



**al ha'esh**  
Israeli Grill

# 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!

<b>Salad Platter (small)</b>	<b>\$10</b>
hummus, eggplant, tehina, israeli salad	
<b>Salad Platter (large)</b>	<b>\$15</b>
hummus, eggplant, tehina, israeli salad + 2 chef's choice	

## HUMMUS חומוס

<b>Hummus with Chickpeas</b>	<b>חומוס גרגרים</b>	<b>\$9.50</b>
hummus plate topped with warm chickpeas, tehina, paprika and olive oil		
<b>Hummus with Mushrooms</b>	<b>חומוס פטריות</b>	<b>\$11.50</b>
hummus plate with sautéed mushrooms, paprika and olive oil		
<b>Hummus with Ground Beef</b>	<b>חומוס בשר</b>	<b>\$13.50</b>
hummus plate topped with ground beef, paprika and olive oil		

## APPETIZERS מתאבנים

<b>Soup of the Day</b>	<b>מרק היום</b>	<b>\$8.50</b>
<b>Falafel</b>	<b>פלאפל</b>	<b>\$11</b>
6 delicious crispy fried falafel		
<b>Grilled Eggplant</b>	<b>חציל קלוי</b>	<b>\$11</b>
grilled eggplant topped with tehina and pepper medley		
<b>Chicken Wings</b>	<b>כנפיים</b>	<b>\$15</b>
fried chicken wings dressed in spicy or bbq sauce served with celery, carrots and dipping sauce.		
<b>Combo Platter</b>	<b>מגש משולב</b>	<b>\$22</b>
falafel, hummus and babaganooch		

## SALAD סלט

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

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

## SIDE DISHES תוספות

<b>French Fries</b>	<b>ציפס</b>	<b>\$8.50</b>
<b>Basmati Rice</b>	<b>אורז</b>	<b>\$8.50</b>
<b>Israeli Salad</b>	<b>סלט קצוץ</b>	<b>\$8.50</b>
<b>Roasted Potato</b>		<b>\$8.50</b>
<b>Roasted Zucchini with Za'atar</b>	<b>קישואיים קלויים עם זעטר</b>	<b>\$8.50</b>
<b>Oven Roasted Vegetables</b>		<b>\$8.50</b>

## KIDS לילדים

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

<b>Chicken Nuggets</b>	<b>שניצלונים</b>	<b>\$11</b>	<b>Kids Schnitzel</b>	<b>שניצל</b>	<b>\$11</b>
<b>Kids Burger</b>	<b>המבורגר</b>	<b>\$11</b>	<b>Hot Dog</b>	<b>נקניק</b>	<b>\$11</b>
<b>Schnitzel Burger</b>	<b>שניצל בורגר</b>	<b>\$11</b>			

## DRINKS משקאות

<b>Soda Cans - Coke, Diet Coke, Sprite, Coke Zero, Ginger Ale,</b>	<b>\$2.50</b>
<b>Soda Bottles - Coke, Diet Coke, Sprite</b>	
<b>Israeli Drinks - Mango, Peach, Strawberry Banana</b>	<b>\$3.50</b>
<b>Soda Water - Perrier, Pelligrino</b>	<b>\$3.50</b>

**AL HA'ESH על האש**

*Mix and Match! Two Skewers: \$27 Extra Skewer: \$9.50 each  
Enjoy two sides and pita*

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

## ENTREÉS מנה עיקרית

*Enjoy two sides and pita*

<b>Schwarma*</b>	<b>שווארמה</b>	<b>\$22</b>
turkey schwarma marinated in an Israeli spice blend		
<b>Schnitzel*</b>	<b>שניצל</b>	<b>\$22</b>
crispy golden chicken breast		
<b>Rib Eye Steak*</b>	<b>סטייק אנטרקוט</b>	<b>\$39</b>
12oz grilled ribeye		
<b>Jerusalem Mix*</b>	<b>מעורב ירושלמי</b>	<b>\$22</b>
mix of chicken and beef sautéed with onions		
<b>Burger*</b>	<b>המבורגר</b>	<b>\$22</b>
8 ounce prime ground beef on a challah roll topped with our special burger sauce, lettuce, tomato and onion		
<b>Beyond Burger</b>	<b>המבורגר הבלתי אפשרי</b>	<b>\$22</b>
the famous vegetarian burger, grilled on our open flame charcoal grill, on challah roll, topped with our special burger sauce, lettuce, tomato and onion		
<b>Grilled Eggplant*</b>	<b>חציל קלוי</b>	<b>\$19</b>
grilled eggplant topped with tehina and pepper salad		
<b>Falafel</b>	<b>פלאפל</b>	<b>\$19</b>
8 delicious crispy fried falafel		
<b>Schnitzel Burger</b>	<b>שניצל בורגר</b>	<b>\$22</b>
crispy golden chicken breast with special sauce		

