



HUMMUS GARDEN

Middle Eastern Kitchen Chiang Mai

MENU



Welcome to Hummus Garden Chiang Mai



Where Middle Eastern traditions meet the relaxed spirit of Chiang Mai.

Since early 2019, Hummus Garden has been welcoming locals, expats, and travelers with authentic Middle Eastern cuisine, genuine hospitality, and food made from scratch. Founded by Amir, who has proudly called Chiang Mai home for many years, the restaurant was created from a simple passion: to share the flavors, traditions, and generosity of the Middle East while creating a place where everyone feels welcome.

Surrounded by greenery in the heart of Chiang Mai, Hummus Garden brings together authentic Middle Eastern cuisine, warm hospitality, and a relaxed garden atmosphere. Our kitchen prepares everything from scratch using carefully selected ingredients from silky hummus and freshly baked pita to seasonal salads, traditional specialties, homemade desserts, and a thoughtfully curated selection of wines.

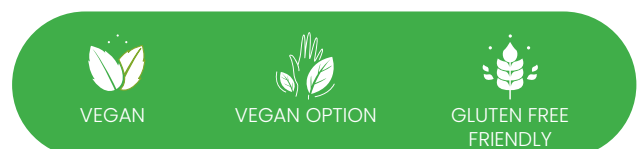
Whether you're joining us for a leisurely breakfast, a relaxed lunch, dinner with family and friends, or simply a glass of wine in our garden, we hope you'll feel at home from the moment you arrive.

Every dish we serve and every guest we welcome reflects the passion, care, and dedication of our entire team. Thank you for choosing to dine with us. We are honored to be part of your time in Chiang Mai, and we hope every visit leaves you with wonderful memories and a reason to return.

Freshly made. Meant to be shared.
Inspired by the Middle East.

With gratitude,

Amir & the Hummus Garden Team





HUMMUS GARDEN

Middle Eastern Kitchen Chiang Mai



STARTERS

1. FRIED EGGPLANT

Five pieces of Eggplant fried flour coated and deep fried until golden and crispy. Served with rich labneh cheese, fresh tomato salsa, and spicy zhug hot sauce.

110 THB



2. LABNEH

Homemade yoghurt cream cheese flavored with herbal and nutty za'atar spice and extra virgin olive oil. Served with a side of tangy fresh tomato salsa.

180 THB



3. FALAFEL

Five big chickpea-licious scoops of our special seasoned chickpea mixture with fresh parsley and coriander deep fried to green perfection. Serve with homemade tahini sauce.

115 THB



4. TOMATO CARPACCIO

Delicately thin tomato slices, gently seasoned with sea salt and drizzled honey. Dressed with raw tahini sauce, olive oil, lemon juice and nutty toasted almonds.

85 THB



5. ROASTED CAULIFLOWER

Roasted cauliflower head seasoned and cooked until slightly charred and fork tender. Served with creamy tahini sauce, salsa and spicy herb-scented zhug sauce.

100 THB



6. BABA GANOUSH

A staff favorite. Finely chopped grilled and smokey eggplant, tahini sauce, minced garlic and sea salt. A true classic.

145 THB



7. DOLMAS

The irresistible stuffed grape leaves. Five dolmas filled with steamy white rice tossed with chopped parsley, mint, crunchy almonds and lemon. Sautéed to order in olive oil and served with a creamy base or yogurt and our homemade tahini sauce.

150 THB



8. MUJADDARA

A hearty combination of fluffy rice, lentils and caramelized onions, seasoned with our special spice mix and topped with warm chickpeas. Served with a side of silky tahini sauce.

90 THB



9. FATTEH

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

*Add eggplant
50 THB

125 THB



10. EGGPLANT BALADI

Meaty and smoky barbecued eggplant seasoned with sea salt, raw tahini and flavored with lemon juice, premium olive oil and tangy pomegranate molasses and fresh tomato salsa.

120 THB



VEGAN



VEGAN OPTION

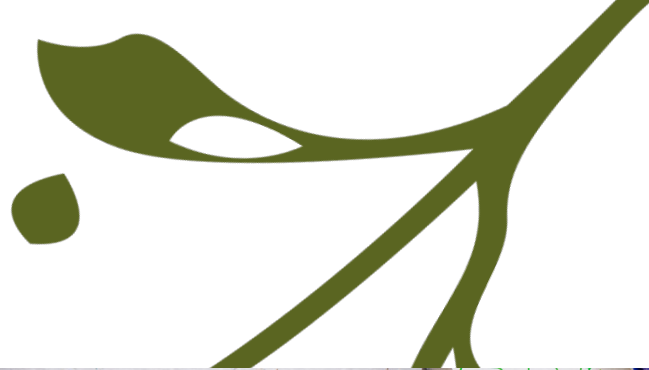


GLUTEN FREE
FRIENDLY



11. SWEET POTATOES WITH LABNEH

Two soft pieces of colorful baked sweet potatoes served with our homemade labneh yogurt cream cheese and seasoned with sumac berries spice.



