

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 early 2024, Miznon Times Square in New York City made its debut as the first and only Kosher Certified Miznon location in the world.

Under the Hashgacha of "National Kosher Supervision." A certificate is attached at the bottom of this menu.



ISRAEL

NEW YORK

LAS VEGAS

LOS ANGELES

NEW JERSEY

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. *Three Day Advance Notice To Order.*

STEP 1 : CHOOSE A SERVICE

CATERING DELIVERY:

Kosher Package
Feeds 10-12 | \$310

HALF-PITAS TO SHARE - 20 total

- MELTING CHICKPEAS PITA tahini, hard boiled egg, tomato salsa, spicy green peppers
- 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

OUT-OF-THE-PITA - 1 total

- OLD CITY MEZZE fresh veggies, babaganoush, falafel & hardboiled egg

SIDES - 3 of each

- BATATA CARAMELIZED IN ITS OWN HONEY
- BAG OF GREEN BEANS olive oil, lemon, salt, garlic



FULL SERVICE CATERING:

Miznon Show (off-site)

Feeds 10-12 | \$850

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 out of 6 and Our Chefs Will Assemble Them In Front of Your Eyes

MELTING CHICKPEAS PITA tahini, hard boiled egg, tomato salsa, spicy green peppers 🍴

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 MEZZE fresh veggies, babaganoush, falafel & hardboiled egg 🍴

SIDES - 3 of each

RUN OVER POTATO baked potato, olive oil; perfumed w/ garlic, dill & scallions 🍴

BATATA CARAMELIZED IN ITS OWN HONEY 🍴

BAG OF GREEN BEANS olive oil, lemon, salt, garlic 🍴

SIGNATURE ZA'ATAR CHIPS 🍴



STEP 2 : CHOOSE ADD-ONS

Build Your Own: Choose between our pita platters to customize your meal. Each platter comes with 10 half-size portions.

HALF-PITAS TO SHARE - 10 total

FALAFEL BURGER	\$95
tahini, tomato, pickles, spicy green peppers 🌿	
LAVAN	\$105
roasted cauliflower, tahini, tomato salsa, spicy green peppers, scallions 🌿	
WILD MUSHROOMS	\$110
a whole forest burned on hot steel; scallions, sour cream, spicy 🌿	
ROTISSERIE BROKEN CHICKEN	\$120
tahini, za'atar, spicy green peppers, scallions	
CHICKEN SCHNITZEL	\$130
tahini, matbucha, pickles, israeli coleslaw	
LAMB KEBAB	\$135
grilled tomato and onion, tahini, pickles, spicy green peppers	
SLOW COOKED BEEF + ROOTS (INTIMATE) STEW	\$115
tahini, pickles, spicy green peppers	
RIBEYE MINUTE STEAK	\$150
tahini, tomato salsa, pickles, spicy green peppers	
BRISKET CANDY STEAK	\$145
garlic aioli, dijon mustard, pickles, tomato, red onion	



MORE 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:

1.

OLD CITY MEZZE

\$40

fresh 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.

SIGNATURE ZA'ATAR CHIPS

\$25

served with our home-made Babaganoush
6.

DECONSTRUCTED CHICKPEAS MESABAHA

\$46

tahini, spicy green peppers, red onion & hardboiled egg (dressings on the side)

Serve more than 5 guests:

7.

FALAFEL FEAST

\$136

100 falafel balls with a side of Tahini
8.

CARAMELIZED BANANA CHOCOLATE TRAILS

\$28



* serving suggestions

STEP 3 : CONTACT US

Whenever you're ready, please submit your order via our [online ordering platform](#), and specify any dietary restrictions when placing your order.

All prices are prior to tax and a service charge fee, which consists of a 10% delivery fee, and a 10% service charge. Pick-up is also available.

Please contact our catering manager at catering@miznonnyc.com for any questions.



Kosher Private events and more

Interested in a kosher off-site lunch, corporate dinner, or private event?
Our Kosher restaurant, Malka, hosts events of all types with excellent food
and a unique atmosphere.

The Indoor Mezzanine - Hosts up to 35 guests seated / 50 standing.

The Outdoor Terrace - Hosts up to 40 guests seated / 60 standing.

A Partial Buyout - The entire 2nd floor, hosts 70 guests seated / 100 standing.

A Full Buyout - The whole restaurant, hosts 120 guests seated / 160 standing.

Need to accommodate a larger party? Our sizable venue, HaSalon NYC,
can now be certified kosher and offers lavish events for up to 200 guests.

Contact our team at events@malka.nyc or through our websites.

SEE YOU SOON!



מלכה
malka



This is to certify that

Miznon Kosher – 1410 Broadway, New York, NY

Is under the Hashgacha of

NATIONAL KOSHER SUPERVISION

- Mashgiach Temidi
- Shomer Shabbos
- Glatt kosher Meat & Poultry
- All Meat & Poultry is from “Springfield”
- All leafy greens are meticulously washed and checked by expert mashgichim



- Bishul Yisroel
- The Pita bread is *PAS YISROEL*
- All items may be purchased immediately after Passover

MEAT- GLATT

MEAT- GLATT

This certificate is valid through December 31, 2025

Rabbi Aaron D. Mehlman, Executive Rabbinical Director

אשר דוד מעלמאן

Date 1.1.25

This certificate is property of National Kosher Supervision and can be removed at the discretion of its directors.

Questions? Comments? Or to obtain Kosher Supervision, please call 917 405 7222 or via email at info@nationalkoshersupervision.com