MIZNON

In 2011, The first Miznon opened in Tel Aviv and has since expanded to many cities around the world, feeding peoples' hearts and souls with a new kind of Mediterranean street food.

We are proud to serve only fresh and local ingredients that we curate from farmers and purveyors we know and love. That's where the magic begins.

Our vision is to take the flavor of each city and translate it into pita. We take the energy, the groove, the desires, the limitations, the beauty and the food and express it all in one pita.

In 2024, Miznon Kosher Bell Works opens, bringing Kosher Certified Miznon food to New Jersey.

Under the Hashgacha of OU Glatt. A certificate is attached at the bottom of this menu.















Israel

Holmdel

New York

Las Vegas

Boston

Dallas

Vienna

Paris

Melbourne

Singapore

Toronto

London

and more to come!

Miznon Kosher Catering and More

Our catering offerings seek to touch each one of your guests' hearts, with individually packaged and family-style dishes, colorful energy, show and hospitality. We offer three catering packages, custom-built for you, your friends, your office or your guests! Order a delicious spread, perfect for any occasion. *Two Day Advance Notice To Order*.

STEP 1: CHOOSE A SERVICE

CATERING DELIVERY:

Kosher Package

Feeds 10-12 | \$310

HALF-PITAS TO SHARE - 20 total

Falafel Burger tomato, pickles, tahini, spicy green peppers
Intimate Stew slow cooked beef & roots, tahini, spicy green peppers
Rotisserie Broken Chicken tahini, za'atar, spicy green peppers, scallions
Lamb Kebab grilled tomato and onion, tahini, pickles, spicy green peppers
Melting Chick Peas Tahini, spicy, hard boiled egg, tomato salsa

OUT-OF-THE-PITA - 1 total

Old City Mezze fresh veggies, babaganoush, falafel & hardboiled egg

SIDES - 3 of each

Bag Of Green Beans olive oil, lemon, salt, garlic Batata (2pc) roasted sweet potato
Signature Za'atar Chips crispy zaatar pita chips

DESSERT

Caramelized Banana Chocolate Trails



FULL SERVICE CATERING:

Miznon Show (on site or off-site)

Feeds 10-12 | \$85 per person

Our very own line chefs, from us to you as full service catering. Our Chefs arrive to build you a custom lunch, no kitchen necessary. Includes a built-your-own pita station and on-the-plate dishes, veggies, and more. [coi might be needed - Contact us for more information].

** At least two weeks' notice is required to book the Miznon Show service

BUILD-YOUR-OWN-PITA Stations

Choose 3 options and Our Chefs Will Assemble them In Front of Your Eyes

Ratatouille tomato perfumed eggplant, tahini, spicy & hardboiled egg

Roast Beef aoili, dijon mustard, spicy, pickles, tomato, scallions

Slow Cooked Beef + Roots (Intimate) Stew tahini, pickles, spicy green peppers

Rotisserie Broken Chicken tahini, za'atar, spicy green peppers, scallions

OUT-OF-THE-PITA - 2 total

Old City Mezzes fresh veggies, babaganoush, falafel & hardboiled egg

SIDES - 3 of each

Run Over Potato baked potato, olive oil; perfumed w/ garlic, dill & scallions Bag Of Green Beans olive oil, lemon, salt, garlic Our Homemade Tahini Signature Za'atar Chips

DESSERT - Choice of 1

Banana Trails Caramelized Bananas with Chocolate

Vegan Malabi Israeli style pannacotta with strawberry perfume





STEP 2: CHOOSE ADD-ONS

You requested, we delivered. When veggies are your craving, or falafel is on your mind, add sides to your package of choice.

