

Breakfast

SERVED UNTIL 4⁰⁰ PM

EGGS & OMELETTES

ISRAELI BREAKFAST ... 27
two eggs any style served with Israeli salad, assorted dips and bread; includes coffee and freshly squeezed juice

ANY EGG DISH BELOW CAN BE SERVED
*** AS AN ISRAELI BREAKFAST ***

SHAKSHUKA ... 19
two eggs poached in a spicy Moroccan tomato sauce, cooked and served in a skillet add Feta cheese / Merguez ... 5 / 6

EGGS SINIYA ... 19
two sunny side eggs, cooked with tahini sauce and served in a skillet, served with Israeli salad, green olives and pita bread

BOREK ... 18
traditional cigar dough filled with potato puree and runny egg, folded into a pocket and fried

AVOCADO TOAST ... 18
harissa flakes and feta cheese add egg ... 3

SMOKED SALMON SANDWICH ... 20
ciabatta bread, scallion cream cheese, tomato, red onion and capers

SMOKED SALMON SCRAMBLED ... 19
soft-scrambled eggs over toasted Challah bread, served with smoked salmon and capers

WESTERN OMELETTE ... 16
tomatoes, mushrooms, onions, peppers and ham

EGG WHITES OMELETTE... 18
scallion and fresh herbs

TWO EGGS ANY STYLE ... 16
with a side of ham / bacon / smoked salmon

*all eggs and omelettes
are served with bread and Israeli salad*

freshly squeezed lemonade / grapefruit juice / orange juice	8
mimosa	16

SWEET MORNING

FRENCH TOAST ... 18
challah bread, served with fresh seasonal fruits and cinnamon

PANCAKES ... 17
served with fresh seasonal fruits

OATMEAL ... 14
served with fresh seasonal fruits and cinnamon

GRANOLA ... 14
served with fresh seasonal fruits and yogurt

BREAKFAST EXTRAS

SIDE OF EGGS ... 6
HAM / BACON / SMOKED SALMON ... 7
FETA CHEESE / AMERICAN CHEESE ... 5 / 4
EGG WHITES ... 3

HOT DISHES

ARAYES grilled pita filled with minced lamb, served with a spicy cherry tomato salad and tahini.. 27

SEA BREAM A LA PLANCHA served with mashed potatoes and fresh herbs salad with harissa lemon sauce 30

SHIPUD grilled chicken skewer, served with a spicy cherry tomato salad, tahini sauce and potato wedges 27

CHICKEN SCHNITZEL served with mashed potatoes and honey mustard dressing 29

GRILLED CHICKEN served with potato wedges and honey mustard dressing 27

STUFFED CABBAGE filled with ground chicken, rice and vegetables; served with mashed potatoes.25

PINO'S BURGER our butcher's secret burger recipe with 12 Chairs dressing on a brioche bun, served with sweet potato fries 26
..... add American cheese ... 4

12 CHAIRS LAMBURGER mixed with Middle Eastern spices, Feta cheese, red onion, Israeli pickles and spicy mayo on a brioche bun, served with home fries 28

MOROCCAN FISH filet of sea bream slowly cooked in spicy Moroccan tomato sauce, served with couscous 30

VEGETARIAN COUSCOUS slowly cooked vegetables in a Middle Eastern broth, served with couscous 25

HOT BORSCHT SOUP 12

YEMENITE CHICKEN SOUP chicken soup slowly cooked with Middle Eastern spices 14

SOUP OF THE DAY 12

SALADS

SHUK SALAD ... 18
cucumbers, tomatos, peppers, radishes, red onions, oregano, kalamata olives and feta cheese

TUNISIAN-STYLE NICOISE SALAD ... 22
tuna salad, romaine lettuce, potatoes, green beans, cherry tomatoes, kalamata olives, radishes, capers, preserved lemon and hard-boiled egg

12 CHAIRS SALAD ... 19
mesclun, avocado, grapefruit, roasted pecans and 12 Chairs vinaigrette

*ADD SCHNITZEL / GRILLED CHICKEN / TUNA / SMOKED SALMON / FALAFEL 10

GREEK SALAD ... 18
romaine lettuce, cucumber, tomato, onion, kalamata olives, feta cheese and za'atar croutons

