

hummus bowls

Our pride and joy, made in our kitchen daily and served with love. Comes with tehina, olive oil, parsley, our sauces and fresh warm pita.

TEHINA	9.90
Basic, classic	
11 Vegan	350 g
CHICKPEA	12.90
With seasoned golden chickpeas	
11 Vegan	430 g
MUSHROOMS	13.90
Tasty mushrooms with onions and curcuma	
11 Vegan	430 g
FALAFEL	14.90
10 crispy falafel balls	
11 Vegan	550 g
MATBUCHA	14.90
With Moroccan tomato and pepper sauce	
11 Vegan	400 g
TABULE <small>NEW</small>	14.90
Middle Eastern classic our way, bulgur, tomatoes, cucumber, mint, parsley, lemon juice and our seasoning (diced onion optional) 1, 11 Vegan	
SABICH	14.90
Brown egg, roasted eggplant, smashed salt baked potato, crispy fried, amba tahini	
3, 11 Vegetarian	550 g
COMPLETE <small>POPULAR</small>	14.90
With seasoned golden chickpeas, mushrooms and 6 falafel balls	
11 Vegan	580 g
SALAD	14.90
3 falafels, Arab salad, sour cabbage, Moroccan carrot salad, roasted eggplants 11 Vegan	
PINE NUTS <small>NEW</small>	15.90
Pine nuts, brown egg, chickpeas with fresh onion and olives	
3, 11 Vegetarian	450 g
SHAKSHUKA <small>POPULAR</small>	17.90
With shakshuka and fried eggplant	
3, 11 Vegetarian	600 g
SHAWARMA	16.90
With special seasoned chicken thigh strips marinated in our own sauce fresh from our grill, amba tahini 11 Meat	
CHICKEN BREAST	17.90
With diced tender special seasoned chicken breast from our grill 11 Meat	
JERUSALEM MIX	16.90
Chicken breast, liver and fried onions, mixed together on our grill with our special seasoning, amba tahini	
11 Meat	560 g
KABAB	18.90
4 beef Black Angus and lamb patties from our grill 11 Meat	
MINCED MEAT <small>BEST CHOICE</small>	18.90
Beef Black Angus and lamb grounded together with onion and our special seasoning, with pine nuts, confit garlic, tomato and parsley (piquant)	
8, 11 Meat	430 g
SHAKSHUKA MERGUEZ	23.90
Shakshuka with piquant Moroccan sausage, spicy	
3, 11 Meat	750 g

Ask with **ARRISA** sauce

Ask with **TATBILA** sauce!

Brown pita +0.60 lv.

Pita contains gluten!

Ask for **spicy!**

eco-friendly packaging +0.50 lv.

HUMMUS & MINCED MEAT

DANGEROUSLY ADDICTIVE



18.90

pita sandwiches

Try our unique range of good things filled into a freshly baked pita: hummus, tehina and...

FALAFEL	7.90
Falafels, Arab salad, sour cabbage	
1, 11 Vegan	375 g
SALADS	8.40
Arab salad, sour cabbage, Moroccan carrots 1, 11 Vegetarian	
355 g	
SHAKSHUKA	8.40
Shakshuka, Arab salad, sour cabbage, eggs, spicy	
1, 3, 11 Vegetarian	350 g
SABICH	8.40
Roasted eggplant, brown egg, smashed salt baked potato, Amba tahini	
1, 3, 11 Vegetarian	380 g
FALAFEL SABICH	9.40
Roasted eggplant, brown egg, smashed salt baked potato, 3 falafels, Amba tahini	
1, 3, 11 Vegetarian	440 g
AUTHENTIC DRUZE PITA	8.90
Labane, za'atar, tabule, green olives	
1, 7, 11 Vegetarian	325 g
SHAWARMA	9.90
Chicken thigh strips, Arab salad, sour cabbage, Amba tahini 1, 11 Meat	
350 g	
JERUSALEM MIX	9.90
Chicken thigh strips, liver and fried onions, mixed together on our grill with our special seasoning, Amba tahini	
1, 11 Meat	350 g
CHICKEN BREAST	9.90
Diced tender chicken breast, Arab salad, sour cabbage	
1, 11 Meat	340 g
KABAB	9.90
Beef Black Angus and lamb patties, Arab salad, sour cabbage 1, 11 Meat	
330 g	
HUMMUSBAR STYLE KABAB	9.90
Beef Black Angus and lamb patties grilled with onions, Arab salad	
1, 11 Meat	330 g

shakshuka

The legendary tomato and pepper gravy, cooked with sunny eggs, served with fresh warm pita.

SPICY!

CLASSIC	11.90
Classic tomato and pepper gravy	
3 Vegetarian	500 g
OLIVES	13.90
Fresh and delicious	
3 Vegetarian	500 g
FETA	14.90
With the perfect Greek touch	
3, 7 Vegetarian	520 g
ROASTED EGGPLANTS	14.90
Fried perfectly	
3 Vegetarian	500 g
ALL IN VEGETARIAN	17.90
With feta, olives and roasted eggplants 3, 7 Vegetarian	
550 g	
MERGUEZ	19.90
With piquant Moroccan sausage, spicy	
3 Meat	670 g

SHAKSHUKA



11.90

HOW WE LOVE IT, HOW WE DO IT!

main dishes

Comes with 2 sides of your choice and fresh warm pita.

