



SHAREABLES

Turkish Red Lentil Soup

V|VG|GF w/o pita chips cup. 6 bowl. 14

Slow cooked Turkish Red Lentils, Carrots, Onions, and Family Secret Spices, served with Pita Chips on the side.

Hummus

V|VG|GF w/o pita chips sm. 6 lg. 10

Chickpeas, Tahini, Lemon Juice, Garlic, Spices, pureed until creamy smooth. Topped with a sprinkling of Paprika and a drizzle of Extra- Virgin Olive Oil. Served with Pita Bread. Add Fresh Veggie Side +4

Baba Ghanoush

V|VG|GF w/o pita chips sm. 7 lg. 12

Char-grilled Black Beauty Eggplants, Tahini, Lemon Juice, Garlic and Spices, pureed until creamy smooth and topped with a drizzle of Extra- Virgin Olive Oil. Served with Pita Bread. Add Fresh Veggie Side +4

Tsatsziki

VG|GF w/o pita bread sm. 7 lg. 12

Creamy Middle Eastern Strained Yogurt mixed with thinly diced Cucumbers, Garlic, Mint and topped with a drizzle of Extra-Virgin Olive Oil. Served with Pita Bread. Add Fresh Veggie Side +4

Grape Leaves 10.5

GF|DF w/o tsatsziki

Grape Leaves hand rolled with a mixture of ground Lamb and Beef, Rice and our Family Spices. Served with an optional side of Tsatsziki.

Vegetarian Grape Leaves 9.5

GF|VG|V w/o Tsatsziki

Grape Leaves hand rolled with a mixture of Chickpeas, Rice, Bell Peppers, Tomato, Parsley and our Family Spices. Served with an optional side of Tsatsziki.

Falafel

V|VG|GF

2 pc. \$3.5 | 6 pc. \$9 | 10 pc. \$14 | 20 pc. \$25

Freshly ground Chickpeas, Onions, Parsley and Family Spices, shaped into spheres and fried until golden brown, served over a bed of Cabbage Salad with Homemade Pickled Veggies and Tahini.

Fatayer 1 pc. 5 | 2 pc. 9

(Spinach Pie) VIVG

A mixture of fresh Spinach, Onions, and Spices folded in our homemade dough, baked until golden brown.

Za'tar Bread VG|V

Flat Bread topped with a mixture of Za'tar Spice, Sesame Seeds and Extra-Virgin Olive Oil.

With Labaneh | VG +3 | With Hummus V|VG +3 Add Sliced Tomatoes and Cukes +3

The Amazing Mazah VG 35

Serves 2-3ppl

Hummus, Baba Ghanoush, Tsatsziki, Olives, Homemade Pickled Veggies, Fresh Cucumbers and Carrot Slices served with Pita Bread. Enjoy Vegan or Gluten Free.

Za'tar Fries VG|V 7

French Fries, seasoned with our Za'tar Spice Mix and served with a side of our Homemade Garlic Sauce.

HOUSE SALADS

Greek Salad sm. 10

GF|VG|V w/o Feta

Romaine Lettuce, Tomatoes, Cucumbers, Bell Peppers, Red Onions topped with Bulgarian Feta, Olive, and served with a side of our Roasted Red Pepper Dressing.

Add Chicken Shawarma or Chicken Kebob +7

Mujadara Salad sm. 12 lg. 16

GF|VG|V w/o tsatsziki

Brown Lentils slow cooked with Rice, Caramelized Onions and Family Spices served over our House Salad with a side of Tsatsziki and our Roasted Red Pepper Dressing.

Add Chicken Shawarma or Chicken Kebob +7

Fattoush Salad Ig. 15

V|VG|GF w/o pita chips

Finely chopped Parsley, mixed with diced Tomatoes, Cucumbers, Bell Peppers, Red Onions, served with a side of our Fattoush Dressing and a side of Pita Chips.

Add Chicken Shawarma or Chicken Kebob +7

Tabouli Salad

V|VG **side 5.5 bowl 9.5**

Finely chopped Parsley mixed with Bulgur Wheat, Tomatoes, Onions and dressed with Lemon Juice, Extra-Virgin Olive Oil and Spices.

