

TAHAZA

hummus kitchen

About Our Hummus

We start by soaking organic chickpeas for 24 hours. Then we bake them until they're fall-apart tender. They are then mixed with tahini, olive oil, lemon, and a pinch of salt. We add a hint of garlic and maybe a little more lemon and repeat this process several times a day, to guarantee our hummus is always fresh.

1: START WITH

Hummus Bowl	9 ²⁵	} SERVED WITH ONE SIDE
Warm Grain Bowl	9 ²⁵	
Salad	9 ²⁵	
Wrap	8 ⁷⁵	

FOR KIDS

Mini Bowl	5 ⁰⁰
choice of milk or juice	
Peanut Butter & Honey	5 ⁰⁰
served on whole wheat pita choice of milk or juice	

2: ADD HUMMUS

Tahaza's Take on "Original"
Roasted Red Pepper
Summer Pea

3: CHOOSE YOUR CONTENTS

All-Natural Shredded Chicken
Slow Cooked Beef (+2²⁵)
Lamb with Chickpeas (+2²⁵)
Medley of Mushrooms
Baked Falafel

4: ADD TOPPINGS

Add as much goodness as you like from our selection of seasonal toppings and house-made sauces, listed on the back side of this menu.

5: SIDES

Warm Fluffy Whole Wheat Pita
Baked Pita Chips
Falafel Chips (Gluten-free) (+1⁰⁰)
Fresh Carrot Sticks

Tahaza Hummus Kitchen • One Canal Park, Cambridge, MA, 02141
Order Online: Tahaza.com, or **call:** 857.259.6960 • Monday - Saturday: 11:30am - 9:00pm

TOPPINGS

Fresh Tomato and Cucumber
Pickled Turnips
Sundried Tomatoes
Cumin Pickled Carrots
Olives
Feta
Roasted Garlic
Toasted Quinoa
Sliced almonds
Pita strips
Lemon Wedge
Parsley
Paprika

HOUSE-MADE SAUCES

Chili Vinegar (hot)
Spicy Harissa (hot)
Sriracha Tahini (mild)
Fresh Mint Yogurt (non-fat)
Lemon-Mint Vinaigrette

DRINKS/EXTRAS

House-Made Specialty Soda 3²⁵
Maine Root Fountain Soda 2⁷⁵
House Brewed Iced Tea 2⁷⁵
Kitchen Millie Cookie 1⁰⁰

A LA CARTE

Pita, Pita Chips Or Carrots 1⁰⁰
Falafel Chips (Gluten-free) 2⁰⁰
Hummus To-go 3⁰⁰

KEEP IN TOUCH

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