

The logo for Hummus Chiang Mai is centered at the top of the page. It consists of a white, stylized, four-lobed shape resembling a flower or a traditional Middle Eastern motif. Inside this shape, the word "Hummus" is written in a bold, green, sans-serif font, and "Chiang Mai" is written below it in a smaller, black, sans-serif font.

**Hummus**  
Chiang Mai

# BREAKFAST **MENU**

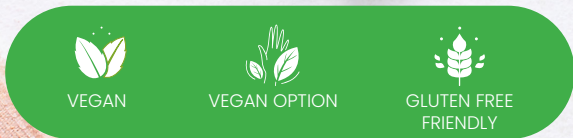
Fresh Middle East Food With a Modern Touch

# Middle Eastern Breakfast



The perfect way to start the day: Two eggs your way (omelet, scrambled, fried, or boiled), fresh tomato and cucumber salad, and a variety of mezze, including hummus, green tahini, labneh yogurt, falafel and dolma. Served with a Jerusalem bagel, freshly made lemonade and a cup of coffee or tea.

**270 THB**



ADD ON THE SIDE



25 THB

PITA BREAD



40 THB

JERUSALEM BAGEL



35 THB

WHOLE WHEAT PITA BREAD



40 THB

ZA'ATAR MANAKISH



100 THB

ARABIC SALAD



20 THB

TAHINI SAUCE



20 THB

BROWN BOILED EGG



20 THB

PICKLES



25 THB

FALAFEL BALL



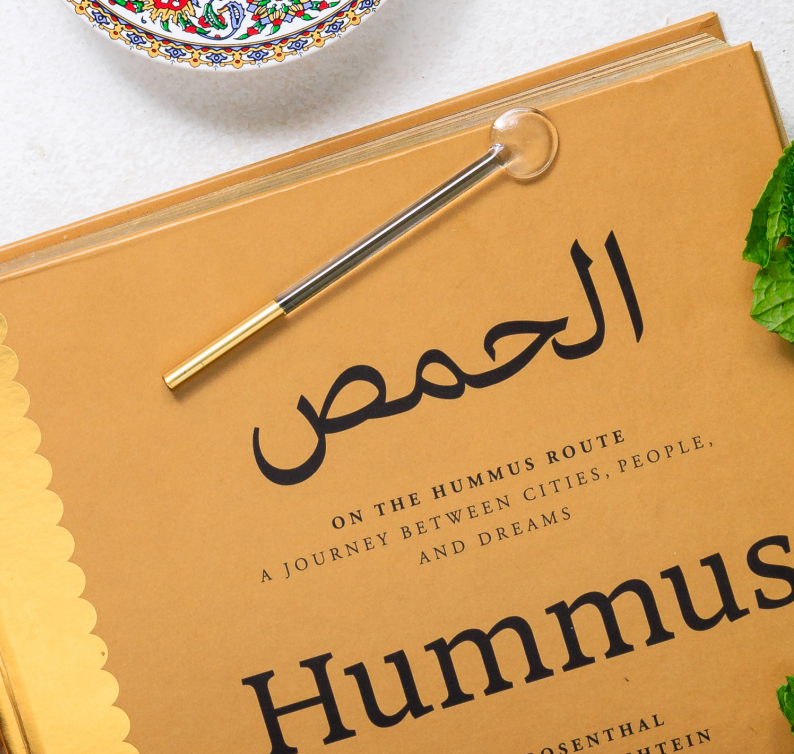
60 THB

EXTRA LABNEH CHEESE



60 THB

FETA CHEESE



# Chiang Mai Brunch for 2



Share a culinary adventure. Our brunch for two includes two eggs cooked your way (omelet, scrambled, fried, or boiled) and bulgur wheat Tabouli salad. Comes with a selection of mezze, including hummus, tahini, labneh yogurt, falafel, pickles and dolma. Served with a Jerusalem bagel, pita and za'atar manakish. Includes a large drink, two glasses of white wine and two cups of coffee or tea.

**750 THB**



ADD ON THE SIDE



25 THB

PITA BREAD



40 THB

JERUSALEM BAGEL



35 THB

WHOLE WHEAT PITA BREAD



40 THB

ZA'ATAR MANAKISH



100 THB

ARABIC SALAD



20 THB

TAHINI SAUCE



20 THB

BROWN BOILDED EGG



20 THB

PICKLES



25 THB

FALAFEL BALL



60 THB

EXTRA LABNEH CHEESE



60 THB

FETA CHEESE



HEALTHY





VEGAN      VEGAN OPTION      GLUTEN FREE FRIENDLY

## Sambusak with cheese 120 THB

Deep-fried Iraqi turnovers filled with a creamy mix of mozzarella and feta cheese. Served with a side of tangy house pickles and green tahini sauce.



## Sambusak El Tawa 120 THB

Crispy Iraqi turnovers filled with chickpeas, caramelized onions and our signature spice blend. Served with a side of house pickles and creamy tahini sauce.