Three Bean Salad

V|VG|GF side 5 bowl 9

Fava Beans, Black Beans, Pinto Beans mixed with Cilantro, Corn, Tomatoes, Cucumbers, Bell Peppers, Onions and dressed with Lemon Juice, Extra-Virgin Olive Oil and Spices

Mediterranean Potato Salad

V|VG|GF side 5 bowl 9

Redskin Potatoes mixed with Parsley, Lemon Juice, Extra-Virgin Olive Oil, Spices and Garlic.

Cabbage Salad

V|VG|GF side 5 bowl 9

Shredded White Cabbage, Carrots, Corn, Parsley, Lemon Juice, Extra-Virgin Olive Oil, Spices and Garlic.



ENTREE MEALS

A La Carte (ALC)

Entree served over a bed of Turmeric Rice with an optional side of Tahini Sauce. May sub Cabbage Salad for Rice.

Signature Salad

Entree Served Over our House Salad: Romaine Lettuce, Tomatoes, Cucumbers, Bell Peppers, Onions, Parsley with a side of Roasted Red Pepper Dressing. Make it a Greek Salad +4.

Pita Pocket Sandwiches

8 inch Pita Pocket, filled with Lettuce, Tomatoes, Cucumbers, Bell Peppers, Onions, House Pickled Veggies and served with a side of Tahini. Served with one side: Za'tar Fries, Lentil Soup, Greek Salad

Shish Tawook | GF ALC 17 Salad 22

Chicken Breast marinated in a Garlic Lemon Marinade, skewered and grilled. Served with a Grilled Veggie Skewer and a side of our Homemade Garlic Sauce.

Lamb Skewers | GF ALC 20 Salad 25

Skewered boneless Lamb Leg seasoned in our house spices, skewered with Tomatoes, Bell Peppers and Onions, char-grilled to your specifications.

Chicken Kebob IGF

ALC 16 Salad 21 Pita Pocket 18

Boneless and Skinless Chicken Breast, butterfly fillet and marinated in a Garlic and Lemon Juice bath. Char-grilled to perfection.

Chicken Shawarma IGF

ALC 16 Salad 21 Pita Pocket 18

Thinly sliced Chicken Breast seasoned in our special 12 Spice house mix, pan-seared with Bell Peppers and Onions.

Beef Shawarma | GF

ALC 18 Salad 23 Pita Pocket 20

Thinly sliced Angus Beef seasoned in our family's special spice blend. Pan-seared with Bell Peppers and Onions.

Kefta Kebob IGF

ALC 18 Salad 23 Pita Pocket 20

Ground mixture of Lamb, Beef, Parsley, Onions and Spices, hand shaped, char-grilled and topped with Grilled Tomato.

Tilapia Maqliya IGF

ALC 19.5 Salad 24.5

Tilapia Filet, marinated in Fresh Rosemary, Lemon, Garlic and Spices, pan-seared and served with a side of Tahini.

Grape Leaves | GF ALC 14

Grape Leaves hand rolled with a mixture of ground Lamb and Beef, Rice and our Family Spices. Served with an optional side of Tsatsziki.

Vegetarian Grape Leaves

GF|VG|V w/o Tsatsziki ALC 13

Grape Leaves hand rolled with a mixture of Chickpeas, Rice, Bell Peppers, Tomato, Parsley and our Family Spices. Served with an optional side of Tsatsziki.

Falafel VIVGIGF

ALC 13 Salad 18 Pita Pocket 16

Freshly ground Chickpeas, Onions, Parsley and Family Spices, shaped into spheres and fried until golden brown, served with our Homemade Pickled Veggies and Tahini.

Fatayer (Spinach Pie) VIVG ALC 13

A mix of fresh Spinach, Onions, and Spices folded in our homemade dough, baked until golden brown.

ADD-ONS

Pita Bread	1.5
Greek Salad	5
Turmeric Rice Side	4
Tahini Side (2 oz.)	2
Dressing Side (2 oz.)	2
Tsatsziki Side (2 oz.)	2
Garlic Sauce Side (2 oz.)	2
EVOO Side (2 oz.)	2
Lifit (pickled turnips) Side	4
Half-Sour Pickles Side	4
Pickled Cauliflower & Carrots Side	5
Olives Side	4
Yogurt Side	4
Bulgarian Feta Side	4
Fresh Veggie Side	4
Grilled Veggie Skewer	4



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COMBO PLATTERS

Combo Platters are served with turmeric rice and an optional side of tahini sauce and hot sauce. May substitute Cabbage Salad for Turmeric Rice.

