



Lunch & Dinner Menu

From our hot wood charcoals where your meal is grilled to our meze-style salad spread — our Al Ha'esh Salad Experience is common throughout Israel and is one of our favorite ways to eat!

It is like a small party . . . every guest at the table shares a variety of salads with our fresh, warm pita. Everyone enjoys the Al Ha'esh salad experience free with an entrée order, or make it your meal!

Home baked pita & chef's selection of salads **\$12 per person**

HUMMUS חומס

Hummus with Chickpeas ^{GF}	חומס גרגרים	\$9.50
hummus plate topped with warm chickpeas, tehina, paprika and olive oil		
Hummus with Mushrooms ^{GF}	חומס פטריות	\$11.50
hummus plate with sautéed mushrooms, paprika and olive oil		
Hummus with Ground Beef ^{GF}	חומס בשר	\$13.50
hummus plate topped with ground beef, paprika and olive oil		

APPETIZERS מתאבנים

Soup of the Day	מרק היום	\$8.50
Falafel	פלאפל	\$10
6 delicious crispy fried falafel		
Grilled Eggplant ^{GF}	חציל קלוי	\$11
grilled eggplant topped with tehina and pepper medley		
Chicken Wings	כנפיים	\$14
fried chicken wings dressed in spicy or bbq sauce served with celery, carrots and dipping sauce.		
Combo Platter	מגש משולב	\$22
falafel, hummus and baba ganoosh		

SALAD סלט

Al Ha'esh Experience Included. Dressing: Balsamic, Lemon herb, Tehina house
Choice of One Included: Chicken, Salmon, Steak (\$2 additional), Swarma or Falafel

Mediterranean	סלט מזרח תיכוני	\$24
mixed greens, chickpeas, cucumber, kalamata olives, mushrooms, onion, radish, shredded carrot and tomato		
Caesar Salad	סלט קיסר	\$24
mixed greens with homemade croutons		

SIDE DISHES תוספות

French Fries	צ'יפס	\$8.50
Basmati Rice ^{GF}	אורז	\$8.50
Israeli Salad ^{GF}	סלט קצוץ	\$8.50
Roasted Zucchini with Za'atar	קישואיים קלויים עם זעתר	\$8.50
String Beans ^{GF}	שעועית ירוקה	\$8.50

KIDS לילדים

Ages 12 and Under; Includes One Side and a Juice or Punch

Chicken Nuggets ^{GF}	שניצלונים	\$11	Kids Schnitzel ^{GF}	שניצל	\$11
Kids Burger ^{GF}	המבורגר	\$11	Hot Dog ^{GF}	נקניק	\$11
Schnitzel Burger	שניצל בורגר	\$11			

DRINKS משקאות

Coke, Diet Coke, Sprite, Coke Zero, Ginger Ale,	\$2.50
Apple Juice, Fruit Punch, Seltzer	
Israeli Drinks	\$3.25



AL HA'ESH על האש

Al Ha'esh Salad Experience Included and One Side. Mix and Match!
Two Skewers: \$27 Extra Skewer: \$9.50 each

Shishlik Pargiyot ^{GF}	שישליק פרגיות
marinated pieces of dark meat chicken	
Shishlik Chicken Breast ^{GF}	שישליק חזה עוף
marinated pieces of grilled chicken breast	
Beef Kebab ^{GF}	קבב
ground beef mixed with parsley, onions and our spice blend	
Lamb Kebab ^{GF}	קבב טלה
ground lamb mixed with parsley, onions and our spice blend	
Chicken Liver ^{GF}	כבד עוף
grilled over an open flame	
Shishlik Entrecote ^{GF} (\$2 additional per skewer)	שישליק אנטרקוט
marinated pieces of steak	

ENTREÉS מנה עיקרית

Al Ha'esh Experience Included and One Side

Schwarma ^{GF}	שווארמה	\$20
turkey swarma marinated in an Israeli spice blend		
Schnitzel	שניצל	\$20
crispy golden chicken breast		
Rib Eye Steak ^{GF}	סטייק אנטרקוט	\$36
12oz grilled ribeye		
Jerusalem Mix ^{GF}	מעורב ירושלמי	\$20
mix of chicken and beef sautéed with onions		
Burger	המבורגר	\$19
8 ounce prime ground beef on a challah roll topped with our special burger sauce, lettuce, tomato and onion		
Beyond Burger	המבורגר הבלתי אפשרי	\$19
the famous vegetarian burger, grilled on our open flame charcoal grill, on challah roll, topped with our special burger sauce, lettuce, tomato and onion		
Grilled Eggplant ^{GF}	חציל קלוי	\$17
grilled eggplant topped with tehina and pepper salad		
Falafel	פלאפל	\$17
8 delicious crispy fried falafel		
Schnitzel Burger	שניצל בורגר	\$19
crispy golden chicken breast with special sauce		