GRILLED CHICKEN SALAD ... 25
mesclun, tomato, cucumber, red onion, mushrooms and honey-mustard vinaigrette

SCHNITZEL SALAD ... 20
breaded chicken breast over Israeli salad topped with tahini

SANDWICHES

all sandwiches are served with Israeli salad

PITA SCHNITZEL ... 19
chicken schnitzel, eggplant, pickles, matbucha and tahini

PITA SABICH ... 17
fried eggplant, hard-boiled egg, Israeli salad, mixed herbs, amba and tahini

GRILLED CHICKEN ... 19
ciabatta bread, honey-mustard dressing, mixed greens and tomato

PITA TUNISIAN ... 18
tunisian-style tuna salad with potato, hard-boiled egg, harissa and tahini

SIDES

12 CHAIRS HOME FRIES / SWEET POTATO FRIES / MASHED POTATOES / POTATO WEDGES .. 10
ISRAELI SALAD / GREEN SALAD 7

SMALL PLATES

CHOOSE ANY 4 FOR \$32
served with warm pita bread

LABANEH
traditional yogurt cheese, olive oil and za'atar
... 10 ...

BABAGANOUSH
grilled eggplant mixed with garlic and aioli
... 10 ...

MATBUCHA
slowly cooked tomatoes, garlic and green hot peppers
... 10 ...

TABOULI SALAD
bulgur, cucumbers, onions, fresh herbs, pine nuts and pistachios
... 10 ...

BEET SALAD
tossed with fresh herbs and garlic, toppes with pine nuts and goat cheese
... 10 ...

FALAFEL & TAHINI
falafel served over tomato tahini, garlic and parsley
... 10 ...

SPICY PLATTER
harissa, schug, hot pepper and garlic confit
... 8...

ISRAELI PICKLES
traditional cured cucumbers, olives and peppers
... 8...

IN THE MIDDLE

DREAMY HALLOUMI
grilled halloumi with tomato, za'atar and garlic confit
... 18...

CAULIFLOWER
tossed with fresh oregano, jalapeño peppers and red onion over tahini
... 18...

BALADI EGGPLANT
topped with tahini and pine nuts
... 19 ...

SAMMY'S LAMB KEBABS
lamb mixed with Middle Eastern spices, grilled and served on a pita bread with tahini
... 20 ...

PELMENI
homemade traditional Russian meat dumplings with sour cream
... 19 ...

PIEROGI
homemade traditional Russian potato dumplings with fried onions and sour cream
... 19 ...

HUMMUS

HUMMUS ... 15
HUMMUS FALAFEL ... 17
HUMMUS MUSHROOMS & ONIONS ... 17
HUMMUS MEAT ... 19
ground beef, pine nuts and mushrooms

*served with warm pita bread
and Israeli pickles*



COLD DRINKS

soda	6
iced mint tea	6
freshly squeezed juice	8
sparkling water	5/8

HOT DRINKS

coffee	4
espresso	5
americano / cappuccino / latte	6
tea with fresh mint	6
herbal tea	6

all coffee drinks are available iced and decaffeinated

SWEETS

KNAFEH

kadayifi, gabneh cheese, orange blossom syrup and pistachios
... 17 ...

CHEESE BLINTZES

homemade traditional Eastern-European blintzes, filled with ricotta cheese
... 14 ...

CHOCOLATE MOUSSE

Belgian chocolate, brandy, angel-hair style halva and pistachios
... 15 ...

MALABI

our signature coconut-milk pudding with pomegranate syrup, coconut flakes and pistachios
... 14 ...

CHEESECAKE

Israeli style cheesecake served with fresh strawberries
... 14 ...

private parties and catering available

WEEKEND
Specials

SATURDAY & SUNDAY BRUNCH

JACHNUN

hand-rolled Yemenite dough cooked overnight with a touch of date honey, served with a hard-boiled egg and crushed tomatoes (one piece)
... 16 ...

MASABACHA

slowly cooked chickpeas, tahini, spicy lemon, cumin, onion and a brown egg (served warm)
... 17 ...

HAMIN (winter only)

traditional Jewish stew simmered overnight with meat, bone marrow, potatoes, beans, barley and a hard-boiled egg
... 27 ...

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE