

BREADS

Pita Bread *Thick and fluffy Israeli style pita pocket*

\$2 (each)

\$6 (4 each)

Za'atar Pita Bread *Thick and fluffy Israeli style pita pocket with Za'atar Seasoning*

\$2.50 (each)

\$8 (4 each)

Fresh Pita Wedges *Our pita, freshly toasted and cut into wedges for your dipping convenience*

\$5

\$6 (Za'atar Seasoned)

Pita Chips *Our special blend of cinnamon chipotle seasoning tossed on thin and crispy pita chips*

\$5

SALADS

SMALL

LARGE

Chopped Salad **gf** *Diced tomatoes, cucumbers and peppers over lettuce*

\$9

\$13

Garden Salad **gf** *Lettuce, tomatoes, cucumbers, peppers, onions, olives and hot peppers*

\$10

\$14

Caesar Salad *Lettuce, tomatoes, boiled eggs, croutons*

\$10

\$14

Chef Salad **gf** *Lettuce, tomatoes, cucumbers, carrots, onions, boiled eggs, turkey*

\$13

\$17

Add a protein to any salad:

\$4 (chickpea salad **gf**)

\$5 (vegetable quinoa **gf**)

\$5 (falafel **gf**)

\$7 (grilled chicken **gf**)

\$7 (chicken schnitzel)

\$7 (chicken shawarma **gf**)

\$9 (moroccan salmon **gf**)

\$9 (teriyaki salmon)

\$8 (beef kabob **gf**)

\$7 (tofu shawarma **gf**)

\$9 (impossible beef **gf**)

\$8 (beef shawarma **gf**)

\$13 (lamb shawarma **gf**)

Dressing choices: Lemon Vinaigrette, Italian, Honey Mustard, Caesar, Balsamic, Ranch

BOWLS (Choose a main, a base, and up to 4 toppings and choice of sauce)

Mains (choose 1):

Falafel **gf** \$16

Roasted Vegetables **gf** \$17

Tofu Shawarma **gf** \$19

Beef Kabob **gf** \$20

Impossible Beef Kabob **gf** \$21

Chicken Shawarma **gf** \$20

Beef Shawarma **gf** \$21

Lamb Shawarma **gf** \$28

Shawarma Trifecta **gf** \$28

Chicken Schnitzel \$19

Buffalo Schnitzel \$20

Moroccan Salmon **gf** \$20

Teriyaki Salmon \$20

Bases (choose 1): Majadra Rice **gf**, Vegetable Quinoa **gf**, Lettuce **gf**

Toppings (choose up to 4): Hummus **gf**, Chopped Salad **gf**, Pickled Cabbage **gf**, Babaganoush **gf**, Eggplant Salad **gf**, Chickpea Salad **gf**, Tabbouleh Salad, Yemenite Potatoes **gf**, Roasted Vegetables **gf**, Roasted Cauliflower **gf**, Beet Salad **gf**, Carrot Salad **gf**, Fried Onions **gf**

Sauces (choice): Tahini **gf**, Honey Mustard **gf**, Caesar **gf**, Ranch **gf**, Amba **gf**, Schug **gf**
Don't know what to choose, let us pick for you

House Bowl: Protein choice, Majadra Rice, Chopped Salad, Hummus, Pickled Cabbage, Chickpea Salad, Tahini Sauce

gf = Gluten free (available on request) *All items prepared on meat equipment*

SANDWICHES

**Sub any side on page 4 (some sides cost extra) **Pas Yisroel on request*

Served on choice of **pita, wrap, baguette or Za'atar Pita (+\$1)** with **French Fries & Israeli pickle**

Falafel \$15 *Our fresh fried falafel prepared with hummus, chopped salad and tahini*

Roasted Vegetables \$16 *Grilled peppers, squash, onions, carrots, hummus, lettuce and tahini*

Sabich \$16 *An Israeli specialty of baked eggplant, egg, hummus, chopped salad, amba, tahini*

Tofu Shawarma \$18 *Our classic shawarma but prepared vegan, hummus, chopped salad, tahini*

Turkey \$17 *Turkey breast with your choice of lettuce, tomato, onion, mayo and/or mustard*

Beef Kabob \$19 *Ground beef kabobs with middle eastern spices, hummus, chopped salad, tahini*

Impossible Beef Kabob \$20 *Impossible vegan beef kabobs, hummus, chopped salad, tahini*

Chicken Shawarma \$19 *Our chicken shawarma sliced thin, hummus, chopped salad, tahini*

Beef Shawarma \$20 *Our rib eye beef shawarma sliced thin, hummus, chopped salad, tahini*

Lamb Shawarma \$27 *Our lamb shawarma sliced thin, hummus, chopped salad, tahini*

Shawarma Trifecta \$27 *Chicken, beef and lamb shawarma, hummus, chopped salad, tahini*

