

@hummusstudio



TRADITION REDEFINED
BY CHEF ZIV KIRSH

MONDAY - SATURDAY 12:00 - 21:00 (KITCHEN CLOSSES 20:30)

SIGNATURE MEALS

| | | |
|------------------------------------|---------------------------------|---------------------------------------|
| 1 NEW? TASTE OUR CREAMY HUMMUS! | 2 FIND A SEAT, GRAB A DRINK. | 3 ORDER AT THE KITCHEN, PAY LATER. |
|------------------------------------|---------------------------------|---------------------------------------|

| | |
|------------------------------|--------------|
| SHARING FOR TWO | 35.00 |
| 2 chef plated hummus, 3 meze | |
| SHARING FOR THREE | 48.00 |
| 3 chef plated hummus, 4 meze | |

| | |
|---|--------------|
| HUMMUS ON THE BEACH | 16.90 |
| Any chef plated hummus, lyonnaise potatoes, levantine side salad | |
| CHEF'S PLATE | 17.50 |
| Any chef plated hummus, tabbouleh rasa, monochrome cabbage, salsa | |

CHEF PLATED HUMMUS

| | | | |
|---|--------------|---|--------------|
| CLASSIC GONE NUTS (S) | 10.90 | ROSY CHICKS (S) 🔥 | 11.50 |
| Pine nut cream, roasted pine nuts, thyme infused olive oil and crisps, lemon zest | | Long-cook sprouted chickpeas, velvet tahini, pomegranate kernels, pickled-sumac-onions, chopped parsley | |
| BABA G. DECODED (S) | 12.50 | FOREST SMOKE (S) 🔥 | 13.50 |
| Caramelized aubergine cured in Himalayan salt, black sesame tahini, pistachio powder & pomegranate kernels | | Wild mushroom ragout, silver onions, black truffle infused olive oil, smoked paprika, thyme crisps | |
| VOLCANO RATATOUILLE (S) 🌶️🔥 | 11.90 | MESABACHA "TOMAMI" (S) 🌶️🔥 | 12.90 |
| Hand-peeled-tomato-jam infused with mango and habanero, tahini, smoked paprika oil, zaatar, chili & rosemary confit | | Warm hummus, salsa verde, zaatar, cherry tomato confit, infused tomato reduction | |

**** NOTICE ****
ALL HUMMUS BOWLS ARE SERVED WITH A FLUFFY PITA BREAD AND HOMEMADE SALSA VERDE 🌶️ (NOT PESTO:!)

MEZE (SHARING PLATES)

| | | | |
|---|-------------|---|-------------|
| LEVANTINE SIDE SALAD | 4.50 | LYONNAISE POTATOES 🔥 | 4.90 |
| Cherry pearl tomatoes, mini-cucumbers, pickled-sumac-onions, parsley | | Roasted new potatoes, caramelized silver onions, thyme | |
| MONOCHROME CABBAGE (S) | 4.90 | TABBOULEH RASA (G) 🔥 | 5.50 |
| Pickled white cabbage, candied walnuts, sesame dust, lemon zest | | Bulgur, sultan raisins, preserved lemons, Ras-el-Hanout, toasted almond sticks, mint chiffonade | |
| BABA GAGA (S) | 5.90 | SMOKEY SHAWARMA 🔥 | 6.50 |
| Black tahini, caramelised aubergine, roasted dates, pistachio powder, pomegranate kernels | | Porcini & wild champignons, pine nut cream, roasted pine nuts, thyme crisps | |
| SPICY VELVET (S) 🌶️ | 4.50 | SASSY SALSA (S) 🔥🌶️🌶️ | 5.90 |
| Velvet tahini, salsa verde, tomato confit, sumac-onions | | Spicy salsa rojo, white tahini, chili confit, zaatar, rosemary confit | |

EXTRAS

| | |
|---------------------------------------|-------------|
| EXTRA PITA (G) | 1.90 |
| EXTRA POTATO (INSTEAD OF PITA) | 2.90 |

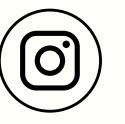
DRINKS

| | |
|---|-------------|
| SPREEQUELL WATER 0.33L | 2.90 |
| FRITZ & BIO ICE TEA 0.33L | 3.90 |
| BRLO CRAFT BEER 0.33L (TAKEAWAY) | 4.90 |

WARM DRINKS & DESSERTS

| | |
|---|-------------|
| THE PERFECT DATE | 4.50 |
| Jumbo medjool date, candied walnuts, pine-nut-cream, mint chiffonade | |
| BOLD BROWNIE (S,G) | 4.50 |
| Crema de Cacao noir, Al-arz Tahini, cacao nibs, pomegranate molasses, black sesame dust | |
| CARDAMOM MUD COFFEE | 3.50 |
| FRESH MINT TEA | 3.50 |

WE OFFER: HUMMUS WORKSHOPS / CATERING / PRIVATE CHEF EVENTS
VISIT US ON WWW.HUMMUSSTUDIO.COM FOR MORE INFO
info@hummusstudio.com (or just ask us at the shop)
Allergens: S: Sesame, G: Gluten



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TRADITION REDEFINED
BY CHEF ZIV KIRSH

SCHARF WARM

MONTAG - SAMSTAG 12:00 - 21:00 (KÜCHENSCHLUSS 20:30)

SIGNATURE MEALS

1

NEU BEI UNS?
PROBIERE ERST

2

FINDE SITZPLATZ,
NIMM GETRÄNK.