### ADD ON THE SIDE



25 THB

PITA BREAD



40 THB

JERUSALEM BAGEL



35 THB

WHOLE WHEAT PITA BREAD



40 THB

ZA'ATAR MANAKISH



100 THB

ARABIC SALAD



20 THB

TAHINI SAUCE



20 THB

BROWN BOILED EGG



20 THB

PICKLES



25 THB

FALAFEL BALL



60 THB

EXTRA LABNEH CHEESE



60 THB

FETA CHEESE

## House Salad

A chunky salad with pita croutons, feta cheese, warm chickpeas, diced tomatoes, Japanese cucumber, red onion and lettuce. Served with a brown boiled egg and drizzled with olive oil and lemon juice. Garnished with red sumac and served with a side of smooth tahini sauce.

190 THB

## Fatteh

A colorful Lebanese breakfast. Layers of crispy pita croutons tossed with warm chickpeas, rich yogurt and almonds toasted in buttery ghee.

\*Add eggplant  
50 THB

120 THB

190 THB

200 THB

190 THB

## Sabich Salad plate

Tender and flavorful fried eggplant served with Arabic salad, a brown boiled egg, creamy green tahini sauce, silky homemade hummus and pita bread.

## Labneh

Homemade yogurt cream cheese flavored with herbal and nutty za'atar spice and extra virgin olive oil. Served with a crusty Jerusalem bagel.



VEGAN



VEGAN OPTION



GLUTEN FREE FRIENDLY



### Chiang Mai Hummus

Authentic, homemade and irresistible. Enjoy our chickpea-licious hummus topped with warm chickpeas and extra virgin olive oil.

190 THB

240 THB

### Msabahha Hummus

Richer and bolder, our unique take on hummus made with whole warm chickpeas, raw tahini sauce and garlic. Flavored with lemon juice and olive oil and garnished with cumin.

#### ADD ON THE SIDE



25 THB

PITA BREAD



40 THB

JERUSALEM BAGEL



35 THB

WHOLE WHEAT PITA BREAD



40 THB

ZA'ATAR MANAKISH



100 THB

ARABIC SALAD



20 THB

TAHINI SAUCE



20 THB

BROWN BOILDDED EGG



20 THB

PICKLES



25 THB

FALAFEL BALL



60 THB

EXTRA LABNEH CHEESE



60 THB

FETA CHEESE





VEGAN



VEGAN OPTION



GLUTEN FREE  
FRIENDLY

## Classic Shakshuka

Our vibrant, homemade shakshuka made with slow-cooked tomatoes, green peppers, onion, chili peppers and traditional spices. Served with two runny poached eggs cooked tableside, tahini sauce and freshly baked pita.

190 THB

250 THB

## Shakshuka with eggplant and feta

Our classic shakshuka made with tomatoes, green peppers, onion, chili peppers and spices. Topped with crumbly feta cheese, fried eggplant bites and two poached eggs cooked tableside.

# PITA POCKET SANDWICHES

## Sabich Pita 140 THB

Warm pita bread filled with homemade hummus, crispy eggplant, potatoes, a brown hard-boiled egg, diced tomato and cucumber. Served with amba tahini sauce and a side of harissa.



## Shakshuka Pita 160 THB

Freshly baked pita filled with a spread of creamy hummus, warm shakshuka, two runny poached eggs and drizzled tahini.



## Omelet Pita 100 THB

A warm pita filled with a spread of homemade hummus, a two-egg omelet, sliced tomato and Japanese cucumber.

## Egg and avocado pita 140 THB

Homemade pita bread filled with a fried egg and creamy avocado slices. Dressed with nutty tahini sauce.



VEGAN



VEGAN OPTION



GLUTEN FREE FRIENDLY



# BREAD

## Za'atar Manakish

A Mediterranean bread that is made with a simple dough recipe and topped with an olive-oil based za'atar spread.

40 THB

## Onion sumac Manakish

Tender flatbread topped with caramelized red onion and sprinkled with red sumac spice. Straight out of the oven. .

40 THB



25 THB

PITA BREAD



40 THB

JERUSALEM BAGEL

35 THB



WHOLE WHEAT PITA BREAD

## ADD ON THE SIDE

100 THB



ARABIC SALAD

20 THB



TAHINI SAUCE

20 THB



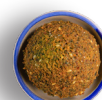
BROWN BOILED EGG

20 THB



PICKLES

25 THB



FALAFEL BALL

60 THB



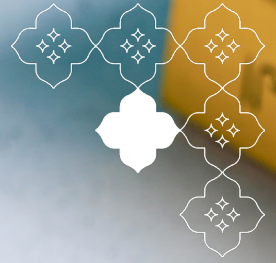
EXTRA LABNEH CHEESE

60 THB



FETA CHEESE

# MIDDLE EASTERN SWEETS



VEGAN



VEGAN OPTION



GLUTEN FREE  
FRIENDLY

## Muhallebi Mango and Almonds

A creamy pudding made with coconut milk and thickened with corn flour. A Middle Eastern sweet delight, this dish brings out the sweet flavors of fresh mango and toasted almonds. Sweetened with pomegranate molasses, this is a real treat!