Shaw-afel \$18 *Our chicken shawarma and falafel, hummus, chopped salad, tahini*

Chicken Schnitzel \$18 *Our own golden brown chicken schnitzel, hummus, chopped salad, tahini*

Buffalo Schnitzel \$19 *Our buffalo chicken schnitzel, lettuce, chopped salad and ranch*

Chicken Caesar \$18 *Grilled chicken and romaine tossed with our own Caesar dressing, a classic*

Add-ons to any sandwich

Spicy gf *Give your sandwich a kick with our house made fresh Schug!*

Mild gf *A baby kick of house made fresh Schug*

Zhoug gf *Add some Shuug traditional Zhoug sauce for a sweet and spicy kick*

Amba \$1 gf *Add some Shuug pickled mango sauce to brighten up your day*

Harissa \$1 gf *Add some Shuug Harissa sauce for a nice kick*

Pickles \$1 gf *Get some chopped Israeli pickles right in your sandwich*

Fried Onions \$1 gf *Add some freshly fried onions for a little crunch*

Pickled Cabbage \$1 gf *Add some pickled cabbage for tang and crunch*

Fries \$1 *Add french fries right into your sandwich*

Falafel \$2 *Add 2 falafel balls into any sandwich*

Stuff it! \$1 *Add a side of choice (page 4) into your sandwich*

Extra Meat \$5 *Load it up with extra meat*

Deconstructed \$2 *Get everything for your sandwich packed individually on the side. Perfect for when you want to eat it later or the next day.*

SAUCES

SMALL \$1

LARGE \$5

Tahini Sauce gf *Pureed sesame seeds, fresh squeezed lemon juice, garlic and seasonings*

Schug gf *Spicy chili and cilantro condiment with cardamom*

Amba gf *Pickled Mango condiment with fenugreek*

Caesar Dressing gf *House made Caesar style dressing (non-dairy)*

Ranch Dressing gf *House made Ranch style dressing (non-dairy)*

Honey Mustard gf *Sweet and tangy honey mustard dressing and dipping sauce*

SWEETS

Baklava (2) \$4 *Flaky dessert of thin sheets of dough soaked in honey and layered with nuts*

Chocolate Chip Cookies (2) \$3 *What more is there to say...Enjoy!*

MEALS

SMALL

LARGE

Choose your protein and any two sides from the list below. Make it spicy for \$1!

Falafel gf	\$16	\$24
<i>Freshly prepared ground chickpeas with onions, garlic and herbs, side of tahini</i>		
Tofu Shawarma gf	\$19	\$28
<i>Fried tofu seasoned with our classic shawarma spice and prepared vegan, side of tahini</i>		
Shackshuka gf	\$20	\$30
<i>Eggs hard poached in Israeli salsa, includes a pita and side of tahini</i>		
Moroccan Salmon gf	\$20	\$30
<i>Salmon filet cooked in a blend of spices with peppers, chickpeas and lemon</i>		
Teriyaki Salmon	\$20	\$30
<i>Teriyaki seasoned salmon filet with sesame seeds</i>		
Beef Kabob gf	\$20	\$30
<i>Ground beef seasoned with onions, garlic and herbs, grilled to perfection, side of tahini</i>		
Impossible Beef Kabob gf	\$21	\$31
<i>Impossible vegan beef with onions, garlic and herbs, grilled to perfection, side of tahini</i>		
Chicken Shawarma gf	\$20	\$30
<i>Middle Eastern Shawarma seasoned thinly sliced dark meat chicken, side of tahini</i>		
Beef Shawarma gf	\$21	\$31
<i>Middle Eastern Shawarma seasoned thinly sliced beef ribeye, side of tahini</i>		
Lamb Shawarma gf	\$28	\$38
<i>Middle Eastern Shawarma seasoned thinly sliced lamb shoulder, side of tahini</i>		
Chicken Schnitzel	\$19	\$28
<i>Chicken breast breaded in our house made bread crumb mix, fried golden brown</i>		
Mediterranean Chicken gf	\$19	\$28
<i>Grilled chicken breast with our Mediterranean seasoning blend</i>		

