



## LUNCH 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 unlimited salads with our fresh, warm pita. Everyone enjoys the Al Ha'esh salad experience free with an entrée order, or make it your meal!

Unlimited home baked pita & chef's selection of salads \$7 per person

### HUMMUS חומוס

<b>Hummus with Chickpeas</b> <sup>GF</sup>	חומוס גרגרים	\$7
hummus plate topped with warm chickpeas, tehina, paprika and olive oil		
<b>Hummus with Mushrooms</b> <sup>GF</sup>	חומוס פטריות	\$10
hummus plate with sautéed mushrooms, paprika and olive oil		
<b>Hummus with Ground Beef</b> <sup>GF</sup>	חומוס בשר	\$12
hummus plate topped with ground beef, paprika and olive oil		
<b>Hummus with Merguez Sausage</b> <sup>GF</sup>	חומוס עם נקניקיות מרגז	\$13
hummus plate topped with spicy merguez sausage, paprika and olive oil		

### APPETIZERS מתאבנים

<b>Soup of the Day</b>	מרק היום	\$7
<b>Falafel</b>	פלאפל	\$8
6 delicious crispy fried falafel		
<b>Grilled Eggplant</b> <sup>GF</sup>	חציל קלוי	\$10
grilled eggplant topped with tehina and pepper medley		
<b>Sautéed Okra with Tehina</b> <sup>GF</sup>	במיה מטוגנת עם טחינה	\$10
lightly sautéed with delightful spice blend		
<b>Chicken Wings</b>	כנפיים	\$10
fried chicken wings dressed in spicy or bbq sauce served with celery, carrots and dipping sauce.		
<b>Merguez Sausage</b> <sup>GF</sup>	נקניקיות מרגז	\$14
grilled and served in our very own harissa sauce		

### 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

<b>Mediterranean</b>	סלט מזרח תיכוני	\$16.99
mixed greens, chickpeas, cucumber, kalamata olives, mushrooms, onion, radish, shredded carrot and tomato		

### SIDE DISHES תוספות

<b>French Fries</b>	צ'יפס	\$7
<b>Basmati Rice</b> <sup>GF</sup>	אורז	\$7
<b>Israeli Salad</b> <sup>GF</sup>	סלט קצוצ	\$7
<b>Zucchini with Za'atar</b>	קישואיים קלויים עם זעטר	\$7
<b>String Beans</b> <sup>GF</sup>	שעועית ירוקה	\$7

### KIDS לילדים

**Ages 12 and Under; Includes One Side and a Fountain Soda**

<b>Chicken Nuggets</b> <sup>GF</sup>	שניצלונים	\$8	<b>Kids Schnitzel</b> <sup>GF</sup>	שניצל	\$8
<b>Kids Burger</b> <sup>GF</sup>	המבורגר	\$8	<b>Hot Dog</b> <sup>GF</sup>	נקניק	\$8

### DRINKS משקאות

<b>Fountain Sodas</b>	סודה	\$2.50
<b>Pellegrino</b>	פלגרינו	\$2



### AL HA'ESH על האש

**Al Ha'esh Salad Experience Included and One Side. Mix and Match!**

Select One Skewer: \$15.99 Select Two Skewers: \$20.99 Extra Skewer: \$8.50 each

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

### ENTREES מנה עיקרית

**Al Ha'esh Experience Included and One Side**

<b>Schwarma</b> <sup>GF</sup>	שווארמה	\$16.99
turkey swarma marinated in an Israeli spice blend		
<b>Schnitzel</b> <sup>GF</sup>	שניצל	\$16.99
crispy golden chicken breast		
<b>Rib Eye Steak</b> <sup>GF</sup>	סטייק אנטרקוט	\$32.99
12oz grilled ribeye		
<b>Jerusalem Mix</b> <sup>GF</sup>	מעורב ירושלמי	\$16.99
mix of chicken and beef sautéed with onions		
<b>Burger</b> <sup>GF</sup>	המבורגר	\$15.99
8 ounce prime ground beef on a challah roll topped with our special burger sauce, lettuce, tomato and onion		
<b>Beyond Burger</b>	המבורגר הבלתי אפשרי	\$16.99
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> <sup>GF</sup>	חציל קלוי	\$14.99
grilled eggplant topped with tehina and pepper salad		
<b>Falafel</b>	פלאפל	\$12.99
8 delicious crispy fried falafel		

### FISH דגים

**Al Ha'esh Experience Included and One Side**

<b>Branzino</b> <sup>GF</sup>	ברנזינו	\$20.99
grilled whole (may contain some bones)		
<b>Salmon Fillet</b> <sup>GF</sup>	סלמון	\$20.99
grilled fillet		

### FISH 'N CHIPS WITH COLESLAW

דג עם צ'יפס

\$15.99

**Al Ha'esh Experience Included**

### SANDWICHES כריכים

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

**Dine In includes salad experience.**

	שווארמה	Take Out	Dine In
<b>Schwarma</b> <sup>GF</sup>	\$10.99	\$13.99	
<b>Falafel</b>	פלפל	\$8.99	\$11.99
<b>Schnitzel</b> <sup>GF</sup>	שניצל	\$10.99	\$13.99
<b>Any Skewer</b> <sup>GF</sup>	שפרך	\$11.99	\$15.99

\*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



# al ha'esh

## Israeli Grill

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 unlimited salads with our fresh, warm pita. Everyone enjoys the Al Ha'esh salad experience free with an entrée order, or make it your meal!