85 THB





12. STIR-FRIED GREEN BEANS

Green beans stir-fried in olive oil and tossed with freshly squeezed lemon juice, minced garlic and sea salt. .



VEGAN



VEGAN OPTION



GLUTEN FREE
FRIENDLY



13. POTATO WEDGES

Hand-cut potato wedges. deep fried to golden perfection. Served with a side of ketchup.

SALADS



VEGAN



VEGAN OPTION



GLUTEN FREE
FRIENDLY



190 THB

21. HOUSE SALAD

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



22. TABOULI CRANBERRIES AND CASHEW SALAD

A refreshing salad made with fresh parsley, bulgur, cucumbers, dried cranberries and toasted cashew nuts, tossed with celery and mint. Dressed with lime juice, olive oil and drizzled pomegranate molasses. Served with creamy tahini sauce.

* (Substitute bulgur for cauliflower for a gluten-free alternative).

195 THB



200 THB



23. IRON SALAD

A colorful combination of red and white quinoa, black lentils and beetroot mixed with sweet mango, snappy celery, fresh mint and parsley. Dressed with freshly squeezed lime juice and olive oil and garnished with drizzled pomegranate molasses. Served over a bed of rich labneh cheese.



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



24. TOMATO SALAD

Red and yellow cherry tomatoes halves dressed with coriander, red chili garlic and red onions. Seasoned with fresh lime juice and extra virgin olive oil.

150 THB



190 THB



25. RATATOUILLE SALAD

The Southern French classic made in our way. Tender baked eggplant, zucchini, yellow, red and green bell peppers, red onion and lively tomato cherries. Served over a creamy tahini sauce and topped with warm chickpeas for a unique salad you'll love.

180 THB



26. AMIR'S SALAD

Chopped fresh tomatoes, Japanese cucumber, Red onion, warm chickpeas, nuts mix. brown boiled egg, Za'atar spice blend, Sumac and Tahini on the top. Drizzled with lemon juice and extra virgin olive oil.

160 THB



27. GREEN MSABBAHA SALAD

A satisfying salad made by crunchy rocket, warm chickpeas red onion, spring onion, red chili and zucchini shells. Dressed with lemon juice, garlic-lemon sauce, olive oil and salt. Served with two pieces of Za'atar manakish.



PITA POCKET SANDWICHES



All sandwiches are made with homemade pita and served with hot red pepper and harissa sauce on the side

CHANGE TO WHOLE WHEAT PITA BREAD +15 THB



31. HOUSE PITA 120 THB

Pita bread filled with homemade hummus, crispy French fries, fresh tomatoes, cucumber and cabbage salad. Topped with creamy tahini sauce and served with a side of harissa sauce.



VEGAN



VEGAN OPTION



GLUTEN FREE FRIENDLY



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

32. RATATOUILLE PITA



Fresh pita bread filled with tender baked eggplants, zucchini, multicolored bell peppers, red onion, garlic and bright tomato cherries. Topped with a brown hard-boiled egg and tahini sauce.

140 THB



33. SABICH PITA - NEW RECIPE

Homemade pita bread filled with homemade hummus, crispy eggplant, boiled potatoes, a brown hard-boiled egg, diced tomato, cucumber and chopped parsley. Garnished with tahini and amba sauce.

140 THB

140 THB

34. FALAFEL PITA



Tender pita bread filled with homemade hummus, eight freshly made falafel balls, diced tomatoes, cucumber and cabbage salad. Topped with house tahini sauce.

35. CALIFLOWER PITA



Pita bread filled with hummus, tender and juicy fried cauliflower, warm chickpeas, a brown boiled egg, diced tomato, cucumber and pickled cabbage salad. Topped with tahini sauce.

140 THB



✿ HUMMUS ✿

We make our hummus daily from scratch with the best ingredients and a traditional recipe for silky and flavorful hummus like no other. We serve all hummus dishes with sides of warm, homemade pita bread, house pickles, tomato salsa, zhug hot sauce and garlic and lemon daga sauce.

*Change pita to whole wheat +15 THB / Jerusalem bagel +20 THB

**All Hummus dishes are Gluten free (without the pita bread)



41. CHIANG MAI HUMMUS

The authentic hummus. Our homemade hummus topped with warm, firm and soft chickpeas and drizzled extra virgin olive oil.

190 THB



VEGAN



VEGAN OPTION



GLUTEN FREE
FRIENDLY



42. MUSHROOM HUMMUS 240 THB

Enjoy our unique hummus topped with sautéed mushrooms, caramelized onions, and a special sauce. Topped with extra virgin olive oil.