SIDES

French Fries \$6	<i>Battered french fries</i>	
Sweet Potato Fries \$7	<i>Sweet potato fries with our cinnamon chipotle seasoning</i>	
Majadra Rice gf \$6	<i>Basmati rice, lentils, caramelized onions</i>	
Roasted Vegetables gf \$7	<i>Roasted peppers, squashes, carrots and onions</i>	
Roasted Cauliflower gf \$7	<i>Roasted cauliflower with Middle Eastern Spices</i>	
Yemenite Potatoes gf \$6	<i>Thin sliced potatoes with turmeric and cilantro</i>	
Vegetable Quinoa gf \$7	<i>Quinoa with roasted vegetables</i>	
Sesame Noodles \$6	<i>Noodles with our sesame seasoning blend, peanuts, soy sauce and scallions</i>	
Hummus gf \$6	<i>Chickpeas, tahini, extra virgin olive oil, garlic and fresh squeezed lemon juice</i>	
Babaganoush gf \$6	<i>Pureed roasted eggplant with tahini and fresh lemon</i>	
Chopped Salad gf \$7	<i>Diced tomatoes, cucumbers and peppers</i>	
Tabbouleh Salad \$6	<i>Bulgur, tomato and herb salad tossed with fresh lemon vinaigrette</i>	
Chickpea Salad gf \$6	<i>Tangy chickpea salad with Middle Eastern blend of herbs and spices</i>	
Pickled Cabbage gf \$7	<i>Crisp red cabbage, pickled for a sweet and tangy side</i>	
Eggplant Salad gf \$6	<i>Our famous eggplant salad with roasted peppers and lemon dressing</i>	
Beet Salad gf \$6	<i>Beets, sliced onions, cilantro and Moroccan seasonings with Lemon</i>	
Carrot Salad gf \$6	<i>Carrots, cilantro and Moroccan seasonings with Lemon</i>	

DRINKS *Cups available at \$0.50 each **More options available online

Soda: Coke (Classic, Diet, Zero), Sprite, Ginger Ale **\$2 (can) \$5 (2 Liter)**

Water: Spring Water or Assorted Seltzers **\$2 (each)**

www.hartfordkashrut.org

Sun 11-7:30pm, Mon-Wed 9am-5pm, Thu 9am-7:30pm, Fri 9am-3pm, Sat CLOSED

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Authentic Mediterranean Cuisine

YOSI KITCHEN

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APPETIZERS

Moroccan Cigars *Crisp fried spring rolls with Moroccan seasoned fillings*

	SMALL	LARGE
Potato Filling	\$8 (4pc)	\$14 (9pc)
Vegetable Filling	\$8 (4pc)	\$14 (9pc)
Beef Filling	\$13 (4pc)	\$23 (9pc)

Kibbeh *Middle Eastern croquettes of bulgur and spices filled with assorted savory fillings*

	SMALL	LARGE
Vegetable Filling	\$8 (3pc)	\$17 (7pc)
Beef Filling	\$14 (3pc)	\$28 (7pc)

Falafel *gf* *Ground chickpeas seasoned with onions, garlic, fresh herbs and fried, served with Tahini*

	SMALL	LARGE
	\$7 (7pc)	\$11 (14pc)

Chicken Schnitzel Fingers *Chicken, fried golden brown in our house made bread crumb mix*

**Add Ketchup, Honey Mustard, Ranch, Caesar or Tahini Dipping sauce at no cost*

	SMALL	LARGE
	\$11 (4pc)	\$17 (7pc)

Buffalo Chicken Schnitzel Fingers *Fried Schnitzel tossed in Harissa with Celery* **SPICY*

**Add Ketchup, Honey Mustard, Ranch, Caesar or Tahini Dipping sauce at no cost*

	SMALL	LARGE
	\$13 (4pc)	\$19 (7pc)

Vegetarian Appetizer Sampler *2 veggie kibbeh, 2 potato and 2 veggie cigars, 7 falafels, tahini*

\$18

Appetizer Sampler *2 veggie kibbeh, 2 beef cigars, 2 chicken schnitzel fingers, 7 falafels, tahini*

\$24

Hummus with Pita Chips *Authentic hummus with fresh squeezed lemon juice and extra virgin olive oil, served with cinnamon chipotle pita chips*

**Sub fresh pita +\$1 or za'atar pita +\$2*

\$9

\$12

Babaganoush with Pita Chips *Pureed roasted eggplant with tahini and fresh lemon, extra virgin olive oil, cinnamon chipotle pita chips*

**Sub fresh pita +\$1 or za'atar pita +\$2*

\$9

\$12

Mediterranean Salad Platter *Our own Hummus, Babaganoush, Eggplant Salad, Tabbouleh Salad and cinnamon chipotle pita chips*

**Sub fresh pita +\$1 or za'atar pita +\$2*

\$18

Add a topping to your Hummus, Babaganoush or Mediterranean Salad Platter:

\$3 (fried onions <i>gf</i>)	\$4 (chickpea salad <i>gf</i>)	\$5 (falafel <i>gf</i>)
\$7 (chicken schnitzel)	\$7 (chicken shawarma <i>gf</i>)	\$9 (moroccan salmon <i>gf</i>)
\$7 (grilled chicken <i>gf</i>)	\$8 (beef kabob <i>gf</i>)	\$7 (tofu shawarma <i>gf</i>)
\$9 (impossible beef <i>gf</i>)	\$8 (beef shawarma <i>gf</i>)	\$13 (lamb shawarma <i>gf</i>)

**Also add tahini, amba and/or schug for no charge*

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