

L O K I B U S L I N E

ISRAELI & NORTH AFRICAN CUISINE

BEETS & BERRIES \$11

ROASTED BEETS, BLUEBERRIES, SUMAC & URFA VINAIGRETTE, PUMPKIN SEED BUTTER, CANDIED WALNUTS, BITTER GREENS (VG, GF)

CUCUMBER SALAD \$11

TAHINI-CAESAR DRESSING, PICKLED GREEN GARLIC, RYE CROUTONS, PECORINO, BRONZE FENNEL, SESAME SEEDS (PESCATARIAN)

TACOS ARABES (2) \$13

SHAWARMA BRAISED CHICKEN, TOUM, SUMAC PICKLED ONIONS, HERBS, ZA'ATAR AND RYE FLOUR TORTILLAS (DF). SUBSTITUTE CABBAGE FOR TORTILLAS

LARB(ISH) \$13

GROUND PORK, RADISH AND TURNIPS, GREEN GARLIC, HARISSA MARINATED TOMATOES, CURRY PUFFED RICE, HERBS, CABBAGE (GF, DF)

CEVICHE \$15

LOCAL SEAFOOD, PRESERVED LEMON, SERRANO, CILANTRO, TURMERIC "AQUACHILE", FRIED ROTI (DF, PESCATARIAN)

ZA'ATAR FRIES \$6

HARISSA KETCHUP, TOUM AIOLI (GF, DF)

\$5

BAT, BAT COFFEE SODA

\$6

THE SHAH'S FAMOUS TURMERIC TONIC

THIS IS A SAMPLE MENU LIKE WHEELS, FOOD TRUCK MENUS TEND TO ROTATE. ITEMS & PRICING ARE SUBJECT TO CHANGE

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GLOSSARY

Amba: a tangy mango pickle condiment of Iraqi origin.

Baba Ghanoush: a Levantine appetizer of mashed cooked eggplant mixed with tahini, olive oil, and various seasonings.

Dukkah: an Egyptian condiment consisting of a mixture of herbs, nuts, and spices

Labneh: a cheese made from salted strained yogurt by draining its whey.

Sumac: a versatile spice native to the Middle East with a tangy lemony flavor.

Tahini: a condiment made from toasted ground hulled sesame.

Za'atar: an herb or spice mixture which includes sesame seeds, dried sumac, salt, as well as other spices.

Zhug: a spicy herb sauce of Yemenite origin that you find in Syria and Israel.