

PARALLEL **basta**

LUNCH

AVAILABLE MONDAY-THURSDAY 12PM-5PM

*ALL DISHES ARE MADE WITHIN A FACILITY THAT CONTAINS NUTS AND SESAME

SALADS

PARALLEL

KALE • NAPA CABBAGE • SWEET POTATO •
SCALLIONS • BLACK LENTILS • WALNUTS •
MINT • GOAT CHEESE • BEET TAHINI •
LEMON & HONEY VINAIGRETTE
\$21 (GF, VG, N)

FATTOUSH

CUCUMBERS • TOMATOES • BELL PEPPERS •
GREEN OLIVES • ZA'ATAR • CHICKPEAS •
CROUTONS • RADISHES • MINT • RED ONION •
WHITE TAHINI • CRUSHED ALMONDS
\$21 (V, N)

NICOISE

BUTTER BEANS • TOMATOES • RADISHES •
BLACK OLIVES • GREEN BEANS • FINGERLING
POTATOES • ARUGULA • RED ONION •
SCALLIONS • TARRAGON AND MINT VINAIGRETTE
\$21 (VG)

HUMMUS

*EACH HUMMUS IS SERVED WITH 2 PITAS

CLASSIC

CHICKPEAS • WHITE TAHINI •
PARSLEY • OLIVE OIL • SCHUG
\$18 (V)

CHICKEN SHAWARMA

HOUSE SHAWARMA SPICED CHICKEN THIGH •
PICKLED RED ONIONS • CHICKPEAS •
WHITE TAHINI • PARSLEY • SCHUG
\$23

SABICH

FRIED EGGPLANT • HARD BOILED EGG •
PRESERVED LEMON • RED ONION •
CHICKPEAS • WHITE TAHINI •
PARSLEY • SCHUG
\$19 (VG)

SHRIMP AND CALAMARI

RED ONION • BUTTER • PAPRIKA OIL •
CHIPOTLE TAHINI • SCALLIONS •
OLIVE OIL • SCHUG
\$23

MAINS

ARAIS TACOS

BEEF • PISTACHIO • WHITE ONION • GRATED
TOMATOES • PARSLEY • CARDAMOM •
SUMAC • TANGY TAHINI • AMBA • HOUSE BREAD
\$17 (N)

FALAFEL SANDWICH

LAFFA • FALAFEL • RED ONION •
WHITE CABBAGE • TOMATOES • CUCUMBER •
PARSLEY • FALAFEL CRUNCH •
WHITE TAHINI • AMBA • HOUSE PICKLES
\$16 (V)

CHARLLOTE'S TOASTY

PITA BREAD • PROVOLONE CHEESE • MOZZARELLA
CHEESE • RED SAUCE • TOMATOES • RED ONION •
GARLIC SAUCE • TOASTED SESAME
\$16 (VG)

CHICKEN THIGH PLATE

GRAPE MOLASSES MARINADE •
BUTTER BEANS • PARSLEY • SCALLIONS •
RED ONION • PRESERVED LEMON • SCHUG •
CUCUMBER • CELERY
\$27 (GF)

FALAFEL

2PC / 4PC / 6PC
FRESH HERBS • CHICKPEAS
\$8 / \$13 / \$18
(V, GF)

ADD

HARD BOILED EGG
\$3 (VG)

TOFU

HOUSE TERIYAKI • SMOKY CHIPOTLE TAHINI •
CASHEW DUKKAH • SCALLIONS
\$8 (V, GF)

PICANHA SKEWER
\$8 (HS)

FETA CHEESE
\$6

FALAFEL
\$3.5

EXTRAS

HOUSE FERMENTED
PICKLED VEGETABLES
\$4 (V)

WARM MARINATED OLIVES
\$9 (V)

SCHUG (SPICY)
\$2 (V)

HOUSE MADE BREAD
\$8 (V)

SIDE OF
CARROTS & CUCUMBER
\$4 (V)

PITA
\$1.50 (V)

(V) VEGAN (VG) VEGETARIAN (GF) GLUTEN FREE (N) NUTS (HS) HOT SURFACE

PARALLEL **basta**

BRUNCH

AVAILABLE FRIDAY, SATURDAY AND SUNDAY 11AM-4PM

*ALL DISHES ARE MADE WITHIN A FACILITY THAT CONTAINS NUTS AND SESAME

SALADS

NICOISE

BUTTER BEANS • TOMATOES • RADISHES • BLACK OLIVES • GREEN BEANS • FINGERLING POTATOES • ARUGULA • RED ONION • SCALLIONS • TARRAGON AND MINT VINAIGRETTE
\$21 (VG)

DICED SALAD

CUCUMBERS • TOMATOES • GREEN OLIVES • RED ONION • PARSLEY • MINT • TANGY TAHINI
\$19 (V,GF)