FALAFEL	13.90
10 of our legendary falafels	
Vegan	
SHAWARMA	16.90
Chicken thigh strips marinated in our own sauce fresh from our grill Meat	
CHICKEN BREAST	18.90
Seasoned chicken breast from our grill Meat	
JERUSALEM MIX	17.40
Chicken thigh strips, liver and fried onions, mixed together on our grill with our special seasoning	
Meat	
KABAB	18.90
4 beef Black Angus and lamb patties from our grill Meat	
MINCED MEAT	18.90
Beef Black Angus and lamb grounded together with our special seasoning, with pine nuts, confit garlic, tomato and parsley (piquant)	
11 Meat	
SIDES:	
HUMMUS 11	FRIES
	SALAD MIX

salads and labane

ARAB SALAD	6.90
Freshly cutted tomato and cucumber cubes, olive oil, parsley, our seasoning and lemon juice (optional diced onion)	
Vegan	300 g
TABULE	8.90
Middle Eastern classic our way, bulgur, tomatoes, cucumber, fresh mint, parsley, lemon juice and our seasoning (diced onion optional)	
1 Vegan	300 g
LABANE	10.90
Cream cheese made of yogurt, topped with za'atar, olive oil and olives, served with pita	
7, 11 Vegetarian	300 g
LABANE WITH TABULE	14.90
Our cream cheese made of yoghurt in the company of table salad with za'atar and olives served with pita (diced onion optional)	
1, 11 Vegan	480 g
BABA GANOUSH	12.90
Traditionally made Mediterranean eggplant cream with tehina and spices, served with fresh warm pita	
11 Vegan	260 g

HUMMUS & TABOULEH

VEGAN'S HEAVEN!

14.90

hummusbar experience menus

VEGETARIAN for 2	44.00
Hummus tehina bowl, classic shakshuka, baba ganoush, labane, Moroccan carrot salad, matbuca, sour cabbage, 8 falafel balls, 4 pitas	
1, 3, 7, 11 Vegetarian	
MEAT for 2	58.00
Hummus shawarma or minced meat bowl, shakshuka merguez, baba ganoush, labane, Moroccan carrot salad, matbuca, sour cabbage, 8 falafel balls, 4 pitas	
1, 3, 7, 11 Meat	

soups

COUSCOUS SOUP	5.90
Iconic soup from North Africa, how we do it.	
1 Vegan	
DAILY SOUP	5.90
Ask us!	

menus

FALAFEL PITA + DRINK	9.40
SHAWARMA PITA + DRINK	11.90
FALAFEL MAIN DISH + DRINK	15.90
HUMMUS FALAFEL BOWL + DRINK	15.90
SHAWARMA MAIN DISH + DRINK	17.90

crispies

ZA'ATAR STICKS	2.90
Freshly fried pita slices with za'atar seasoning and tehina 1, 11 Vegan	
	180 g
HOMEMADE FRIES	6.90
Made of fresh potatoes sliced in our kitchen daily Vegan	
	250 g
10 FALAFEL	8.90
10 of our legendary falafels with tehina sauce 11 Vegan	
	250 g

desserts

MALABI <small>vegan</small>	5.00
Middle Eastern classic pudding with rose water, homemade strawberry sauce, coconut+roasted peanuts	
8 (if allergic, ask without topping)	185 g
CHOCOLATE MOUSSE <small>vegan</small>	5.00
With black and white chocolate + buckwheat crunchy topping with peanut	
8 (if allergic, ask without topping)	115 g

drinks

LEMONNANA 0,5l	4.20
CHILL TEA 0,5l: NATURAL, SUGAR FREE	4.20
Veryberrytea: currants, hibiscus, rosehips	
Energetea: mint, black tea	
HUMMUSBAR ICE TEA 0,5l	4.20
COCA COLA PRODUCTS 0,5l	3.20
COCA COLA CAN 0,33l	2.50
MINERAL WATER 0,5l	2.50
CARBONATED WATER 0,5l	2.50
COFFEE	2.50
Espresso	
TEA	3.00
Homemade mint tea	
HUMMUSBAR FRESHENERS 0,5l	4.20
Guava, grapes	
Kiwi, lichi, lime	
Red grapefruit, red orange, lime	

ALCOHOLS

BEER	
Carlsberg	3.50
Tuborg	3.50
Budweiser	3.90
Stolichno Bock 0,4	3.90
Stolichno Weiss 0,4	3.90
WINE	
Glass wine 150ml	5.00
Villa Yustina	
Sauvignon Blanc, Rosé blend, Rouge	

Allergens: 1: gluten, 3: egg, 7: dairy, 8: nuts, 11: sesame seed

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