## FISH דגים

*Enjoy two sides and pita*

<b>Branzino*</b>	<b>ברנזינו</b>	<b>\$27</b>
grilled whole (may contain some bones)		
<b>Salmon Fillet*</b>	<b>סלמון</b>	<b>\$27</b>
grilled fillet		
<b>Fish 'n Chips with Coleslaw</b>	<b>דג עם ציפס</b>	<b>\$22</b>
<b>Tilapia*</b>		<b>\$24</b>
Marinated and sautéed with lemon and white wine sauce		

\*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.  
**4860 BOILING BROOK PKWY, ROCKVILLE, MD 20852**  
**(301) 231-0839 - WWW.AL-HAESH.COM**



**WHITE**

**ISRAELI**

- Barkan Classic Chardonnay** \$35  
Light and fruity, with nice acidity, an enjoyable everyday wine
- Recanati Yasmin White** \$38  
A light, refreshing blend with enticing notes of tropical fruit
- 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

**OTHER**

- 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

**BOTTLED \$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

**\$6**  
**Budweiser; Corona; Corona Light**

**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

**House red/white wines available at \$7.50 per glass.**  
Corkage Fee: \$15



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# COFFEE, TEA and DESSERT SELECTION



## COFFEE/TEA קפה/תה

Turkish Coffee	קפה שחור	\$4
Espresso	אספרסו	\$4
American Coffee	קפה אמריקנו	\$4
Gourmet Tea Selection	תה	\$4

## DESSERT מנה אחרונה

Baklava	בקלוואה	\$9.50
Chocolate Mousse Cake	עוגת מוס שוקולד	\$9.50
Chocolate Lava Cake	עוגת שוקולד חמה	\$9.50
Gelato (3 flavors)	גלידה ג'לטו	\$11





## APPETIZERS

### Hummus- GF

#### Choose from:

Chickpeas	\$9.50
Mushrooms	\$11.50
Ground beef	\$13.50

#### Salad platters:

**Small:** Hummus, eggplant, tehina & israeli salad \$10

**Large:** Hummus, eggplant, tehina, israeli salad + 2 chef's choice \$15

Soup of the day \$8.50

Falafel \$11  
6 delicious crispy fried falafel

Grilled eggplant- GF \$11  
Grilled eggplant topped with tehina and pepper medley

Chicken Wings \$15  
Fried chicken wings dressed in spicy or bbq sauce, served with celery, carrots and dipping sauce

## KIDS MEAL

#### Enjoy one side and a Juice

Chicken nuggets*	\$11
Kids burger*	\$11
Schnitzel burger*	\$11
Kids Schnitzel*	\$11
Hot dog*	\$11

## ENTREÉS

Enjoy two sides and pita

Al Ha'esh: Mix and match!

Two skewers: \$27 Extra Skewer: \$9.50

**Shishilik Pargiyot\***  
Marinated pieces of dark meat chicken

**Shishilik Chicken Breast\***  
Marinated pieces of grilled chicken breast

**Beef Kebab\***  
Ground beef mixed with parsley, onions and our spice blend

**Lamb Kebab\* (\$2 extra per skewer)**  
Ground lamb mixed with parsley, onions and our spice blend

**Shishilik Entrecote\* (\$2 extra per skewer)**

Marinated pieces of steak



Enjoy two sides and pita

**Schwarma\*** \$22  
Turkey schwarma marinated in an Israeli spice blend.  
**Schnitzel\*** \$22  
Crispy golden chicken breast  
**Rib eye steak\*** \$39  
12 oz grilled ribeye

**Jerusalem Mix\*** \$22  
Mix of chicken and beef sauteed with onions

Falafel \$19  
8 crispy fried falafel

**Grilled eggplant** \$19  
Grilled eggplant topped with tehina and pepper salad

**Grilled chicken cilantro** \$24  
Chicken breast fillet

## BURGERS

Enjoy two sides

**Schnitzel burger\*\*** \$22

Crispy golden chicken breast with special sauce

**Burger\*\*** \$22

8 ounce prime ground beef on a bun topped with our special burger sauce, lettuce tomato and onion

**Supreme burger\*\*** \$25

8 oz prime ground beef topped with sauteed onions, mushrooms, bbq sauce and eggplant

**Beyond burger\*\*** \$22

Vegetarian burger, grilled on our open flame charcoal grill, on bun with our special sauce, lettuce, tomato and onion



## FISH

Enjoy two sides and pita

**Branzino\* GF** \$27

Grilled whole (may contain some bones)

