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## Taiim Falafel Shack

Written by Doug\

Posted on **September 3, 2010**.

Filed under **Food Finds, Hastings-on-Hudson**.

Tagged **baklava, falafel, hasting-on-hudson, stuffed grape leaves, taiim falafel shack**.

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Sit-down restaurants excluded, my feelings on eateries usually fall into one of three categories: 1) Not crazy about the place, 2) Liked it, but don't feel compelled to revisit in the immediate future, and 3) Really liked it and look forward to returning soon.

I rarely come across a #1, #2s are a dime a dozen, and, well, it's been a while since I've come across a #3.

I'm happy to say, Taiim Falafel Shack rates as a solid #3.

Don't be misled by the name — it's smallish, maybe, but no "shack." Very clean and contemporary inside, with three tables and some counter space. Two spits with juicy meats slowly rotate in the kitchen area. Sorry for the lack of interior pictures — there were so many employees around, including the owner, and I felt self-conscious.

The owner seemed enthusiastic and helpful; while I was there, she explained different dishes to a customer who was looking for catering options. "Gosh, it smells so good in here!" the customer exclaimed a few times.

Prices are reasonable, ranging from \$5-\$8 for a pita sandwich (filled with falafel, shawarma or kebabs), and \$10-\$14 for the platters (available as meat or vegetarian).

I picked up a side of stuffed grape leaves.



My first taste of warm stuffed grape leaves; I was surprised how much I liked them like that. They were tightly wrapped, firm, and less acidic than other stuffed grape leaves I've eaten.

Here's the falafel sandwich served on a pita with tomato, cucumber, pickled turnips and tahini.



I'm far from an authority on falafel and if my evaluation is incorrect, please don't blast me on Chowhound. But I know that I've eaten many a disappointing falafel — more leaden skipping stone than appetizing fritter — at otherwise good restaurants.

This falafel was nicely spiced (if a bit salty), warm and soft inside, with a light, crisp crust. The pita, too, was warm and soft — and just the right thickness. I loved all the other bits inside, plus the creamy tahini. A very, very balanced and well put together falafel sandwich.

Taiim has fresh pastries and baklava displayed in trays on the counter. Baklava = too tempting to resist.



I'd seek out a place like Taiim, especially if I happened to be in the Dobbs/Hastings area. I think it was my friend Craig who first clued me in to it and mentioned he'd eaten there on a Saturday morning after swinging by the Hastings Farmers Market.

That sounds like a pretty ideal morning.

**Taiim Falafel Shack**  
598 Warburton Ave.  
Hastings-on-Hudson, NY  
914-478-0006

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### 2 Comments

**Jacob**  
Posted September 10, 2010 at 8:14 pm | [Permalink](#)

I've eaten falafel all over the world. This stuff was pretty bad. It did not taste as though it had been cooked, and had no flavor. The chicken was greasy and the lamb was inedible. Plus they charged us mjore than the stated prices online. My brother-in-law who is Lebanese (and a consumer law prof) was not happy. i don't recommend this place.

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**Jean Paul**  
Posted September 14, 2010 at 2:37 pm | [Permalink](#)

While I normally do not spend my time responding to comments, having enjoyed Taiim's products since it opened, I really do feel compelled to ask: What Are You Talking About? The food is outstanding and more than reasonably priced. The falafel especially is the best I ever had, and only comparable to a wonderful little place in which I ate it several years ago in Tel Aviv. Frankly, I never thought I could get this quality outside the Middle East, and I am thrilled that Taiim is accessible to all of us in the Rivertowns.

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 Doug Yuan

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Funniest line from the movie Elf: "A tribe of asparagus children, but they're self-conscious about the way their pee smells." yesterday

Banh mi lunch at Henry's in Park Slope Brooklyn. Still thinking about banh mis 12 hrs later. <http://twitpic.com/3blpc3> 2 days ago

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