



FROM THE BRUSCHETTERIA FOOD TRUCK • EVERY WEDNESDAY 4:30PM TO 7:30PM

## Israeli Street Food, September 19th by Magnus Young

### STREET FOOD MENU

#### ARAYES

Stuffed and Grilled House-Made Sourdough Pita with Spiced Ground Lamb and Pine Nuts served with Fresh Herb Salad and Tahini Sauce \$13.5

*2015 Bici Red Rhone Blend*

#### FALAFEL

Spiced Chickpea Fritters with Israeli Salad of Cucumber, Tomato, Red Onion and Parsley Dressed with Lemon and Olive Oil, Served Alongside a Tahini Sauce and Schug

Chili Paste \$10.5

*2017 Rte Blanc Sauvignon Blanc*

#### HUMMUS AND PITA

Hummus Plate Topped with Extra Virgin Olive Oil, Sumac, Pistachio Dukkah, Ground Chilies, Yoghurt with Sourdough

Pita \$8.5

*2017 Viognier*

#### MALABI

Straus Milk Pudding with Macerated Silverado Strawberries Scented with Rose Water and Crushed Pistachio \$5.5

*Ask About Chef Magnus's Suggested Wine Pairing Flight \$20*

### BRUSCHETTERIA MENU

#### INSALATE (SALADS)

##### CAVALO

Farm Kale and Cabbage, Garlic Anchovy Dressing, Pecorino, Apples SMALL: \$6 | LARGE: \$10.50

#### CONTORNI (SIDES)

##### PADRON PEPPERS

Blistered Padrons, Yoghurt, Lime and CFK Hazelnut Dukkah \$5.50

#### ROSTICCERIA (MEAT)

##### POLLO ARROSTO

Mary's Organic Chicken, Rosemary, Lemon

HALF ORDER: \$11.50 | FULL ORDER: \$20

#### BRUSCHETTE

##### CURED

Smoked Salmon, Smashed Avocado, Radish, Jalapeño, Cilantro, Creme Fraiche and CFK Everything Spice \$14

##### AGNELLO

Spiced Lamb Meatballs, Babaghanoush, Cucumber, Yoghurt Tahini and Clif Family Pistachio Dukkah \$12.5

#### DOLCI (DESSERT)

WARM COOKIE Chocolate Chip, Hazelnut with Jacobsen Sea Salt \$3