

STARTERS/ראשונות

Challah Service 20
Tabini - Hummus - Pickles - Fresh Challah

Falafel 3.5
Green Herb Falafel - Tabini

Romi's Bravas 16
*Fried Potatoes - Schbug Aioli - Honey
Tabini - Smoked Paprika*

Amberjack Sashimi 24
*Chipotle Aioli - Herb Oil - Greek Yogurt
Finger Lime*

Sabich 24
*Fried Eggplant - Poached Egg - Confit Garlic
House Sauces*

SALADS/סלטים

Kruvit 18
*Fried Cauliflower - Lemon - Chilies - Onion
Tabini - Schbug Aioli - Tomato*

Romi's Salad 23
*Kale - Napa Cabbage - Mint - Onion
Goat Cheese - Beet Tabini - Walnuts - Yam -
Cranberry*

Salat Katzuz 26
*Diced Vegetables - Herbs - Chilies - Onion -
Chickpeas - Za'atar Pita Chips*

Braised Cabbage Caesar 25
Croutons - Capers - Almonds - Parmesan

MEZZES & SIDES

Hummus 11
Labneh 15
Matbucha 17
Chili Garlic Pickles 12
Za'atar Fries 13
Soy Mushrooms v' Tahina 13

ENTREES/עיקריות

Brisket v'Tahina 39
*Wagyu Brisket - Libyan Spices - Honey - Chickpeas -
Tabini*

Safta Julia Chraime 44
*Pan Seared Branzino - Spicy Libyan Tomato Sauce
Caramelized Onion - Challah*

Fish Schnitzel v'Chips 44
Branzino Schnitzel - Steak Cut Fries - Schbug Aioli

Drunken Shrimp 46
*Argentine Shrimp - Cherry Tomato - Arak
Butter Sauce - Garlic - Challah*

Arais 28
Wagyu Beef Kebab - Pita - Salad - Schbug Aioli

Lamb Chops 64
*4 pc Ontario Lamb Chop - Saffron Rice
Caramelized Onion - Toasted Almonds*

Safta Leah Schnitzel 33
*Chicken Schnitzel - Roasted Potatoes
Salad - Schbug Aioli*

SKEWERS/שיפודים

*served on tahini with charred broccolini,
schbug aioli, and chickpeas*

Yerakot 18
Mixed Vegetables

NY Strip 46
Dry-Aged Ontario NY Striploin

Keves 29
Ontario Ground Lamb

Kebab 28
Ground Beef - Herbs - Onion

Pargit 27
Chicken Thigh - Amba

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*Fried Cauliflower - Lemon - Chilies - Onion
Tabini - Schug Aioli - Tomato*

Braised Cabbage Caesar 25
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Romi's Kale 23
*Kale - Napa Cabbage - Mint - Onion
Goat Cheese - Beet Tabini - Walnuts - Yam -
Cranberry*

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Romi's Bravas 16
*Fried Potatoes - Schug Aioli - Honey
Tabini - Smoked Paprika*

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Labneh 15
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Romi's Herb Falafel 3.5

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