FATTOUSH

CUCUMBERS • TOMATOES • BELL PEPPERS • GREEN OLIVES • ZA'ATAR • CHICKPEAS • CROUTONS • RADISHES • MINT • RED ONION • WHITE TAHINI • CRUSHED ALMONDS
\$21 (V,N)

PARALLEL

KALE • NAPA CABBAGE • SWEET POTATO • SCALLIONS • BLACK LENTILS • WALNUTS • MINT • GOAT CHEESE • BEET TAHINI • LEMON & HONEY VINAIGRETTE
\$21 (GF,VG,N)

BURRATA SALAD

BURRATA • RED ONION • SEASONAL FRUIT • PICKLED GRAPES • SNOW PEAS • HONEY GARLIC • MINT • BASIL • SERRANO
\$23 (VG,GF)

FALAFEL

2PC / 4PC / 6PC
FRESH HERBS • CHICKPEAS
\$8 / \$13 / \$18
(V,GF)

HUMMUS

CLASSIC

CHICKPEAS • WHITE TAHINI • PARSLEY • OLIVE OIL • SCHUG
\$18 (V)

SABICH

FRIED EGGPLANT • HARD BOILED EGG • PRESERVED LEMON • RED ONION • CHICKPEAS • WHITE TAHINI • PARSLEY • SCHUG
\$19 (VG)

HOT DISHES

FLATBREAD CHRAIMEH

SEA BASS • TOMATO SAUCE • CHARD • SCALLIONS • WHITE TAHINI • PAPRIKA OIL
\$32

LAHMAJUN

BEEF • SCALLIONS • CARDAMOM • SMOKEY TAHINI • RED ONION • HOUSE BREAD • SIDE FRESH VEGETABLES AND PICKLED ONIONS
\$26

ASHKENAZI MORNING

SALMON GRAVLAX • ROAST BEEF • HOUSE PICKLES • MUSTARD • OMELETTE **OR** SUNNY-SIDE-UP EGGS • HOUSE MADE BREAD • SMALL FATTOUSH **OR** DICED SALAD
\$32

SHAKSHUKA COVERED WITH BREAD

2 POACHED EGGS • TOMATOES • BELL PEPPERS • ONIONS • GARLIC • PAPRIKA • CHILI
\$19 (VG,HS)

SHAKSHUKA ADD ON

MERGUEZ SAUSAGE **\$9**
GOAT CHEESE **\$4 (VG)**
EXTRA EGG **\$3 (VG)**

WARM BABAGANUSH WITH EGG

ROASTED EGGPLANT • LABANEH • WHITE TAHINI • RED ONION • PARSLEY • MINT • SCALLIONS • HARD BOILED EGG • ARUGULA • HOUSE MADE BREAD
\$24 (VG,HS)

SIMPLE EGGS

OMELETTE **OR** SUNNY-SIDE-UP EGGS • SMALL FATTOUSH SALAD **OR** DICED SALAD
\$19 (VG)

ADD

HARD BOILED EGG
\$3 (VG)

TOFU

HOUSE TERIYAKI • SMOKY CHIPOTLE TAHINI • CASHEW DUKKAH • SCALLIONS
\$8 (V,GF)

PICANHA SKEWER
\$8 (HS)

FETA CHEESE
\$6

FALAFEL
\$3.5

EXTRAS

WARM MARINATED OLIVES
\$9 (V)

HOUSE MADE BREAD
\$8 (V)

SIDE OF CARROTS & CUCUMBER
\$4 (V)

PITA
\$1.50 (V)

(V) VEGAN **(VG)** VEGETARIAN **(GF)** GLUTEN FREE **(N)** NUTS **(HS)** HOT SURFACE

PARALLEL **basta**
BEVERAGES

HOUSE GAZOZ

KING CRIMSON

STRAWBERRY SUMAC AND BASIL SHRUB • ORANGE
• LEMON • SPARKLING WATER
\$6

NEKTER'S ICED TODDY

NECTARINE SHRUB • GINGER • SPARKLING WATER
\$6

THE GRASSLANDS

FERMENTED SEASONAL FRUIT • MINT • LIME •
SERRANO • SPARKLING WATER
\$6

NON-ALCH BEER

PARTAKE PALE ALE

\$6

BURDOCK LIME GOSE

\$7

COLD DRINKS

JONES

ROOTBEER • ORANGE CREAM SODA
\$4

LIMONANA

ORIGINAL • LAVENDER
\$6.50

HOUSE ICED TEA

PEACH APRICOT • CRANBERRY APPLE
\$4.50

GREENHOUSE KOMBUCHA

ULTRAVIOLET • GRAPEFRUIT
\$6.50

FRESHLY SQUEEZED OJ

\$5

HOT DRINKS

DRIP COFFEE

\$2.50

TURKISH COFFEE

BRAZIL BLEND WITH CARDAMOM
\$5

FRESH MINT TEA

\$2.75

SELECTION OF GENUINE TEAS

ASSAM BREAKFAST TEA • CHAMOMILE LEMONGRASS • SENCHA KYOTO
\$4