43. AVOCADO HUMMUS 240 THB

Treat yourself to a creamy combination of homemade hummus and sliced avocado. Topped with warm chickpeas, chili, garlic and fresh coriander. Drizzled with lemon juice and extra virgin olive oil.



44. SHUKA HUMMUS 240 THB

The best of two worlds: Creamy hummus and delicious shakshuka. The delightful tomato stew complements hummus marvelously . Served with one egg.





240 THB

45. CAULIFLOWER HUMMUS

Enjoy our unique hummus topped with fried cauliflower florets and flavored with tahini sauce. A wonderful combination.



240 THB

46. EGGPLANT HUMMUS

A wholesome meal. Homemade hummus topped with grilled eggplant, delicious garlic confit, tomato seeds and drizzled extra virgin olive oil.



240 THB

47. MSABBAHA HUMMUS (HOT HUMMUS)

This unique take on your favorite chickpea dish is made with warm chickpeas, raw tahini and garlic. Flavored with lemon juice. Olive oil and garnished with cumin



240 THB

48. GREEN HUMMUS

The authentic hummus. Our homemade hummus topped with mix of green vegetables such as Spinach, Broccoli,, caramelized onions and garlic. An amazing fresh and healthy way.

ADD ON THE SIDE



100 THB
ARABIC SALAD



60THB
EXTRA LABNEH CHEESE



25 THB
FALAFEL BALL (1 BALL)



20 THB
BROWN BOILED EGG

20 THB
TAHINI SAUCE



60 THB
EXTRA FETA
CHEESE

20 THB
PICKLES



40 THB
ZA'ATAR MANAKISH



25 THB
PITA BREAD



35 THB
WHOLE WHEAT PITA BREAD



40 THB
JERUSALEM BAGEL



SHAKSHUKA

All Shakshuka dishes are Gluten free (without the pita bread.)

*Change pita to whole wheat +15 THB
Jerusalem bagel +20 THB

Traditional and satisfying. Shakshuka is a homemade tomato stew made with green peppers, onion, chili and our unique spice mix. Delicious and slightly spicy, this dish shines with tahini sauce and freshly baked pita.

51. CLASSIC SHAKSHUKA

Our vibrant, homemade shakshuka made with slow-cooked tomatoes, garlic, onion, chili peppers and spices.

Served with two eggs.

190 THB

52. SHAKSHUKA WITH FETA CHEESE

Our classic shakshuka made with tomatoes, garlic, onion, chili peppers and spices. Topped with crumbly feta cheese and two eggs.

260 THB

240 THB

53. EGGPLANT SHASHUKA

Shakshuka with a twist. Made with tomatoes, garlic, onion, chili peppers and spices. Topped with fried eggplant and two eggs.

54. GREEN SHAKSHUKA

A unique specialty. We make green shakshuka with spinach, garlic, potatoes, feta cheese and onion. Topped with two eggs... A delicious alternative.

260 THB

55. CURRY SHAKSHUKA

The shakshuka you love in a spicy style. Mixed with red curry and coconut milk. Served with two eggs and garnished with coriander leaves.

240 THB

240 THB

56. FALAFEL SHAKSHUKA

Homemade shakshuka made with tomatoes, garlic, onion, chili peppers and spices. Served with three falafel balls, hot chickpeas and drizzled with 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

MIDDLE EASTERN SWEETS

61. 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

63. MUHALLEBI PASSION FRUIT AND DRY 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.

180 THB



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

62. BAKLAVA (1 PIECE)

Endless layers of flavor. Stacked filo 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.

64. 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.



DRINKS

HOT DRINKS

70 THB

TURKISH BLACK COFFEE

Authentic Turkish black coffee made to order traditionally.



70 THB

MINT TEA WITH CINNAMON

Fragrant mint-scented black tea flavored with fragrant cinnamon.

COFFEE MENU

Local fresh roasted beans from Chiang Mai.

ESPRESSO	50 THB		
DOUBLE ESPRESSO	70 THB		
MACCHIATO	60 THB		
DOUBLE MACCHIATO	80 THB		
AMERICANO	60 THB	Ice	70 THB
CAPPUCCINO	90 THB	Ice	100 THB
LATTE	90 THB	Ice	100 THB
COFFEE SMOOTHIE			100 THB

EXTRA SHOT +20 THB

Milk options: Milk / Oat Milk

SOFT DRINKS

COKE 45 THB

SPRITE 45 THB

SPARKLING WATER 60/110 THB

DIET COKE 45 THB

SODA WATER 30 THB

COKE ZERO 45 THB

MINERAL WATER 25 THB

HOMEMADE DRINKS

SMALL (250ml) 55 THB

BIG (1 Liter) 100 THB

LEMONADE

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

ICED TEA

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



HOUSE DRINK

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



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