FISH דגים

Al Ha'esh Experience Included and One Side

Branzino ^{GF}	ברנדינו	\$27
grilled whole (may contain some bones)		
Salmon Fillet ^{GF}	סלמון	\$27
grilled fillet		
Fish 'n Chips with Coleslaw	דג עם צ'יפס	\$19
Al Ha'esh experience included		

LUNCH SPECIALS מבצעי צהריים

Toppings: Hot Sauce, Hummus, Israeli Salad, Pickles, Red Cabbage, Tehina.

	Dine In includes salad experience.	Take Out	Dine In
Schwarma ^{GF}	שווארמה	\$14	\$17
Falafel	פלאפל	\$12	\$14
Schnitzel ^{GF}	שניצל	\$14	\$16
Any Skewer ^{GF}	שפרך	\$14	\$17

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.



Under the Supervision
of the Vaad Harabanim
of Greater Washington

Parties of 8 or more will automatically have a gratuity
of at least 18% added to the bill.

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WHITE

ISRAELI

Barkan Classic Chardonnay \$35

Light and fruity, with nice acidity, an enjoyable everyday wine

Binyamina Reserve Sauvignon Blanc \$38

Crisp, light, fresh and tasty, with zesty citrus fruit, subtle melon, garden-fresh herbal aromatics

Recanati Yasmin White \$38

A light, refreshing blend with enticing notes of tropical fruit

OTHER

Goose Bay Sauvignon Blanc (New Zealand) \$44

Fresh, light, and subtly nosed with aromas of fresh grapefruit, a hint of passion fruit, and a grassy finish. Nicely refreshing

Hagafen Chardonnay (California) \$57

Classic Napa Chard! Lovely, opulent, oaky and creamy with aromas and flavors of butterscotch, vanilla, citrus, apple, pear, pineapple and kiwi, with a wonderfully long finish

Hagafen Brut (California) \$65

Yummy, fruity yet dry and crisp, with tremendous complexity and length, an enticing bubbles

RED

ISRAELI

Carmel Selected Cabernet Sauvignon \$35

Light and very easy drinking with flavors and aromas of cherries, mixed berries, salad greens, and a slight hint of espresso

Barkan Classic Malbec \$35

Fun, fruit-forward, medium-bodied Malbec has flavors and aromas of cranberries, cherries, plums, pepper and spice

Shiloh Legend \$62

Big, earthy, fruity, rich, and spicy, with black fruit aromas and a complex bouquet that includes cocoa and mint. Special and delicious

OTHER

Hagafen Cabernet Sauvignon (California) \$74

Rich, full, complex, and balanced wine with notes of ripe, dark fruits, bitter chocolate, spicy black licorice, and sweet herbs; with a silky, though robust, mid-palate thrust. A delicious and absorbing Napa cab

ON TAP \$6

Stella Artois Pilsner | Belgium | 5%

Goose Island IPA India Pale Ale | Chicago, IL | 5.9%

Fruity aroma, set off by a dry malt middle, long hop finish

Blue Moon Belgian Style Witbier | 5.4%

Big Wave 4.4%

Light body, bright hop aroma

\$13 Beer Flight to Sample

BOTTLED \$7.50

Bear Republic Racer 5 IPA India Pale Ale | Healdsburg, CA | 7.5%

Quintessential American IPA, heavily hopped, unique floral qualities

North Coast Red Seal Ale Amber/Red Ale | Fort Bragg, CA | 5.4%

Harmoniously married malt and hops, rich and complete, lingering spice flavors

Weyerbacher Merry Monks' Ale Belgian Style Tripel | Easton, PA | 9.3%

Complex flavors of fruit and spice, creamy and dry carbonation, golden yellow color

\$5.50 Budweiser; Corona; Corona Light

House red/white wines available at \$6.50 per glass.

Corkage Fee: \$12