

taiim

tasty mediterranean

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PICK ONE



pita

freshly baked artisan pita with hummus



bowl

choose a base:

- hummus
- turmeric pearl couscous
- toasted cumin rice
- romaine lettuce
- combo of any 2 of the above

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CHOOSE YOUR MAIN

all items come with israeli salad, pickled cabbage & tahini

falafel

choose green (packed with fresh herbs) or harissa (mildly spicy), or a mix of both

pita 8.95 / bowl 10.95

NEW roasted chicken

marinated in sumac, mint, and honey

pita 9.25 / bowl 11.25

cauliflower shawarma

cauliflower florets, pickled onions & amba sauce

pita 9.50 / bowl 11.50

eggplant sabich

crispy eggplant, hard boiled egg & amba sauce

pita 9.25 / bowl 11.25

beets & carrots

marinated beets & moroccan carrots

pita 8.95 / bowl 10.95

impossible kebabs

impossible meat mixed with herbs, spices & onions

pita 10.95 / bowl 12.95

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CUSTOMIZE IT

toppings

no extra charge

pickles, olives, pickled onions, romaine lettuce, seasoned chickpeas, shifka peppers, scallions, blistered jalapeños, toasted almonds, za'atar croutons, fried shallots

1.00

feta, egg, fries

1.50

avocado, marinated beets, hummus, moroccan carrots, red pepper babaganoush, tzatziki

sauces

harissa (spicy, tunisian sauce)
s'rug (cilantro, hot chiles, garlic)
amba (tangy mango chutney)

CHEF'S SPECIALS

greek salad	10.25
romaine, feta, israeli salad, lemon mint dressing, kalamata olives, za'atar croutons	
with roasted chicken	12.25
seasonal soup	3.50

TAÏM'S FAMOUS FRIES

saffron aioli	4.00
harissa ketchup	4.00
both sauces	5.00

MEZZE

marinated beets	3.50
moroccan carrots	3.50
israeli salad	3.50
pickled cabbage	3.50
hummus + za'atar pita	4.50
tzatziki + za'atar pita	4.50
red babaganoush + za'atar pita	4.50

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taimfalafel.com

BEVERAGES

fresh ginger mint lemonade	3.50
tractor drinks	3.50
organic, non gmo beverages	
canned soda	2.50
bottled water	2.00

SMOOTHIES

date lime banana	6.50
strawberry raspberry basil	6.50
kale apple ginger banana	6.50
pineapple mint lime	6.50
tahini banana toasted almond	7.50

we deliver

order contactless delivery or pickup

we cater

order online or email catering@taimfalafel.com

TAÏM GLOSSARY

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

Aïoli

Our homemade aïoli, 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.

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.

Red Pepper Babaganoush

Take a delicious eggplant, smoke it over an open flame. Next, scoop out the meat and mix it with roasted red peppers, garlic, lemon and tahini. And that my friend is the ultimate eggplant spread.

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. Try it in our saffron aïoli 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 pickled Israeli pepper. Not to be confused with shiksa.

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.

Tzatziki

A Greek yogurt sauce with garlic, cucumbers, lemon juice and fresh herbs. Straight from the gods!

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?

FLATIRON, NYC
64 W 22ND STREET

NOLITA, NYC
45 SPRING STREET

WEST VILLAGE, NYC
222 WAVERLY PLACE

LONG ISLAND CITY, NYC
28-17 JACKSON AVE

FINANCIAL DISTRICT, NYC
75 MAIDEN LANE

GEORGETOWN, DC
1065 WISCONSIN AVE NW

DUPONT CIRCLE, DC
1514 CONNECTICUT AVE, NW