



[tah-eem] *adj* (Hebrew): tasty, delicious

### pita

HUMMUS, TAHINI, ISRAELI SALAD, PICKLED CABBAGE, IN A WHITE PITA\*

### platter

HUMMUS, TAHINI, ISRAELI SALAD, PICKLES, SHIFKA PEPPERS, ZA'ATAR PITA\*

### salad

ROMAINE LETTUCE, ISRAELI SALAD, TAHINI, LEMON MINT DRESSING

#### green falafel

THE TRADITIONAL - PACKED WITH FRESH PARSLEY, CILANTRO & MINT

8.50

12.50

WITH TABOULI

10.95

#### harissa falafel

OUR SIGNATURE FLAVOR - MIXED WITH TUNISIAN SPICES

8.50

12.50

WITH TABOULI

10.95

#### sabich

SLICED EGGPLANT, BOILED EGG, PARSLEY, AMBA

8.75

12.75

WITH TABOULI

11.75

#### cauliflower shawarma

PICKLED ONIONS, PARSLEY, AMBA

8.50

12.50

NO ISRAELI SALAD

WITH PICKLED CABBAGE

10.95

\*WHEAT PITA UPON REQUEST

### salads

#### greek salad

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

11.75

#### quinoa kale salad

SPINACH, QUINOA, KALE, PRESERVED LEMONS, FRESH HERBS, ALMONDS, SHALLOTS

11.75

ADD FALAFEL BALLS + 3.00

### toppings

#### s'rug

YEMENITE CILANTRO HOT SAUCE

#### amba

MANGO FENUGREEK CHUTNEY

#### shifka peppers

#### pickles

#### pickled onions

#### kalamata olives

1.00

#### feta

1.50

#### boiled cage free egg

1.50

#### add a mezze

2.00

### mezzes

#### hummus + za'atar pita

6.50

#### babaganoush + za'atar pita

6.50

#### tabouli

5.50

#### israeli salad

5.50

#### marinated beets

5.50

#### pickled cabbage

5.50

#### moroccan carrots

5.50

#### eggplant + tomato

5.50

#### quinoa kale

5.50

ALSO AVAILABLE IN PINTS OR QUARTS

BUILD YOUR OWN

#### mezze platter

PICK HUMMUS OR BABA + 3 MEZZES + ZA'ATAR PITA

12.50

### fries

#### + saffron aioli

4.00

#### + harissa ketchup

4.00

#### + both sauces

5.00

### smoothies

#### date lime banana smoothie

6.25

#### strawberry raspberry thai basil

6.25

#### kale apple ginger banana

6.25

### beverages

#### fresh ginger mint lemonade

3.50

#### mint green iced tea

3.50

#### black iced tea

3.50

#### bottled water, canned soda

2.00

#### arranciata, limonata

2.50

# TAÏM GLOSSARY

Learn how to speak Taïm, from aioli to za'atar...and everything in between.

## AÏOLI

Our homemade aioli, seasoned with saffron, vinegar, garlic, shallots, salt, and a touch of sugar. Try it with fries...and experience taste nirvana.

## AMBA

A tangy, pickled mango condiment made from green mangos, vinegar, salt, mustard, turmeric, chili, and fenugreek. FYI, amba means mango in Marathi Indian. Tastes great on top of almost anything, but use it sparingly as a little bit goes a long way.

## BABAGANOUSH

Take a delicious eggplant, smoke it over an open flame. Next scoop out the meat and mix it with roasted garlic, a little mayo, and a touch of honey. And that my friend is the ultimate eggplant spread.

## FALAFEL

Ground chickpeas, onions, garlic, cumin, coriander, salt and pepper formed into balls and deep fried. Ours are always crispy and crunchy on the outside, moist on the inside. Yum. Yum. Yum.

**Green falafel** made with all of the above, plus parsley, cilantro, and mint. It's the traditional flavor.

**Harissa falafel**, made with all of the above, plus our homemade sassy, mildly spicy harissa sauce. You'll only find this signature flavor at Taïm.

## FETA

A salty, brined cheese with a soft, crumbly, yet creamy texture and a mild flavor. Our feta is made from cow's milk, imported from Israel. Moo-zeltov.

## FENUGREEK

A plant whose seeds are ground up and typically used as a seasoning in curries. The leaves are also used as an herb. But, in Taïm's case, it's the essential spice in our amba sauce.

## HARISSA

A Tunisian-style hot chili pepper paste we make ourselves from dried peppers, roasted peppers, paprika, and a bunch of other sassy spices. It's the base for (you guessed it) our signature harissa falafel and harissa ketchup.

## HUMMUS

A Middle Eastern dip made of cooked chickpeas blended with raw tahini, garlic, lemon juice, and extra virgin olive oil. Interesting fact: the word hummus means chickpea in Arabic. Another interesting fact, we make it in small batches throughout the day to ensure freshness. Final fact, you won't find hummus this fresh or creamy anywhere else in the city.

## ISRAELI SALAD

Also known as Arabic or chopped salad, it's a yummy combo of hothouse cucumbers, Roma tomatoes, and parsley. So fresh, we add it to all our pitas and platters.

## SABICH

Say sa-beek. This classic Tel Aviv street food is a pita stuffed with fried eggplant, hard boiled eggs, fresh parsley, and amba. It's a typical Iraqi Jewish breakfast, but we think it's delicious any time of day.

## SAFFRON

A spice derived from the Crocus flower known far and wide for its distinctive color and subtle taste. It's considered the most expensive spice in the world costing around \$90/ounce. Try it in our saffron aioli served with our famous fries.

## SHAWARMA

At Taïm, we do it the meatless way. We start with cauliflower (coated in rice flour so it's gluten free) then fry it to perfection before tossing it in Chef Einat's homemade shawarma spice blend.

## SHIFKA

A spicy Israeli pickled pepper. Not to be confused with shiksa which is Yiddish for gold digger.

## S'RUG

Say shroog. Then, prepare your tastebuds for this Yemenite cilantro hot sauce that adds a kick to everything. Einat's father carried his own personal stash with him whenever he went out for falafel.

## SUMAC

Comes from the berries of a bush that grows wild in the Mediterranean. Its sour, fruity flavor makes it popular in Arabic cooking.

## TABOULI

A mezze or side dish made of finely chopped parsley, mint, bulgur, and onion. Then, seasoned with olive oil, lemon juice, and salt.

## TAHINI

A condiment made from toasted ground hulled sesame seeds. Tahini is served as a dip on its own or as a major component of hummus and babaganoush. Nutrition fact: One tablespoon of tahini has almost 3 grams of protein and is high in omega-3 fatty acids.

## ZA'ATAR

A mixture of spices made from herbs, sesame seeds, dried sumac, and more. This spice blend is popular throughout the Middle East, and even more so on our za'atar pita.

## 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