ketchup (gf)

Sweet Potato Fries

\$10

With red pepper mayo (gf)

French Fries

\$9

With ketchup (gf, v)

SALADS

+ Add chopped chicken thigh to any salad \$6

Israeli Salad

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

\$13

Greek Salad

Chopped romaine, cucumber, tomato, kalamata olives, bell pepper, and feta cheese (gf)

\$16

Oren's Fattoush Salad

Tomato, cucumber, onion, feta cheese, and crushed gluten-free pita chips in lemon vinaigrette (gf)

\$16

ISRAELI FAVORITES

Traditional Shakshuka

\$19

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

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

Australian Lamb Skewers

\$30

8 oz. Harissa-marinated lamb, summer squash, mushrooms, red bell peppers, tahini drizzle, served with turmeric rice (no side choices) (gf)

Chicken Skewer

\$27

8 oz. all-natural chicken thigh with secret spice blend (gf)

Beef Kebab

\$27

8 oz. Star Ranch Certified Angus all-natural beef and lamb with blended herbs and garlic, drizzled with tahini (gf)

Vegetable Skewer

\$22

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

+ add à la carte:

Harissa Lamb Skewer

\$17

Chicken Skewer

\$14.75

Beef Kebab

\$14.75

Vegetable Skewer

\$10.50

Chicken Schnitzels (2 pieces) \$13.75

Rice Bowl

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

With green herb falafel (gf, v) \$17

With vegetable skewer (gf, v) \$17

With chicken skewer (gf) \$18

With beef kebab (gf) \$18

(gf) gluten-free (gfa) gluten-free available

(v) vegan (va) vegan available

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	\$8
Regular or Decaf	
Espresso	\$4.50
Cappuccino	\$5.50
Latte	\$6.50
Mocha	\$7
With Ghirardelli chocolate	
Caramel Latte	\$7
With house-made caramel (<i>Substitute Oat Milk \$1.00</i>)	

LOOSE LEAF TEAS

Individually steeped and served by the pot	\$5
Ask your server for our seasonal tea selections	

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

(gf) gluten-free (gfa) gluten-free available
(v) vegan (va) vegan available

DESSERTS

Handmade Baklava	\$9
(Two pieces)	
Phyllo dough, pistachio, and honey layered by hand and baked fresh	
Traditional Malabi	\$9
Mediterranean custard topped with coconut, pistachios, rose water, and raspberry syrup (gf)	
Matzo Brittle	\$9
Dark Belgian chocolate, homemade toffee, almonds, matzo, Maldon salt flakes, handmade whipped cream	
Chocolate Mousse	\$9
Bittersweet chocolate with handmade whipped cream and chopped walnuts (gf)	
Chocolate Babka	\$9
(Two slices)	
Layers of chocolate and buttery brioche served warm then topped with whipped cream (va)	
Challah French Toast Sticks	\$9
Served with maple syrup	

Outside dessert fee \$2/person.

FRESH PITA BAKED
EACH DAY WITH
NO PRESERVATIVES

Pita (white or whole wheat)	\$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

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

WINE & BEER

*50% off on
WineDown
Wednesdays!

WHITE (glass/bottle)

* **Mt. Hermon** \$11/\$44

Chardonnay/Sauvignon Blanc Blend
Medium bodied, apples, floral
Galilee, Israel

* **J Lohr Winery** \$11/\$44

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** \$11/\$44

Red Blend (Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot) 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/glass

Bowl of Sangria Serves 6-8 \$50

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 Kolsch

Brewdog \$7

Punk IPA

Allagash Brewing \$7

White Belgian Style Wheat

Anderson Valley Brewing \$7

Anderson Flats Oatmeal Stout

GoldStar \$8

Israeli Dark Lager

www.orenshummus.com

Maximum 2 credit cards per table. 18% gratuity on 8 guests or more.

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.