Serve up to 5 guests:

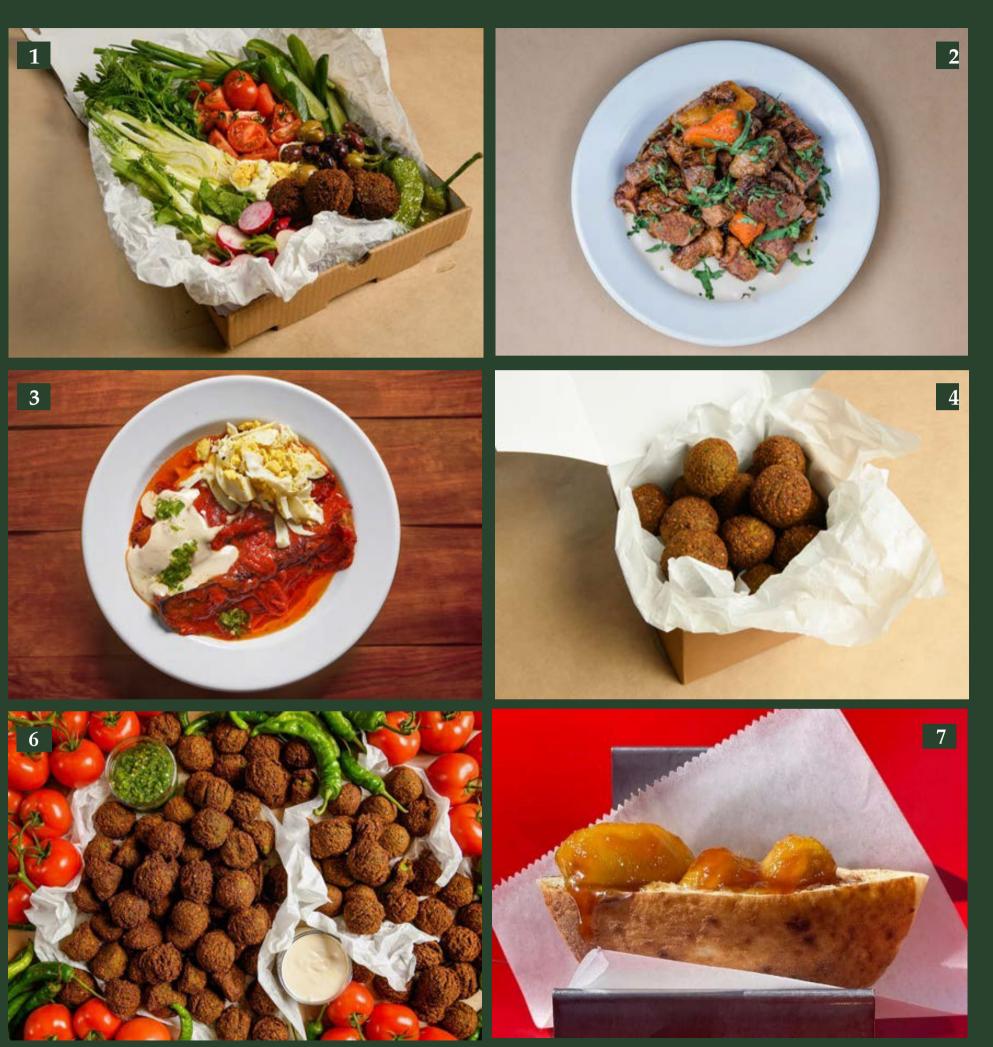
- Old City Mezze \$40fresh veggies, babaganoushe, falafel & hardboiled egg #
- 2. Intimate Plate \$46 slow cooked beef & roots, tahini, spicy green peppers
- 3. Ratatouille Plate \$42 tomato perfumed eggplant, tahini, spicy & hardboiled egg •
- 4. Falafel & Tahini \$20

 10 falafel balls with a side of Tahini •
- 5. Deconstructed Chick Peas Masabacha \$46

 Tahini, spicy green peppers, red onion & hardboiled egg

Serve more than 5 guests:

- 6. Falafel Feast \$136
- 7. Caramelized Banana Trails \$28



* serving suggestions

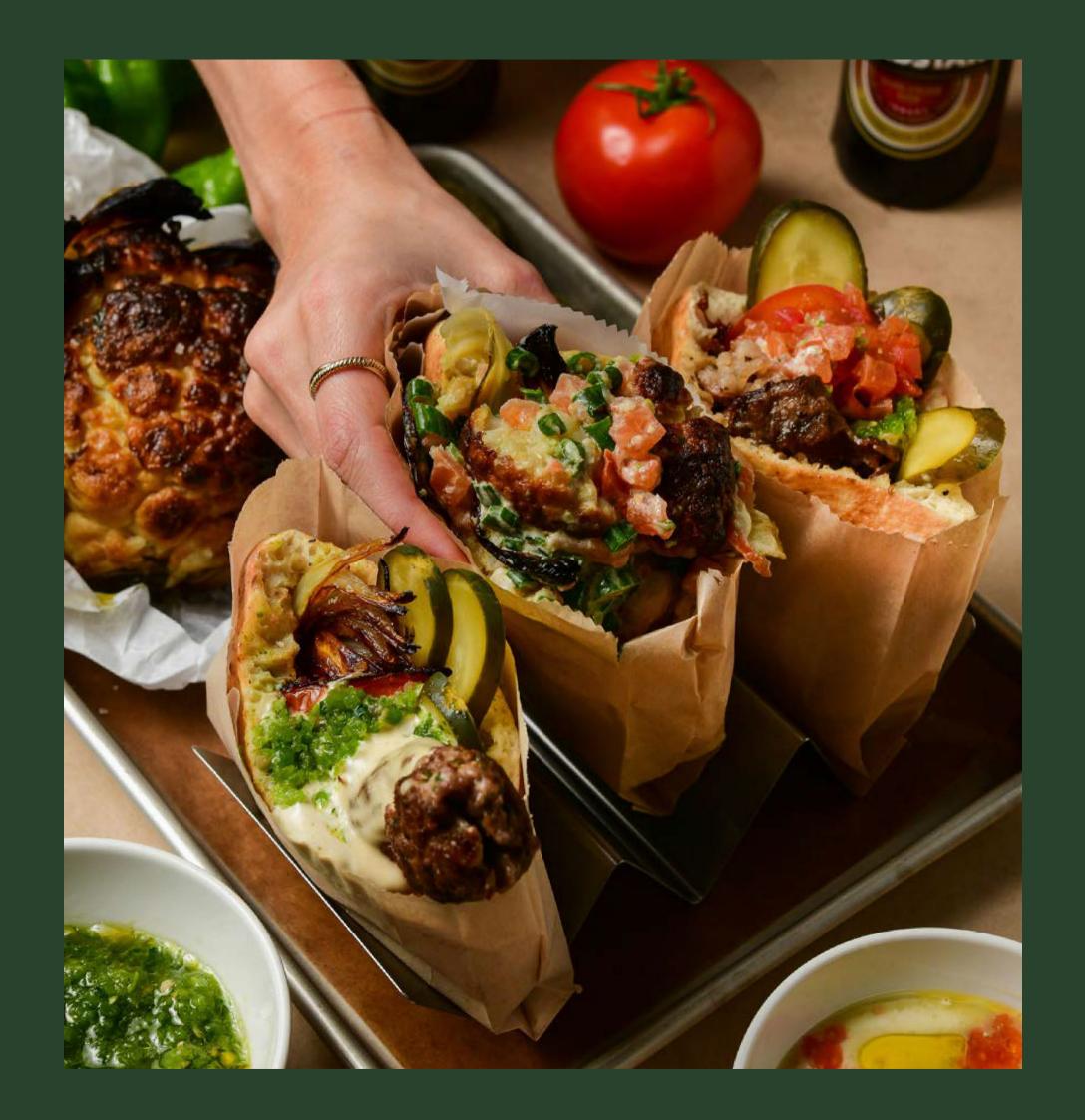
STEP 3: CONTACT US

Whenever you're ready, please submit your order via our <u>online ordering platform</u> and specify any dietary restrictions when placing your order.

All prices are prior to tax and a 20% service charge.

Please contact our catering manager at contact@miznonkosherbellworks.com with any questions.





