PICK ONE

- green falafel: the original packed with fresh parsley, cilantro & mint (pita 8.95 / bowl 10.95 / platter 12.95)
- harissa falafel: not too spicy mixed with our homemade harissa (pita 8.95 / bowl 10.95 / platter 12.95)
- cauliflower shawarma: cauliflower florets, pickled onions & amba sauce (pita 9.50 / bowl 11.50 / platter 13.50)
- beets & carrots: marinated beets & moroccan carrots (pita 8.95 / bowl 10.95 / platter 12.95)
- impossible kebabs: impossible meat mixed with herbs, spices & onions (pita 10.95 / bowl 12.95 / platter 14.95)

MEZZE

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

For the lowest prices and fastest service order at taimfalafel.com or on our taim app.

BOB'S VEGGIE FRIES

- saffron aioli: 4.00
- harissa ketchup: 4.00
- both sauces: 5.00

we deliver
order contactless delivery or pickup

taimfalafel.com

we cater
order online or email

catering@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

TAIM'S FAMOUS FRIES

- saffron aioli: 4.00
- harissa ketchup: 4.00
- both sauces: 5.00

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TAĪM GLOSSARY

Learn how to speak Taīm, 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.

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 Israeli 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 Taīm, 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.

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!

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