



## Group Menu - 165/198 - Lunch/Dinner

### Appetizers

- ◆ Hummus - made according to Ima's traditional recipe, the same one we have been using for the past forty years
- ◆ Eggplant in tahini - fire-roasted eggplant served with Al-Arz tahini
- ◆ Tabbouleh - finely chopped mint, scallions, and parsley with bulgur and fresh tomato
- ◆ Carrot salad - with lemon zest, olive oil, and parsley
- ◆ Ima's tomato salsa - fresh tomatoes and red chili peppers from the Mahaneh Yehuda market
- ◆ Pita
- ◆ Eggplant in marinade
- ◆ Red beet salad

### Rolling out

- ◆ *Kubbeh nablusiya* - crispy bulgur croquette filled with minced beef and pine nuts or Vegan kubbeh haleb - crispy rice croquette filled with mushrooms and pine nuts

### "Soup and Dumplings"

A Taste of Kubbeh Soup

- ◆ *Kubbeh matfuniyah* - semolina and bulgur dumplings filled with minced beef and sauteed onions, served in an orange soup made with pumpkin, carrot, celery leaves, and Swiss chard or Vegan *kubbeh* - dumplings filled with lentils and walnuts

### Mains

Three main dishes for sharing

- ◆ Boneless chicken thigh - charcoal-grilled in Galilean olive oil, garlic, fresh lemon, and parsley marinade
  - ◆ Jerusalem mixed grill - pan-seared chicken innards with a drizzle of amba (pickled mango sauce), spices, and heaps of fried onion
  - ◆ Kebab - made with our in-house minced beef mix and house seasoning
- \*For vegans - Vegan stuffed vegetable platter

### Sides

Three side dishes for sharing

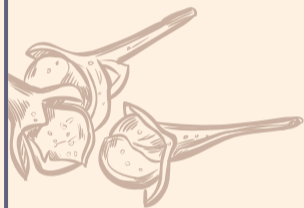
- ◆ *Majadra* - jasmine rice with green lentils and caramelized onion
- ◆ Grilled vegetables - seasonal selection of roasted vegetables with olive oil and kosher salt
- ◆ Israeli vegetable salad - chopped tomato, cucumber, seasonal vegetable with olive oil and lemon dressing

### Desserts

- ◆ Caffe
- ◆ Tea
- ◆ Baklava

### Drink

- ◆ Water and Lemonade





## “Celebrating our culinary tradition every single day”

Here at Ima (that's Hebrew for mom) our kitchen preserves traditional cuisines that have all but disappeared. We cook dishes like *kubbeh haleb*, minced beef with pine nuts in a crispy rice coating; *yafrah*, stuffed vine leaves with fresh lemons and real grenadine; and *kubbeh hamusta*, a tangy soup with *siskeh* filled *kubbeh* (semolina and bulgur dumplings filled with slow-cooked minced beef). We chop and prep a rainbow of salads fresh every day and serve them with a creative variety of dishes from our innovative kitchen. We invite you to savor the aromas and flavors of Jerusalem food that our restaurant curates and enjoy a wine menu that breathes the terroir of the Judean Hills.

Park Kiryat Anavim  
Ha-Rav Shmuel Barukh St 55, Jerusalem

Event booking Aviva: 052-295-6630