3

BESTELLE BEI KÜCHE
UND ZAHLE SPÄTER

SHARING FÜR ZWEI 35.00
2 chef plated hummus, 3 meze

SHARING FÜR DREI 48.00
3 chef plated hummus, 4 meze

HUMMUS ON THE BEACH 16.90
Chef plated hummus nach wahl,
Lyonnaise potatoes, Levantine side
salad

CHEF'S PLATE 17.50
Chef plated hummus nach wahl, tabbouleh
rasa, monochrome cabbage, salsa

CHEF PLATED HUMMUS

CLASSIC GONE NUTS (s) 10.90
Pinienkerncreme, geröstete Pinienkerne,
Thymian-Olivenöl, Chips,
Zitronenzeste

BABA G. DECODED (s) 12.50
Karamellisierte Aubergine, mariniert in
Himalaya-Salz, schwarzem Sesam-Tahini,
Pistazienmehl und Granatapfelkernen

VOLCANO RATATOUILLE (s) 11.90
Handgeschälte Tomatenmarmelade mit Mango und
Habanero, Tahini, geräuchertem Paprikaöl,
Zaatar, Chili und Rosmarin-Konfit

ROSY CHICKS (s) 11.50
Lang gekochte gekeimte Kichererbsen,
samtige Tahini, Granatapfelkerne,
eingelegte Sumach-Zwiebeln, gehackte Petersilie

FOREST SMOKE (s) 13.50
Waldpilzragout, Silberzwiebeln,
schwarzes Trüffel-Olivenöl,
geräuchertes Paprika, Thymian-Chips

MESABACHA "TOMAMI" (s) 12.90
Warmer Hummus, Salsa verde, Zaatar,
Kirsch-Tomaten-Confit, Infundierte
Tomatenreduktion

** HINWEIS **

ALLE HUMMUS-BOWLS WERDEN MIT FLUFFIGEM PITA-BROT UND HAUSGEMACHTER SALSA VERDE (KEIN PESTO:!) SERVIERT

MEZE (SHARING PLATES)

LEVANTINE SIDE SALAD 4.50
Kirschperl-Tomaten, Mini-Gurken,
eingelegte Sumach-Zwiebeln, Petersilie

MONOCHROME CABBAGE (s) 4.90
Eingelegter Weißkohl, kandierte
Walnüsse, Sesamstaub, Zitronenzeste

BABA GAGA (s) 5.90
Schwarze Tahini, karamellisierte
Aubergine, geröstete Datteln,
Pistazienpulver, Granatapfelkerne

SPICY VELVET (s) 4.50
Samtige Tahini, Salsa Verde,
Tomaten-Confit, Sumach-Zwiebeln

LYONNAISE POTATOES 4.90
Geröstete junge Kartoffeln,
karamellisierte Silberzwiebeln, Thymian

TABBOULEH RASA (g) 5.50
Bulgur, Sultaninen, eingelegte Zitronen,
Ras-el-Hanout, geröstete Mandelstifte,
Minz-Chiffonade

SMOKEY SHAWARMA 6.50
Steinpilze & Waldchampignons,
Pinienkerncreme, geröstete Pinienkerne,
Thymian-Crisps

SASSY SALSA (s) 5.90
Würzige Salsa Rojo, weiße Tahini,
Chili-Confit, Zaatar, Rosmarin-Confit

EXTRAS

EXTRA PITA (g) 1.90

EXTRA KARTOFFEL (STATT PITA) 2.90

SPREEQUELL WATER 0.33L 2.90

FRITZ & BIO ICE TEA 0.33L 3.90

BRLO CRAFT BEER 0.33L (TAKEAWAY) 4.90

WARM DRINKS & DESSERTS

THE PERFECT DATE 4.50
Jumbo-Medjool-Dattel, kandierte
Walnüsse, Pinienkerncreme, Minz-
Chiffonade

BOLD BROWNIE (s,g) 4.50
Crema de Cacao Noir, Al-Arz Tahini,
Kakaonibs, Granatapfelmelasse,
Schwarzer Sesamstaub

CARDAMOM MUD COFFEE 3.50

FRESH MINT TEA 3.50

WIR BIETEN AUCH: HUMMUS-WORKSHOPS / CATERING / PRIVATE CHEF VERANSTALTUNGEN
BESUCHE UNS UNTER WWW.HUMMUSSTUDIO.COM FÜR WEITERE INFO

info@hummusstudio.com (oder frage einfach im Geschäft nach)

Allergene: S: Sesam, G: Gluten