



CATERING

Order online at TaimFalafel.com or email us at catering@TaimFalafel.com



DELUXE FALAFEL PLATTER

\$115

60 GREEN & HARISSA FALAFEL BALLS
HUMMUS, ISRAELI SALAD, MOROCCAN CARROTS, MARINATED BEETS, TABOULI, PICKLES & SHIFKA PEPPERS, S'RUG, AMBA, TAHINI, AND ZA'ATAR PITAS

FEEDS 6 - 8 PEOPLE

+ WITH ISRAELI FETA, KALAMATA OLIVES, AND HARD BOILED EGGS **+ \$32/ Platter**

MEZZE-TERRANEAN PLATTER

\$90

HUMMUS, ISRAELI SALAD, MOROCCAN CARROTS, MARINATED BEETS, TABOULI, PICKLES & SHIFKA PEPPERS, S'RUG, AMBA, TAHINI, AND ZA'ATAR PITAS

FEEDS 6 - 8 PEOPLE

taim FAMOUS FALAFEL BAR

\$18 PER PERSON

OUR GREEN AND HARISSA FALAFEL BALLS
HUMMUS, ISRAELI SALAD, TABOULI, PICKLED CABBAGE, PICKLES & SHIFKA PEPPERS, S'RUG, AMBA, TAHINI, ISRAELI FETA, KALAMATA OLIVES, HARD BOILED EGGS AND PITA

30 PERSON MINIMUM ORDER

THE taim TASTING

\$195

+ OUR DELUXE FALAFEL PLATTER
+ GREEK SALAD
+ BEVERAGE JUG OF GINGER MINT LEMONADE
+ TRAY OF BAKLAVA

FEEDS 6 - 8 PEOPLE

FRESH FRUIT PLATTER

\$70

ASSORTED FRESH SEASONAL FRUIT, SERVED WITH HONEY TAHINI YOGURT DIP

FEEDS 10 - 12 PEOPLE

FRESH VEGETABLE PLATTER

\$65

ASSORTED VEGETABLES WITH HUMMUS

FEEDS 10 - 12 PEOPLE



BUCKET OF FALAFEL BALLS

\$48

60 GREEN & HARISSA FALAFEL BALLS, SERVED WITH TAHINI

BUCKET OF FRIES

\$25

SERVED WITH HARISSA KETCHUP AND SAFFRON AIOLI

BUCKET OF CAULIFLOWER SHAWARMA

\$48

SERVED WITH TAHINI AND AMBA

FALAFEL SALAD

ROMAINE, ISRAELI SALAD, PARSLEY, HARISSA FALAFEL BALLS, AND TAHINI

\$52 FEEDS 6 PEOPLE

GREEK SALAD

ROMAINE, ISRAELI SALAD, FETA, OLIVES AND ZA'ATAR CROUTONS

\$52 FEEDS 6 PEOPLE

QUINOA KALE & SPINACH SALAD

PRESERVED LEMONS, FRESH HERBS, TOASTED ALMONDS, AND CRISPY SHALLOTS

\$52 FEEDS 6 PEOPLE

MEZZES

HUMMUS + ZA'ATAR PITA	52
BABAGANOUSH + ZA'ATAR PITA	52
EGGPLANT & TOMATO	44
ISRAELI SALAD	44
MOROCCAN CARROTS	44
PICKLED GREEN CABBAGE	44
TABOULI	44
MARINATED BEETS	44
QUINOA & KALE SALAD	44

BEVERAGES

FRESH GINGER MINT LEMONADE	30
MINT GREEN ICED TEA	30
BLACK ICED TEA	25
BOTTLED WATER	2.00 EACH
CANNED SODA	2 - 2.50 EACH

BAKLAVA

A LAYERED FILO PASTRY, FILLED WITH CHOPPED NUTS AND HONEY

\$30 FOR A TEN PIECE TRAY

Paper goods provided upon request. Please give us a 24 hour notice when ordering online.

For last minute requests, call our Catering Department directly at 212-219-2216.

Ask us about offsite catering or large events!

GIVE CHICKPEAS A CHANCE

- THE -
HISTORY OF FALAFEL

WHO:

THE ISRAELIS, THE EGYPTIANS, THE PALESTINIANS, THE INDIANS, THE LEBANESE. HONESTLY, NO ONE REALLY KNOWS FOR SURE WHO INVENTED IT. BUT THE ONE THING WE DO KNOW IS THAT THEY ALL CONTRIBUTED THEIR OWN UNIQUE SPICES, FLAVORS AND STYLES INTO MAKING FALAFEL ONE OF TODAY'S MOST POPULAR STREET FOODS IN ALL THE LAND. REMEMBER WE'RE TALKING ABOUT FOOD NOT RELIGION OR POLITICS.

WHAT:

FALAFEL ARE FRIED BALLS OF CHICKPEAS AND SPICES PLACED IN A PITA AND THEN COVERED WITH CHOPPED VEGETABLE SALAD, PICKLES, TAHINI SAUCE, OH AND SOME HUMMUS BUT DON'T GET US STARTED ON THE HISTORY OF HUMMUS.

WHEN:

CENTURIES AND CENTURIES AGO. WE'RE TALKING YOUR GRANDMOTHER'S GRANDMOTHER'S GRANDMOTHER.

WHERE:

IN THE BEGINNING, EGYPT OR MAYBE INDIA. ONCE AGAIN HISTORY IS BLURRY. BUT NOW YOU CAN FIND FALAFEL EVERYWHERE FROM THE FAR FAR EAST TO THE FAR FAR WEST.

AND THANKS TO TAÏM, RIGHT WHERE YOU ARE STANDING. *

WHY:

BECAUSE FALAFEL IS SO DAMN DELICIOUS REGARDLESS OF WHERE YOU'RE FROM—PARIS, TEXAS OR PARIS, FRANCE—OR YOUR FOOD PREFERENCE—VEGETARIAN, VEGAN, GLUTEN FREE (OK HOLD THE PITA) OR CARNIVORE. LIKE WE SAY...GIVE CHICKPEAS A CHANCE.

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Where do you falafel?

NOLITA
45 SPRING STREET

WEST VILLAGE
222 WAVERLY PLACE

MIDTOWN EAST
570 LEXINGTON

FLATIRON
64 W 22ND STREET

FINANCIAL DISTRICT
75 MAIDEN LANE