

ash'kara

UNORTHODOX CUISINE

Nibbles + Sides

pickled veggies. house-cured persian cucumber, beetroot + turnip, heirloom carrot **\$5** v,gf,df

cross continent olives. moroccan dry cured, tunisian green, greek single estate kalamata, cinnamon, calabrian chili, citrus charmoula **\$5** v,gf,df

israeli salad. cucumbers, tomato, red onion, olive oil, lemon, sea salt **\$5** v,gf,df

saffron spiced rice. saffron infused basmati, nigella seed, herbs **\$5** v,gf,df

Ash'Kara Hummus

served with wood-fired local heirloom grain pita or za'atar dusted house pita chips; substitute veggie crudite or gf pita, \$2, additional pita \$2

the purist. chef daniel's holyland hummus: organic chickpeas, soom tahini, smoked paprika, Yocha Dehe olive oil **\$10** v,gf,df

the kibbutz. house hummus + bulgarian herb-marinated sheeps milk feta **\$14** vg,gf

the diablo. house hummus + curated heirloom peppers: spiced calabrian, black czek, cherry bomb, aji preserved limon **\$14** v,gf,df

the funghi. house hummus + confit exotic cultivated mushrooms (king trumpet, oyster, lions mane, shiitake, hen of the woods, honshimeji) **\$14** v,gf,df

the discoteque. house hummus + "the works" (herbed feta, heirloom chilis, confit mushrooms) **\$18** vg,gf

Hand-Whipped Dips

served with wood-fired local heirloom grain pita or za'atar dusted house pita chips; substitute veggie crudite or gf pita, \$2, additional pita \$2

babaganoush. fried eggplant, heirloom tomato jalapeno relish **\$8** v,gf,df

muhammara. charred red peppers, caramalized spanish walnuts, pomegranate molasses, syrian aleppo **\$8** v,gf,df

labneh. housemade bedouin yogurt cheese, black ash salt, stone crushed lemon agrumato oil **\$8** vg,gf

Levantine Tapas, Small Bites & Noshes

wood roasted carrots. *herbed labneh, pistachio dukka, pickled red onion* **\$7** *vg,gf,df*

fried cauliflower. *marinated feta, mint, pickled raisins, sherry vinegar cane syrup* **\$5** *vg,gf*

grilled mushrooms + fingerlings. *local mycocosm mushrooms, patchwork fingerlings, kalamata olives, calabrian hot sauce* **\$8** *v,gf,df*

burrata & melon. *infused melon, creamy burrata cheese, pomegranate vinaigrette, spiced sunflower seeds* **\$9** *vg,gf*

lamb kofte slider. *colorado lamb, lebanese spices, butter lettuce, heirloom tomato, harissa aioli, tzatziki sauce, soft bun* **\$5**

handmade falafel. (2pcs) *ketchup tahina, egyptian fava, parsley* **\$5** *v,gf,df*

chicken shawarma kabobs. (2pcs) *char-grilled marinated thigh, garlic toum, baby kale* **\$6** *gf,df*

lemon pepper chicken wings. *zaatar ranch, lemon* **\$7** *gf*

israeli tots. *falafel spices, pomegranate ketchup, za'atar ranch, microherbs* **\$4** *v,gf*

pastrami slider. *ny pastrami, charmoula mustard, house pickles* **\$6** *df*

kobe beef latkes. (2pcs) *torched kobe beef, horseradish chive labneh* **\$9** *gf*

truffled duck mousse. *tahini duqqa crunch, pickled grapes & mustard seeds, caramelized onions* **\$8** *gf*

Caviar Service

serves two.

30g tin sustainably raised oscietra prestige sturgeon French caviar, capers, house labneh, sieved egg, potato crisps **\$92** *gf*

Add a half bottle of Billecart-Salmon Champagne **\$70**

Accoutrements

fill up your table with an assortment of our house condiments to amplify your experience

ash'kara flavor table. *includes all of the below* **\$20**

or ala carte:

herbed labneh. *agrumato oil, cypress salt* **\$2**

orange marmelade. *clove, aleppo* **\$2**

heirloom spiced preserved peppers. *calabrian, cayenne, fresno, serrano, Czech Black, cherry bomb, aji limon* **\$4**

preserved confit mushrooms. *king trumpet, oyster, lions mane, shiitake hen of the woods, honshimeji* **\$4**

turkish cacik sauce. *yogurt, mint, oregano, spicy garlic [vampires beware!]* **\$2**

herbed crumbled feta. *house marinated feta tossed with fresh herbs & spices* **\$4**

tahini sauce. *cardamom, lemon* **\$2**

whole preserved lemon. *agrumato oil* **\$3**

herbed salad. *onions, parsley leaves, pink salt* **\$2**

Plates

braised short rib. confit fingerlings, shawarma cauliflower \$31
gf

roasted eggplant. pomegranate seeds, tahini sauce, herb salad,
urfa sweet potatoes, chickpeas, fava mash \$22 gf

harvest salad. fattoush-inspired mix of organic greens,
local goat cheese, seasonal root veg, pita chips, porcini sumac
vinaigrette \$16
add chicken shawarma or ny pastrami \$7

Unorthodox Dessert

chocolate tahini panna cotta. tahini dukkah crunch,
black onyx chocolate \$7 vg,gf

sufganiyot israeli donuts. berry filling,
powdered sugar \$7 vg

walnut pistachio baklava. local honey, fig balsamic, fresh
and preserved lemon \$7 vg

halvah to go.
hebel & co artisan halvah from los angeles \$15 v,gf

Ash'Kara Fair Wage Policy

Please note that a 20% Fair Wage fee is added to every bill.
Additional gratuity for exceptional service is greatly
appreciated by your server, but is not required.

We proudly support regenerative agricultural
projects in Boulder County by contributing 1% of sales to
Zero Footprint.

The Feast!

**sit back and let us take you on a multi-course
exploration of the ash'kara experience!**

let your server know of any dietary restrictions...
and we'll do the rest.

\$50/person, minimum two guest participation

Please inform your server of any allergies or dietary
restrictions to ensure your best experience.

v
vegan

vg
vegetarian

gf
gluten free

df
dairy free

