



WELCOME TO YALLAH WHERE YOU ARE INVITED TO EMBARK ON A JOURNEY TO THE MIDDLE EAST AND EXPLORE THE MANY FLAVOURS AND TASTES THIS BEAUTIFUL REGION HAS TO OFFER. FIND THE FINEST LOCALLY SOURCED MEATS AND ONLY THE BEST IMPORTED PRODUCTS FROM THE MIDDLE EAST.

SALADS

SHAYDA SALAD 16

A gorgeous salad made with oregano & mint combined with sweet cherry tomatoes, ruby red pomegranate seeds, cucumber, black olives & chunks of feta cheese (V,GF)

BEDOVIN 14

Classic tiny chopped tomato, zesty red onion, cucumber & fresh herbs (VG,GF)

TABBOULEH 14

Earthy & nutty bulgur, finely chopped red onion, tomato, pomegranate seeds, fresh mint, parsley & our fabulous blend of spices (VG)

MIDDLE EASTERN VEGETABLE 14

Beautifully chosen tomato w finely chopped red onion, cucumber & fresh herbs drenched in a rich sauce made with the finest tahini (VG,GF)

ZAZAH SALAD *SEASONAL ONLY 16

Can we brag a bit? Juicy watermelon, mint, cherry tomato, almond & feta cheese with a dressing of dark molasses... she is one of a kind & you will only find her here at Yallah (V,GF)

PITA (VG) 1.5

DIPS 9.5

AJLOUK

The finest pumpkin blended w carrots, smoked garlic, black olives, fresh fresh coriander, capers & yummy spices (VG,GF)

AUBERGINE

Grilled & perfectly seasoned eggplant, feta, pomegranate seeds, lemon & fresh coriander (V,GF)

MAMID

Roasted peppers combined w garlic & fresh coriander (VG,GF)

HUMMUS

Hand-crushed chick-peas perfectly married with our blend of spices, tahini, juicy lemon & salt (VG,GF)

BABAĞANOUSH

Roasted eggplant married with smoked tahini in a rich luxurious dip (VG,GF)

TAHINI

Tahini w caper & parsley to drizzle over your meats & vegetables (VG,GF)

SELEK

Beet puree, smoked tahini, za'atar, homemade harissa & spices (VG,GF)

MATBUCHA

Slow cooked tomato's , garlic and spicy peppers (VG,GF)

MEZZE 18

CHOOSE ANY 4 OF THE ABOVE DIPS

(INCLUDES ONE PITA)

SIDES

Falafel (4 in a serving) 8 (VG,GF)

Harissa *hot chili sauce w spices 2.5 (VG,GF)

Zchoug *green chili sauce 2.5 (VG,GF)

Feta cheese chunks w olive oil and za'atar 6 (V)

Organic hard boiled egg 2.5 (V)

Gluten free bread 3 (VG)

BROCHETTES/ SKEWERS (INCLUDES A SMALL BEDOUIN SALAD) 16

Select cuts of : Entrecote (steak) or Lamb or Chicken or Merguez or Kebab (ground beef & lamb w our special blend of spices, pressed onto our signature metal skewer)

DISHES**HUMMUS & JERUSALEM MIX** 16

Spiced poultry meats mixed with caramelized onion & spices generously placed on top of a healthy serving of our blended-by-hand rich hummus (GF)

HUMMUS & DUDA 16

Juicy small slices of beef seasoned w za'atar spices atop a generous serving of homemade hummus (GF)

HUMMUS & MERGUEZ 16

Our merguez was a recipe created in the Casbah of Jaffa, and is a SPICY homemade sausage made w a seasoned mixture of finely ground beef & lamb (GF)

HUMMUS/ TAHINI & SHARMA 16

Six hour long cooked beef meat with caramelised onion and spices(GF)

HUMMUS & AUBERGINE 16

Beautifully seasoned & prepared eggplant (VG,GF)

HUMMUS & MATBUCHA 16

Slow cooked tomato's , garlic and spicy peppers place on top of a healthy serving of our blended-by-hand rich hummus (VG,GF)

SHAKSHUKA IS A RICH BLEND OF TOMATOES, GREEN & RED PEPPERS, ONION, GARLIC & A SPECIAL BLEND OF SPICES THAT WE COOK DOWN UNTIL IT MELTS INTO A CREAMY SAUCE. ONCE THE SAUCE IS READY, WE BREAK FRESH ORGANIC EGG ON TOP & SPRINKLE WITH A HANDFUL OF HERBS. SERVED ON A HOT SKILLET.

SHAKSHUKA W ORGANIC EGG 16

Tomatoes, peppers, garlic, olive oil, harissa & herbs topped w poached egg (V,GF)

SHAKSHUKA W ORGANIC EGG & FETA 17

Tomatoes, peppers, garlic, olive oil, harissa, herbs, poached egg & feta cheese (V,GF)

SHAKSHUKA W ORGANIC EGG & MERGUEZ 18

Tomatoes, peppers, garlic, olive oil, harissa, herbs, poached egg & spicy beef & lamb sausage(GF)

CHRAIME 18

Fish cake atop a rich tomato sauce which is cooked for hours with fish stock and a special blend of spices, including hot & sweet paprika, caraway, cumin, garlic & salt.

AGGAR W BEEF 17

Roasted eggplant w smoked tahini, hard boiled organic egg, pomegranate seeds & spiced minced meat(GF)

AGGAR 15

Roasted eggplant w smoked tahini, hard boiled organic egg & pomegranate seeds (V,GF)

CALAMARI W ZA'ATAR 15

Crispy battered & deep fried squid tossed in traditional za'atar spice (GF)

YALLAH IN THE PITA CHOICE OF.....CLASSC OR MERGUEZ OR FISH 16
OUR SECRET MINCEMEAT RECIPE WHERE THE MEAT IS COOKED INSIDE OF THE PITA ALLOWING ALL THE JUICES TO FLAVOR THE MEAT, WHICH PRODUCES A CRISPY CRUST ON THE OUTSIDE OF THE PITA.. DELICIOUS

IN THE PITA

Falafel Deep fried ball of chickpeas, fresh herbs and spices (VG) 11

JERUSALEM MIX Spiced poultry meats mixed with caramelized onion & spices 14

KEBAB Meatballs made of ground beef & lamb, drenched in our special spices 14

LAMB Wood-fired pieces of meat wrapped in a salad of white cabbage, cucumber, tomato & onion. Drizzled with tahini sauce 14

BEEF Wood-fired pieces of entrecôte wrapped in a salad of white cabbage, cucumber, tomato & onion. Drizzled with tahini sauce 14

NATCH Fish cakes with chraime sauce, tahini, tomato and salt 14

MERGUEZ SAUSAGE Created in the Casbah of Jaffa, our special beef and lamb sausage 14

MERGUEZ KEBAB Combination of beef & lamb sausage and meatball in spices 14

DUDA Beef w zatar spices & smoked tahini 14

CHICKEN Wood-fired juicy grilled chicken infused with herbs & spices 14

SHARMA Beef meat cooked for six hours with caramelised onions and spices 14

**DESSERT**

Baklava ...layers of deliciousness, syrup & nuts 6 (V)

Pot of chocolate mousse w cardamom & pistachio (sugar-free) 6 (V,GF)

V- VEGETARIANO | VG- VEGANO| GF- GLUTEN FREE
VAT included

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