



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 \$16
Hummus with imported tahini, olive oil, and our secret sauce (gf, v)

Hummus Jaffa Style \$16
A unique, thicker style of hummus with more garlic, pine nuts, olive oil, and parsley (gf, v)

Hummus Eggplant \$16.50
Hummus with chunky eggplant, stewed tomatoes, garlic, and tahini (gf, v)

Hummus Sabich \$17.75
Hummus with fried eggplant, hard-boiled egg, potato, cucumber, tomato, chopped pickles, Amba sauce, and fresh herbs (gf)

Hummus Cauliflower \$17.75
Hummus with roasted cauliflower, golden raisins, toasted almonds, and chives (gf)

Hummus Chicken \$20
Hummus with spiced and chopped chicken thigh and tahini (gf)

Hummus Beef \$20
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 \$16.50
Hummus, five house-made green herb falafel, tahini (gfa, v)

Pita Sabich \$17.75
Hummus, fried eggplant, hard-boiled egg, potato, Amba sauce, fresh herbs (gfa)

Pita Chicken \$19
Grilled all-natural chicken thigh, hummus, tahini (gfa)

Pita Chicken Schnitzel \$19
Breaded and fried chicken breast, hummus

Pita Beef Kebab \$19
Star Ranch Certified Angus all-natural ground beef and lamb kebab, hummus, tahini (gfa)

BREAKFAST ALL DAY

Gluten-free Quiche \$10
Challah French Toast Sticks \$10
Served with maple syrup
Sausage & Egg Pita (gfa) \$14

Guest WiFi:
!Orens Hummus Guest
www.orens hummus.com

SHAREABLE BITES

Sampler Dish \$20
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 \$7.75 / 2 for \$14.50 / 3 for \$20

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 \$10
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)

SIDES — 1 for \$7.75 / 2 for \$14.50 / 3 for \$20

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 \$5 each or 6 for \$25.50
Flakey phyllo dough with your choice of filling: mushroom, potato, or cheese
Quick-Fried Cauliflower Florets \$12.50
With pesto labane (gf)
Garlic Feta Fries \$12.50
With ketchup (gf)
Sweet Potato Fries \$10.50
With red pepper mayo (gf)
French Fries With ketchup (gf, v) \$9

SALADS

+ Add chopped chicken thigh to any salad \$6
Israeli Salad \$13.25
Chopped cucumber, tomato, red onion, and parsley, served with lemon vinaigrette (gf, v)
Greek Salad \$17
Chopped romaine, cucumber, tomato, kalamata olives, bell pepper, and feta cheese (gf)
Oren’s Fattoush Salad \$17
Tomato, cucumber, onion, feta cheese, and crushed gluten-free pita chips in lemon vinaigrette (gf)

ISRAELI FAVORITES

Traditional Shakshuka \$20
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 \$29
8 oz. 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 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

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 \$32
8 oz. Harissa-marinated lamb, summer squash, mushrooms, red bell peppers, tahini drizzle, served with turmeric rice (no side choices) (gf)

Chicken Skewer \$28
8 oz. all-natural chicken thigh with secret spice blend (gf)

Beef Kebab \$28
8 oz. Star Ranch Certified Angus all-natural beef and lamb with blended herbs and garlic, drizzled with tahini (gf)

Vegetable Skewer \$23
Onions, tomatoes, red bell peppers, eggplant, and mushrooms (gf, v)

+ add á la carte:
Harissa Lamb Skewer \$18
Chicken Skewer \$15
Beef Kebab \$15
Vegetable Skewer \$11
Chicken Schnitzels (2 pieces) \$14.50

A 5% 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 Fresh squeezed lemonade with mint leaves <i>(no refills)</i>	\$6
Raspberry Lemonade Fresh squeezed lemonade, rosewater & raspberry syrup, mint leaves <i>(no refills)</i>	\$7
Fresh Brewed Iced Tea Harney & Sons black tea brewed daily – free refills	\$5
Israeli Malt Non-alcoholic black beer	\$6
San Pellegrino Sparkling Waters (11 oz.) Ask your server for available flavors	\$5
Open Water (still, 12 oz.)	\$4
Soda Fountain – Free refills	\$3 ⁵⁰
Apple Juice	\$3

COFFEE & TEA

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

We proudly serve 

Pressed Coffee Regular or Decaf	\$8
Espresso	\$4 ⁵⁰
Cappuccino	\$5 ⁵⁰
Latte	\$6 ⁵⁰
Mocha With Ghirardelli chocolate	\$7 ⁵⁰
Caramel Latte With house-made caramel <i>(Substitute Oat Milk \$1.00)</i>	\$7 ⁵⁰

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 (Two pieces) Phyllo dough, pistachio, and honey layered by hand and baked fresh	\$10
Traditional Malabi Mediterranean custard topped with coconut, pistachios, rose water, and raspberry syrup <i>(gf)</i>	\$10
Matzo Brittle Dark Belgian chocolate, homemade toffee, almonds, matzo, Maldon salt flakes, handmade whipped cream	\$10
Chocolate Mousse Bittersweet chocolate with handmade whipped cream and chopped walnuts <i>(gf)</i>	\$10
Chocolate Babka (Two slices) Layers of chocolate and buttery brioche served warm then topped with whipped cream <i>(va)</i>	\$10
Challah French Toast Sticks Served with maple syrup	\$10

Outside dessert fee \$2/person.

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@orensyummus.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 Chardonnay/Sauvignon Blanc Blend Medium bodied, apples, floral Galilee, Israel	\$11/\$44
* J Lohr Winery Flume Crossing Sauvignon Blanc Light Bodied, crisp & bright, citrus peel California	\$11/\$44
Tyler Winery Chardonnay Medium Bodied, fruity, buttery Santa Barbara, CA	\$16/\$60
ROSÉ	
* Angels & Cowboys Light bodied, peaches, floral Sonoma County, CA	\$12/\$48

RED

* Mt. Hermon Red Blend (Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot) Medium bodied, dark berries, earthy Galilee, Israel	\$11/\$44
J Vineyards & Winery Pinot Noir Medium bodied, dark cherry, vanilla, spices California	\$12/\$48
Decoy Merlot Full bodied, juicy, luscious Sonoma County, CA	\$13/\$48
* Block Nine Cabernet Sauvignon Full bodied, blackberry, licorice Caiden’s Vineyard, CA	\$12/\$44

SANGRIA

* Sangria Sababa Bowl of Sangria Serves 6-8	\$12/glass \$50
Wine, orange juice, lemonade, splash of Sprite, orange & apple slices, fresh raspberries	

• Corkage fee \$22/750 ml bottle.

BEER

Miller High Life American Lager	\$6
Calicraft Coast Kölsch	\$7
Brewdog Punk IPA	\$7
Allagash Brewing White Belgian Style Wheat	\$7
Anderson Valley Brewing Anderson Flats Oatmeal Stout	\$7
GoldStar Israeli Dark Lager	\$8

- 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.orensyummus.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.