

## KATAN / קטן

**kibbutz egg** israeli scotch egg, 5

harissa tahini, amba 5

**challah french toast** a la carte 5

**sweet boureka** rotating sweet filling 4

**savory boureka** spinach & tofu feta filling 4

**beet salad** roasted beet puree, cashew labneh, walnuts 8

**israeli salad** tomato, onion, cucumber, feta 6

**labneh** soft cashew cheese, herbs 6

**pita** regular or gluten free 2/3

## GONZO HUMMUS

**hatch** 8

los roast new mexican hatch green chile

**spicy** 7

zhoug

**yalla** 6

olive oil

**harissa** 8

preserved lemon

**tal hassan** 9

whole chickpea beans, lemon, tahini, jalapeno, parsley

**harif** 8

aleppo peppers, urfa biber, garlic

**basahr** 10

shawarma, tahini

thank you בתיאבון

please notify your server of any allergies or dietary concerns

1125 SE Division St, Portland, OR | avivpdx@gmail.com

503 206 6280 | www.avivpdx.com

18% gratuity for parties of 5 or more

## MATAOK / מתוק

**challah french toast** seasonal berries,

rosewater whip cream, real maple syrup 11

**add ice cream** 2

**sweet boureka board** rotating sweet filling, seasonal fruit,

malabi, cashew labneh 11

## LO MATAOK / מתוק

**shakshuka** herb-roasted tomato stew, bell pepper,

misozuke egg, labneh, chickpea, zhoug, bread roll 14

**harrisa shawarma hash** potato, shawarma, bell pepper,

cauliflower, onions. aleppo pepper 12

**biscuits & gravy** israeli gravy, aleppo pepper & morroccan olive

biscuits 12

**smoked carrot lox bagel** bundy bagel, "lox" carrots,

labneh, red onion, tomato, capers, dill 11

**beet bagel** bundy bagel, beet salad, labneh, walnuts 11

**hummus bagel** bundy bagel, hummus, cucumbers,

tomatoes, red onion 6

**israeli breakfast board** israeli salad, house pickles, hummus, dates,

cashew labneh, pimento harissa cashew cheese, pita 13

**boureka breakfast board** spinach & tofu feta filling,

israeli salad, pickles, olives, tofu feta, tahini, zhoug 12

**tal's chilaquiles** tofu feta, misozuke egg, shawarma, tortilla,

coconut yogurt, tomatillo, harissa tahini, tomato, cilantro 10

**shawarma bowl** hummus, shawarma soy curls, tomato,

cucumber, pickles, tahini, amba, fries 8

**falafel bowl** hummus, eggplant, tomato, cucumber, pickles, tahini,

amba, fries 9

**add los roast hatch green chiles or shawarma to anything** 2/4



BRUNCH / ארוחת  
10AM to 3PM sat & sun

## DRINKS לשתות

**kombucha** soma, rotating selection 5

**limonana** glass 5 pitcher 9

**israeli ice tea** lemon, thyme, sage, mint, ceylon  
glass 4 pitcher 7

**rico's israeli horchata** chilled mate, rice milk, mint simple, cinnamon  
glass 6

**mate** hot or chilled

cup 4 pot 8

**hot tea** cup 3 pot 8

ceylon green white mint sage cumin  
cinnamon chamomile lemon-verbena  
rosehip

### coffee

courier coffee

cup 3 french press 8 cold brew 5

**sodas** by Portland Craft Soda 4

ginger cola

coffee boysenberry

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## BRUNCH COCKTAILS

### BLOODY MIRYAM

regular or spicy

za'atar or salt rim

monopolowa vodka 8

altos blanco tequila 10

arak razzouk 10

new deal gin 10

### MIMOSA

orange, mango, pineapple, grapefruit 7

**ARAK & LIMONANA** arak, sparkling water,  
limonana 9

**CANAAN** grapefruit & monopolowa 7

**TEL AVIV SUNRISE** altos blanco, orange  
juice, aperol float 9

**NAH-NAH** monopolowa, mint simple, lime,  
aperol, bubbly 11

**ALMONDE IRISH** jameson, baileys  
almond, coffee 10

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ask your server for the wine & draft list