130 THB



130 THB

## Muhallebi Passion Fruit and Coconut

A Middle Eastern creamy pudding made with coconut milk and corn flour. Topped with a sweet and tangy passion fruit purée and finished with crispy shredded coconut.



## CHOCOLATE KRANTZ ( 1 PIECE )

Savor a decadent slice of Chocolate Krantz Piece, made with rich chocolate from Siamaya, a local Chiang Mai chocolatier. Crafted from the finest cacao beans, it offers a deep, authentic flavor with a smooth, natural sweetness.

A must-try for chocolate lovers!

80 THB



45 THB

## Baklava ( 1 Piece )

Endless layers of flavor. Stacked fillo pastry filled with a nutty combination of chopped pistachio, walnuts and almonds. Sweetened traditionally with sugar cane syrup and flavored with rose water. The king of Middle Eastern desserts.



180 THB

## Knaffeh

Sweeter than a sunset and golden as morning light: Knaffeh, the crown jewel of desserts. A delicate sweet made with angel hair dough or kataifi, flavored with ghee and cheese. Sweetened with sugar cane syrup.



# HOMEMADE DRINKS

**Small (250 ml) 55 THB / Big (1 liter) 100 THB**



## 1. Lemonade

Traditional lemonade made with freshly squeezed lemons and mint leaves, garnished with lemon slices.

## 2. House Drink

Sweet and tangy pomegranate molasses, freshly squeezed lime juice rose water and sweet mint. Refreshing!

## 3. Iced Tea

Homemade iced black tea flavored with cinnamon and fresh mint leaves.

# COFFEE MENU

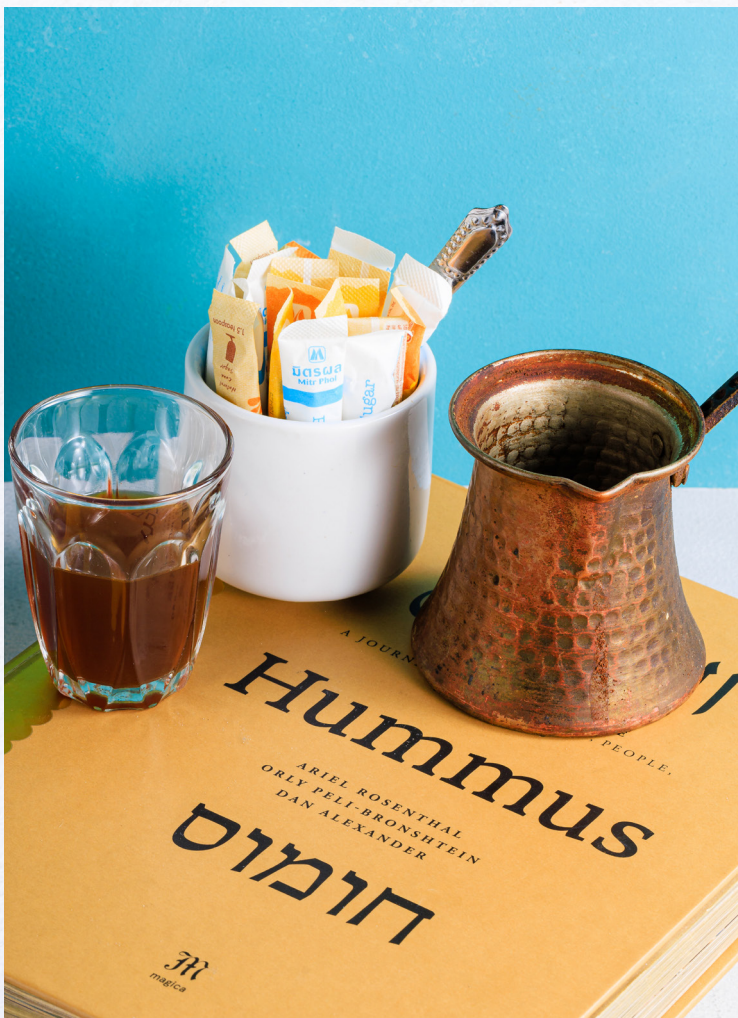
Local fresh roasted beans from Chiang Mai.



<b>Espresso / Double Espresso</b>	<b>50/70 THB</b>	
<b>Macchiato / Double Macchiato</b>	<b>60/80 THB</b>	
<b>Americano</b>	<b>60 THB</b>	<b>Ice 70 THB</b>
<b>Cappuccino</b>	<b>90 THB</b>	<b>Ice 100 THB</b>
<b>Latte</b>	<b>90 THB</b>	<b>Ice 100 THB</b>
<b>COFFEE SMOOTHIE</b>		<b>100 THB</b>
<b>Hot Tea with mint and cinnamon</b>	<b>70 THB</b>	
<b>Turkish Black coffee</b>	<b>70 THB</b>	


**Extra shot + 20 THB**


**Milk options: Milk / Oat Milk**





# Hummus Chiang Mai

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 HummusCM

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 [www.HummusCM.com](http://www.HummusCM.com)