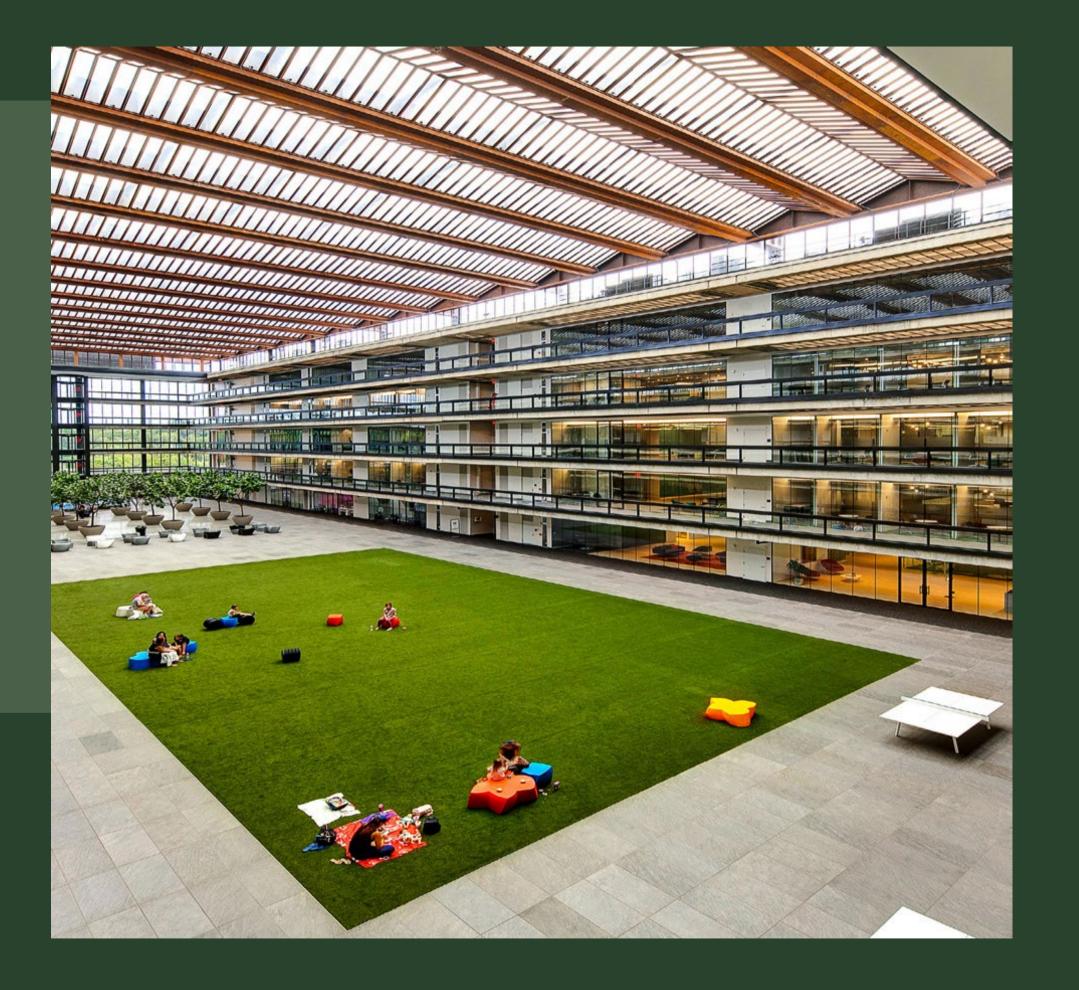
Kosher Private events and more

Interested in a kosher off-site lunch, corporate dinner, or private event?

Bell Works has a number of event spaces available to host your event. See https://bell.works/new-jersey/inspired-events/

Contact the Bell Works Events team at <u>events@bell.works</u> or through their website

See you soon!







KASHRUS CERTIFICATION תעודת כשרות

DEC. 31,2024

ל כסלו תשפ"ה



MIZNON KOSHER@ **BELL WORKS**

101 CRAWFORDS CORNER ROAD, HOLMDEL, NJ 07733

IS UNDER THE CONSTANT SUPERVISION

OF THE ORTHODOX UNION (U) **AND IS GLATT KOSHER**

> **HASHGACHA TEMIDIS VEGETABLES CHECKED PAS YISRAEL**

THIS CERTIFICATION IS EFFECTIVE THROUGH **JUNE 31, 2025**

10 Ex 3 644

הרב מנחם דוב גנק יו"ר מחלקת הכשרות

עומדת תחת השגחת

מחלקת הכשרות 🛈 גלאט כשר

השגחה תמידית הירקות נבדקים פת ישראל

> אישור זה בתוקף עד 2025 ביוני, 2025