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343-0362

שיבדיים

RINA

בראבר

WWW.RINAKITCHEN.COM

CASHLESS RESTAURANT

### HUMMUS תומוס

Served w. pita bread and crudite

**Hummus No. 1**  
8 hard egg, tahini, crispy chickpeas, pickles, slaw

**Hummus No. 2**  
10 Baharat ground beef, pine nuts and herbs

**Hummus No. 3**  
8 Roasted spiced butternut, dukkah, harissa

### PLATTERS בצלחת

- Amba Chicken** .....14  
Persian rice, charred vegetables
- Beef Kebab**.....15  
Garlic pita, tomato brown butter, sumac onion
- “Jaffa” Fried Fish** .....16  
Falafel spice, fried shallots, herb tahini
- Sea Bass** .....21  
Chermoula, Persian rice, charred vegetables
- Falafel Salad** .....14  
Romaine, Israeli salad, feta, crispy chickpeas, goddess-tahini dressing

### IN PITA בפיתה

- Falafel** 12  
Hummus, slaw, tahini, schug, Israeli salad
- Chicken Shawarma** 13  
Baba ganoush, sumac and caramelized onions
- Arayas** 16  
Spiced lamb, tahini, schug, yogurt, Israeli salad
- Sabich** 12  
Eggplant, hard egg, amba, harissa, tahini, fries, cabbage slaw

### MEZZE

3 for \$10

5 for \$15

סלטים

- Moroccan carrots
- Half sour pickles
- Eggplant Matbucha
- Chickpeas, dates, Urfa
- Israeli salad

- Roasted beets
- Sumac-cabbage slaw
- Tabbouleh
- Roasted cauliflower
- Marinated olives

### SIDES

תוספות

- Falafel**.....5  
Charred eggplant tahini, schug
- French Fries** .....5  
Jerusalem spice, harissa mayo
- Halloumi** .....8  
Tomato brown butter, scallions
- Rice**.....5  
Fried onions, herbs, Persian lime

### SHAKES

- Tahini, honey, dates  
8
- Turkish Coffee  
8
- \*Make'em boozy 4\*

Tahini  
Chocolate Chip  
Cookie  
3

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