CHOOSE 1 DIP:

HUMMUS & PITA
BABA GHANOUSH & PITA
TSATSZIKI & PITA +1
*Sub Fresh Veggies for Pita Bread +4

CHOOSE 1 SIDE:

RED LENTIL SOUP & PITA CHIPS GREEK SALAD THREE BEAN SALAD CABBAGE SALAD POTATO SALAD TABOULI +1

CHOOSE 1 ENTRÉE:

SHISH TAWOOK

SHISHTAWOOK	20
LAMB SKEWERS	29
CHICKEN KEBOB	25
CHICKEN SHAWARMA	25
BEEF SHAWARMA	27
KEFTA KEBOB	27
TILAPIA MAQLIYA	28
GRAPE LEAVES	23
VEGETARIAN GRAPE LEAVES	22
FALAFEL	22
FATAYER	22
MUJADARA	22

A 20% Gratuity will be applied to parties of 6 or more.

SAMPLERS



SMALL SAMPLER (ONCE CALLED THE LUNCH SAMPLER)

INCLUDES:

Hummus, Baba Ghanoush, Three Bean Salad, CabbageSalad, Turmeric Rice, Pita Bread, 1 Choice of Starter and 1 Choice of Entrée. (Substitution for Dips or Salads +\$2/each)

CHOICE OF 1 STARTER:

Turkish Lentil Soup | Greek Salad

CHOICE OF 1 ENTRÉE:

CHICKEN SHAWARMA gf | 21 FALAFEL v, vg, gf | 19

DINNER SAMPLER

| 39 Servers 2 people

INCLUDES:

Hummus, Baba Ghanoush, Three Bean Salad, Cabbage Salad, 2 Falafels, Pita Bread, Choice of 2 Starters and Choice of 1 Entrée served over Turmeric Rice.

(Substitution for Dips or Salads +\$3/each)

CHOICE OF 2 STARTERS:

Turkish Lentil Soup | Greek Salad



CHOICE OF 1 ENTRÉE:

Served over a bed of Turmeric Rice

SHISH TAWOOK TILAPIA MAQLIYA +6 LAMB SKEWERS +9 **GRAPE LEAVES** +2 CHICKEN KEBOB **VEGGIE GRAPE LEAVES** CHICKEN SHAWARMA +4 **FALAFEL**

BEEF SHAWARMA +8 **FATAYER** KEFTA KEBOB +8 MUJADARA

FAMILY STYLE MEALS

Serves 3-4 people. No substitutions.

GRILLED MAZAH | 115

INCLUDES:

Hummus, Baba Ghanoush, Tsatsziki, Fattoush Salad, House Pickles, Fresh Veggie Slices, Meat Grape Leaves, Falafel and Pita Bread.

GRILLED MEAT PLATTER: Chicken Kebob, Lamb Skewers and Kefta Kebob served over Turmeric Rice.

VEGGIE MAZAH 190

INCLUDES:

Hummus, Baba Ghanoush, Tsatsziki, Fattoush Salad, House Pickles, Fresh Veggie Slices and Pita Bread.

VEGGIE PLATTER: Veggie Grape Leaves, Falafel, Grilled Veggie Skewers served over Turmeric Rice.

(VEGAN OPTION AVAILABLE)

All desserts are subject to limited availability. Please check with your server on our current selection.

PISTACHIO BAKLAVA

Layers of fillo dough and spiced pistachios, sweetened with honey syrup.

WALNUT BAKLAVA

Layers of fillo dough and spiced walnuts, sweetened with honey syrup.

NAMMOURA

Semolina, coconut, almond paste, and honey cake topped with an almond.

DATE MAAMOUL

Shortbread cookie filled with spiced dates with pistachios on the bottom.

Shredded fillo dough crest filled with glazed pistachios.

LADY FINGERS

Rolled layers of fillo dough and spiced cashews, sweetened with honey syrup.

Layers of shredded kataifi fillo dough filled with sweet Arabic cheese, sweetened with our special orange blossom syrup, and topped with crushed pistachios and walnuts. Made to order! VEGAN OPTION AVAILABLE

VEGAN GHARAYBEE (OUZO COOKIE)

Vegan Butter Cookie lightly flavored with Ouzo.

VEGAN BAKLAVA

Layers of Fillo Dough and Spiced Walnuts, sweetened with our Special Orange Blossom Syrup.