**Salmon fillet** \$27

Grilled fillet on the charcoal grill

**Tilapia GF** \$24

Marinated and sauteed with lemon and white wine sauce



**Fish and chips with coleslaw\* GF** \$24

Includes fried fish, fries, coleslaw, tartar sauce and lemons

## SIDE DISHES

French fries	\$8.50
Small french fries	\$5.00
Basmati rice- GF	\$8.50
Israeli salad- GF	\$8.50
Roasted potato- GF	\$8.50
Zucchini with Za'atar	\$8.50
Oven roasted vegetables- GF	\$8.50
(Cauliflower, carrots and green beans)	
Extra pita bread	\$1.50

## SANDWICHES

### Pita

Schwarma*	\$18
Schnitzel*	\$18
Grilled chicken cilantro*	\$18
Falafel	\$15
Skewer option (Chicken breast, beef or chicken pargiyot)	\$18

## SALADS

Choice of one included: chicken, salmon, schwarma, falafel or steak (\$2 additional)  
Dressing: Balsamic, chimichurri or tehina.

**Mediterranean** \$24

Romaine lettuce, chickpeas, cucumber, kalamata olives, mushrooms, onion, radish, carrots and tomato

**Cesar** \$24

Romaine lettuce, croutons and ceasar dressing.





## SOFT DRINKS

Soda cans	\$2.95
Coke, diet coke, sprite, ginger ale	
Soda bottles	\$3.50
Coke, diet coke, pellegrino	
Israeli Drinks	\$3.95
Mango, peach and strawberry-banana	
Soda water	\$3.50
water bottle	\$2.00

## BEER SELECTION

*Bottled*  
**\$6**

Stella Arois Pilsener-Belgium-5%
Goose Island IPA India Pale Ale- Chicago, IL- 5.9%
Blue Moon Belgian Style Witbier-5.4%
Big Wave 4.4%
Budweiser
Corona Extra
Corona Light

*Bottled*  
**\$7.50**

Weyerbacher Merry Monks' Ale Belgian Style Tripel-Easton, PA-9.3%
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## WINE SELECTION

*White Israeli*

<b>Barkan Classic Chardonnay</b>	\$38
Light and fruity, with nice acidity an enjoyable everyday wine	
<b>Racanati Yasmin White</b>	\$48
A light, refreshing blend with enticing notes of tropical fruit	
<b>Goose Bay Sauvignon Blanc</b>	\$48
Fresh, light, and subtly nosed with aromas of fresh grapefruit, a hint of passion fruit, and a grassy finish. Nicely refreshing.	

*White Other*

<b>Hagafen Chardonnay</b>	\$65
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	
<b>Hagafen Brut (California)</b>	\$78
Yummy, fruity yet dry and crisp, with tremendous complexity and length, an enticing bubbles	

## WINE SELECTION

*Red Israeli*

<b>Carmel Selected Cabernet Sauvignon</b>	\$38
Light and very easy drinking with flavors and aromas of cherries, mixed berries, salad greens and a slight hint of espresso.	
<b>Barkan Classic Malbec</b>	\$38
Fun, fruit-forward, medium-bodied Malbec has flavors and aromas of cranberries, cherries, plums, pepper and spice	
<b>Shiloh Legend</b>	\$72
Big, Earthy, fruity, rich, and spicy, with black fruit aromas and a complex bouquet that includes cocoa and mint, special and delicious	

*Red Other*

<b>Hagafen Cabernet Sauvignon (California)</b>	\$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 cap.	

*Wine*

<b>Moscato</b>	\$7.50	
<b>House red or white wines available at</b>		\$8 Per glass
<b>Chardonnay or Malbec</b>		





al ha'esh  
Israeli Grill

# MENU



## LUNCH SPECIALS

### PITA

Shawarma	\$ 18
Schnitzel	\$ 18
Grilled chicken cilantro	\$ 18
Falafel	\$ 15
Skewer option	\$ 18

Chicken breast, beef or  
chicken pargiyot

### PLATE

\$ 22
\$ 22
\$ 24
\$ 19
\$ 27

### SPECIALS

**Chicken wrap with fries** \$ 16

Flour tortilla with chicken breast fillet,  
lettuce, tomato, onions and dressing

**Dressings:** Ranch, chipotle mayo, ceasar  
or chimichurri

**Burger with fries** \$ 17

8 oz prime ground beef on a bun topped  
with our special burger sauce, lettuce,  
tomato and onion

**Supreme burger with fries** \$ 19.95

8 oz prime ground beef on a bun topped  
with sautéed onions, mushroom, bbq sauce,  
eggplant our special burger sauce, lettuce  
and tomato

### SIDE DISHES

French fries	\$ 8.50
Small french fries	\$ 5.00

### APPETIZERS

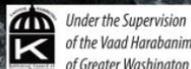
Hummus with tehina	\$ 9
Falafel	\$ 10
Soup of the day	\$ 8.50

### DRINKS

Soda cans	\$ 2.95
Soda bottles	\$ 3.50
Israeli drinks	\$ 3.95
Water bottle	\$ 2.00



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Rockville, MD, 20852



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