

המסעדה

HA'MISADA
MEDITERRANEAN KITCHEN

5325 US HIGHWAY 9 | HOWELL, NJ 07731 | 732.314.1006

STARTERS

SHAKSHUKA	15
Slow cooked seasoned tomato stew, touch of chili pepper, special blend of spices served with sunny side eggs, served with 2 pitas	
BEEF KIBBE (4)	12
Seasoned angus beef, baharat spice, fried to perfection, served with tehina	
BEEF MOROCCAN CIGARS (4)	12
Spicy angus beef stuffed in crispy cigar shells, fried to perfection, served with tehina	
EGGPLANT BALADI	13
Charcoal smoked eggplant, topped with tomato, sour pickle, drizzled with lemon confit, tahini, cold pressed olive oil, served with 2 pitas	
STUFFED MUSHROOM MEDALLION (5)	17
Seasoned ground beef, citrus emulsion, white wine garlic jus	
PASTRAMI WONTONS	15
Delicious pockets of creamy pastrami, fried to golden brown, served with sauce of your choice	
CRISPY CHICKEN WINGS (10)	13
Crispy wings, coated in our secret blend of spices served with sauce of your choice: creamy buffalo / hickory bbq / sweet chili	

SOUPS

HEARTY CHICKEN SOUP	9
Slow cooked traditional chicken broth, root vegetables	
YEMENITE BEEF SOUP	11
Rich beef broth, marinated blend of spices, garden potato	

HUMMUS

COLLECTION

The creamiest chick pea hummus you have ever experienced served with choice of toppings, served with 2 pitas

HUMMUS & TEHINA	13
An Israeli classic, fresh parsley, paprika, olive oil	
HUMMUS SHAWARMA	18
Our famous hummus, marinated baby chicken schwarma, fresh parsley, paprika, olive oil	
HUMMUS FALAFEL	14
Our famous hummus topped with chick pea falafel balls, fresh parsley, paprika, olive oil	
HUMMUS MUSHROOM	14
Our famous hummus, topped with pan seared mushrooms, caramelized onions, galilean olive oil fresh parsley, paprika	
HUMMUS BASSAR	19
Our famous hummus topped with delicious ground meat blend, fresh parsley, paprika, olive oil	
HUMMUS SABICH A vegetarian favorite!	14
Our famous hummus served with fried eggplant, hard boiled eggs, amba chutney, tahini drizzle, fresh parsley, paprika, olive oil, served with 2 pitas	
HUMMUS SHAKSHUKA	15
Our famous hummus, pan sizzling tomato stew, secret blend of spices, fresh parsley	

SIDES

FRENCH FRIES Fresh fried potatoes, sea salt	7
MASH POTATO Creamy potatoes, caramelized onions	7
MEDITERRANEAN RICE Seasoned rice, with thin noodles	7
RICE & BEANS Seasoned rice, savory white bean stew	8
COUSCOUS WITH VEGETABLES Fork tender moroccan style couscous, topped with a slow cooked vegetable stew	12
FRIED ZUCCHINI STICKS Steak cut zucchini, coated in panko, golden crisp	7

SALAD + DIPS

Served with 1 pita

7

BABAGANOUSH

Grilled eggplant, creamy lemon & garlic aioli

TEHINA

Raw sesame paste, lemon, lots of love

SPICY EGGPLANT SALAD

Pan fried eggplant, mediterranean schug blend, creamy tomato sauce

ISRAELI POTATO SALAD

Peas n carrots, pickles, hard boiled eggs, creamy mayo

AVOCADO SALAD

Chopped avocado, fresh herbs, fresh lemon, Dead Sea salt

SPICY CARROT MEDLEY

Marinated carrots tossed in fresh herbs, lemon zest, spicy paprika oil

PURPLE CABBAGE SALAD

White wine vinegar, spices, olive oil

COLE SLAW

Marinated cabbage in fresh lemon, creamy mayo

HOUSE PICKLED VEGETABLES

A blend of chefs hand picked garden veggies marinated in our homemade spice blend

SALAD COMBO PLATE (pick 5) 18

GOURMET SALADS

GRILLED CHICKEN CAESAR SALAD 24

Romaine lettuce, tomato, red onion, croutons, creamy caesar dressing

GRILLED BABY CHICKEN SALAD 26

Romaine, tomato, cucumber, lemon olive oil vinaigrette

GRILLED STEAK SALAD 29

Romaine, tomato, cucumber, lemon, olive oil vinaigrette

SCHNITZEL SALAD 24

Romaine, tomato, cucumber, lemon olive oil vinaigrette

ISRAELI SALAD 14

Tomato, cucumber, fresh cilantro, lemon olive oil vinaigrette

FROM THE GRILL

Served with 2 side dishes of your choice

BABY CHICKEN SHAWARMA 25

Marinated baby chicken & lamb shawarma seasoned to perfection, served off our open fire broilers

GRILLED CHICKEN BREAST 25

Tender pieces of white marinated chicken, seasoned with chefs blend of spices

GRILLED BABY CHICKEN SKEWER 25

Marinated baby chicken fillet, char grilled, chefs special seasoning

PAN FRIED SCHNITZEL 25

Crispy fried white chicken schnitzel, "The way savta used to make it"

BEEF KUFTA SKEWER 28

Ground seasoned beef kebob, fresh herbs, char grilled to perfection

BEEF ARAYES 28

Ground seasoned beef, stuffed in a hot pita, char grilled, served with tehina, side of Israeli salad

LAMB KUFTA SKEWER 30

Ground seasoned baby lamb, fine herbs, grilled to perfection

BEEF SHISH SKEWER 45

Marinated special tenderloin steak, grilled to perfection

PRIME RIB EYE STEAK (16OZ) 49

USDA prime bone in rib eye, grilled to your specifications. Served with caramelized onions

BEEF HANGAR STEAK (12OZ) 49

Marinated hanger steak, fresh butcher pepper, grilled to your specifications

GRILLED CHICKEN WINGS 23

House seasoning, grilled on our open flame

MIXED PLATE (3 SKEWERS) 39

Baby chicken kebob / lamb kufta kebob / beef shish kebob, grilled over char flame

SANDWICHES

All sandwiches served in house fresh baked pita with choice of vegetables & sauces.
Israeli laffa (add \$2)

CHICKEN SHAWARMA	16
FAMOUS FALAFEL	9
HOUSE SABICH	9
GRILLED CHICKEN BREAST	15
GRILLED BABY CHICKEN SKEWER	15
SCHNITZEL	15
BEEF KUFTA SKEWER	15
LAMB KUFTA SKEWER	15
BEEF SHISH SKEWER	22

SAUCES

KETCHUP	TEHINA	AMBA	CHARIFF
SWEET CHILI	BBQ	GARLIC MAYO	

KIDS CORNER

CHICKEN NUGGETS & FRIES	10
JUNIOR BURGER & FRIES	10
BEEF HOT DOG & FRIES	9

THURSDAY NIGHT CORNER

BEEF CHULENT	13
Flanken bits, marrow, traditional spices,	
LAMB BARLEY CHULENT	15
Mediterranean style, ras el hanout, potato	
OVERNIGHT POTATO KUGEL	6
A heimishe classic	
JERUSALEM KUGEL	6
Sweet & spicy	
YAPTZIG	11
Overnight blend of potato & soft tender meat	
KISHKE	6
Homestyle, sweet blend, with touch of heat	

DESSERT

Ask for our daily dessert menu