Unlimited home baked pita & chef's selection of salads **\$9 per person**

### HUMMUS חומס

<b>Hummus with Chickpeas</b>	חומס גרגרים	\$7
hummus plate topped with warm chickpeas, tehina, paprika and olive oil		
<b>Hummus with Mushrooms</b>	חומס פטריות	\$10
hummus plate with sautéed mushrooms, paprika and olive oil		
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### APPETIZERS מתאבנים

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<b>Sautéed Okra with Tehina</b>	במיה מטוגנת עם טחינה	\$10
lightly sautéed with delightful spice blend		
<b>Chicken Wings</b>	כנפיים	\$10
fried chicken wings dressed in spicy or bbq sauce served with celery, carrots and dipping sauce.		
<b>Merguez Sausage</b>	נקניקיות מרגז	\$14
grilled and served in our very own harissa sauce		

### SALAD סלט

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**Choice of One Included:** Chicken, Salmon, Steak (\$2 additional), Swarma or Falafel

<b>Mediterranean</b>	סלט מזרח תיכוני	\$19.99
mixed greens, chickpeas, cucumber, kalamata olives, mushrooms, onion, radish, shredded carrot and tomato		

### SIDE DISHES תוספות

<b>French Fries</b>	צ'יפס	\$7
<b>Basmati Rice</b>	אורז	\$7
<b>Israeli Salad</b>	סלט קצוצ	\$7
<b>Roasted Zucchini with Za'atar</b>	קישואיים קלויים עם זעתר	\$7
<b>String Beans</b>	שעועית ירוקה	\$7

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### DRINKS משקאות

<b>Fountain Sodas</b>	סודה	\$2.50
<b>Pellegrino</b>	פלגרינו	\$2

# DINNER MENU

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Select One Skewer: \$21.99 Extra Skewer: \$8.50 each

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marinated pieces of dark meat chicken	
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<b>Chicken Liver</b>	כבד עוף
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12oz grilled ribeye		
<b>Jerusalem Mix</b>	מעורב ירושלמי	\$18.99
mix of chicken and beef sautéed with onions		
<b>Burger</b>	המבורגר	\$16.99
8 ounce prime ground beef on a challah roll topped with our special burger sauce, lettuce, tomato and onion		
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**al ha'esh**  
Isra'eli Grill

## WINE SELECTION



### WHITE ISRAELI

#### **Barkan Classic Chardonnay**

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

**\$16**

#### **Binyamina Reserve Sauvignon Blanc**

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

**\$20**

#### **Recanati Yasmin White**

A light, refreshing blend with enticing notes of tropical fruit

**\$22**

### OTHER

#### **Goose Bay Sauvignon Blanc (New Zealand)**

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

**\$30**

#### **Hagafen Chardonnay (California)**

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

**\$32**

#### **Hagafen Brut (California)**

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

**\$40**

### RED ISRAELI

#### **Carmel Selected Cabernet Sauvignon**

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

**\$15**

#### **Barkan Classic Malbec**

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

**\$16**

#### **Shiloh Legend**

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

**\$48**

### OTHER

#### **Hagafen Cabernet Sauvignon (California)**

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

**\$56**

**House red/white wines available at \$5 per glass.**

**Corkage Fee: \$12**



**al ha'esh**  
Israeli Grill

## BEER SELECTION



ON TAP: \$4.50

### Hofbräu Original Lager

Full-bodied, superbly well-balanced, bright lager

German Lager | Munich, Germany | 5.1%

### Goose Island IPA

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

India Pale Ale | Chicago, IL | 5.9%

### Unibroue Blanche De Chambly

Beautifully crisp flavor fusion, peppery spices, orange peel and coriander

Belgian Style White Ale | Québec, Canada | 5.0%

### Redland Lager

From 7 Locks Brewing in Rockville, this perfectly smooth Red Lager with a slight earthy malt bill combined with floral and caramel aromas make this an easy drinking beer.

Local Lager | Rockville, MD | 6.1%

## \$8.99 Beer Flight to Sample

BOTTLED: \$5.50

### Bear Republic Racer 5 IPA

Quintessential American IPA, heavily hopped, unique floral qualities

India Pale Ale | Healdsburg, CA | 7.5%

### Founders Porter

Robust bittersweet flavors, strong chocolate and caramel malt, silky black with a creamy tan head

Porter | Grand Rapids, MI | 6.5%

### North Coast Red Seal Ale

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

Amber/Red Ale | Fort Bragg, CA | 5.4%

### Weyerbacher Merry Monks' Ale

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

Belgian Style Tripel | Easton, PA | 9.3%

## \$3.50 Budweiser; Corona; Corona Light





**al ha'esh**  
Israeli Grill

## COFFEE, TEA and DESSERT SELECTION



### COFFEE/TEA קפה/תה

Turkish Coffee	קפה שחור	\$3
Espresso	אספרסו	\$3
American Coffee	קפה אמריקנו	\$3
Tea with Fresh Mint	תה	\$3

### DESSERT מנה אחרונה

Baklava	בקלוואה	\$7
Chocolate Mousse Cake	עוגת מוס שוקולד	\$7
Chocolate Lava Cake	עוגת שוקולד חמה	\$7
Gelato (3 flavors)	גלידה ג'לטו	\$7

