



**€10** per person  
+ IVA plus delivery

# MENU I

100g of dip and 2 falafel each



**Hummus**

Dip made from cooked, mashed chickpeas blended with tahini (sesame paste), olive oil, lemon juice, salt

Salsa a base di purea di ceci cotte con tahini (crema di sesamo), olio d'oliva, succo di limone, salebit



**Mutabbal**

Dip made from smoked eggplant mixed with yogurt, blended with tahini (sesame paste), olive oil, salt, lemon

Salsa a base di melanzane affumicate mescolate con yogurt, con tahini (pasta di sesamo), olio d'oliva, sale, limone



**Falafel**

Made with chickpeas and seasoned with parsley, cumin and garlic, spices

Preparato con ceci e condito con prezzemolo, cumino, spezie e aglio



**Syrian Bread**



**€15** per person  
+ IVA plus delivery

# MENU II



**Syrian Bread**



**Hummus**

Dip made from cooked, mashed chickpeas blended with tahini (sesame paste), olive oil, lemon juice, salt

Salsa a base di purea di ceci cotte con tahini (crema di sesamo), olio d'oliva, succo di limone, salebit



**Mutabbal**

Dip made from smoked eggplant mixed with yogurt, blended with tahini (sesame paste), olive oil, salt, lemon

Salsa a base di melanzane affumicate mescolate con yogurt, con tahini (pasta di sesamo), olio d'oliva, sale, limone



**Falafel**

Made with chickpeas and seasoned with parsley, cumin and garlic, spices

Preparato con ceci e condito con prezzemolo, cumino, spezie e aglio



**Shamandar**

Dip made from beetroot, yoghurt, tahini dressing, salt, lemon, olive oil, garlic

Salsa di barbabietola, yogurt, salsa di tahini, sale, limone, olio d'oliva, aglio



**€20**  
+ IVA  
per person  
plus delivery

# MENU III



Syrian Bread



Hummus

Dip made from cooked, mashed chickpeas blended with tahini (sesame paste), olive oil, lemon juice, salt

Salsa a base di purea di ceci cotte con tahini (crema di sesamo), olio d'oliva, succo di limone, salebit



Mutabbal

Dip made from smoked eggplant mixed with yogurt, blended with tahini (sesame paste), olive oil, salt, lemon

Salsa a base di melanzane affumicate mescolate con yogurt, con tahini (pasta di sesamo), olio d'oliva, sale, limone



Laban Mix

Dip made of yoghurt, cucumber, fresh mint, salt and olive oil

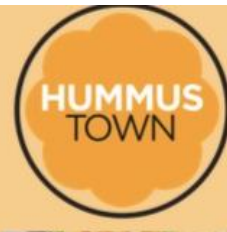
Salsa di yogurt, cetrioli, menta fresca, sale e olio d'oliva



Res fel Mukassarat

Dip made from beetroot, yoghurt, tahini dressing, salt, lemon, olive oil, garlic

Salsa di barbabietola, yogurt, salsa di tahini, sale, limone, olio d'oliva, aglio



**€25** + IVA per person  
plus delivery

# MENU IV



Hummus

Dip made from cooked, mashed chickpeas blended with tahini (sesame paste), olive oil, lemon juice, salt

Salsa a base di purea di ceci cotte con tahini (crema di sesamo), olio d'oliva, succo di limone, salebit



Shamandar

Dip made from beetroot, yoghurt, tahini dressing, salt, lemon, olive oil, garlic

Salsa di barbabietola, yogurt, salsa di tahini, sale, limone, olio d'oliva, aglio



Fattoush

Bread salad made from toasted or fried pieces of Arabic flat bread combined with mixed greens and other vegetables, such as radishes and tomatoes.

Insalata di pane fatta con pezzi di pane arabo tostati o fritti combinati con verdure miste e altre verdure, come ravanelli e pomodori.



Maneesh Zaatar

Pizza with zaatar (an aromatic spice blend combining toasted sesame seeds, dried thyme, dried marjoram, and sumac) and olive oil

Pizza con zaatar e olio d'oliva



Syrian Bread



Rez fel Mukassarat

Rice with toasted nuts garnished on top

Riso con frutta secca tostata



€30

+ IVA  
per person  
plus delivery

# MENU V



Syrian Bread



Hummus

Dip made from cooked, mashed chickpeas blended with tahini (sesame paste), olive oil, lemon juice, salt

Salsa a base di purea di ceci cotte con tahini (crema di sesamo), olio d'oliva, succo di limone, salebit



Mutabbal

Dip made from beetroot, yoghurt, tahini dressing, salt, lemon, olive oil, garlic

Salsa di barbabietola, yogurt, salsa di tahini, sale, limone, olio d'oliva, aglio



Laban Mix

Dip made of yoghurt, cucumber, fresh mint, salt and olive oil

Salsa di yogurt, cetrioli, menta fresca, sale e olio d'oliva



Falafel

Made with chickpeas and seasoned with parsley, cumin and garlic, spices

Preparato con ceci e condito con prezzemolo, cumino, spezie e aglio



Mujaddara

Rice (or Bulgul), lentils and garnished with Sautéed onions

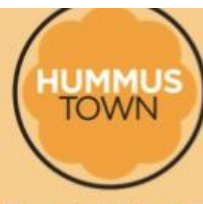
Riso (o Bulgul), lenticchie e guarnito con cipolle saltate



Muhallabia (dessert)

A creamy pudding with chopped pistachios sprinkled on top

Un budino cremoso con pistacchi tritati cosparsi in cima



# MORE OPTIONS



Kabab

Minced meat with spices

Carne macinata con spezie



Kebbeh

Bulgul, meat, pine nuts - cooked in oven

Bulgul, carne, pinoli - cotti in forno



Muhammara

Dip of fresh peppers, ground walnuts, breadcrumbs, and olive oil. May be garnished with mint leaves.

Salsa di peperoni freschi, noci tritate, pangrattato e olio d'oliva. Può essere guarnito con foglie di menta.



Tabbouleh

Salad of chopped parsley, tomatoes, mint, bulgur and onion, and seasoned with olive oil, lemon juice, and salt

Prezzemolo tritato, pomodori, menta, bulgur e cipolla e condito con olio d'oliva, succo di limone e sale



Warek Eneb

Grape vine rolls with rice and meat (or without)

Involtili di vite con riso e carne (o senza)



Makloubeh

Rice, eggplant, chicken, topped with fried pine nuts

Riso, melanzane, pollo, condite con pinoli fritti



Fatyer

Pie stuffed with vegetables, meat or cheese.

Focacce di carne che possono essere farcite con spinaci, carne o con formaggio morbido.



Berak

Crunchy pies stuffed with meat pine nuts or vegetables

Involtili di pasta frolla croccanti ripiene di pinoli o verdure a base di carne



**€5** per bottle  
**WINE**

Hummustown has  
partnered with  
boutique winery  
**La Chimera  
D'Albergha**



**red, white, rose, & passito are offered**

for more details visit  
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dinners at the winery  
every Saturday at  
18:00 from June-  
September**

for more information, contact us at:  
[yummy@hummustown.com](mailto:yummy@hummustown.com)