



SHAREABLES

Turkish Red Lentil Soup

bowl, \$14 VIVGIGF w/o pita chips cup. \$6

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 bread 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.

Baba Ghanoush

VIVGIGF w/o pita bread

sm. \$7 la. \$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.

Tsatsziki

VGIGE 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.

Grape Leaves GF

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

GEIVGIV 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 VIVGIGF

2 pc. \$3 | 6 pc. \$8 | 10 pc. \$13 | 20 pc. \$24

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.

Fataver (Spinach Pie) V|VG

1 pc. \$5 | 2 pc. \$9

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

Za'tar Bread VGIV

\$7

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 \$29

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 VGIV

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

HOUSE SALADS

Greek Salad

GF|VG|V w/o Feta

sm. \$10

lg. \$15

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

GF|VG|V w/o tsatsziki

sm. \$12

lg. \$16

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

V|VG|GF w/o pita chips

lg. \$15

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

VIVG

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

VIVGIGE

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

side \$5

bowl \$9

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

Cabbage Salad

side \$5

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 \$16 Salad

Chicken Thighs 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 \$19 Salad \$24

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

Chicken Kebob | GF

ALC \$15 Salad \$20 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 I GF

ALC \$15 Salad \$20 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 \$16 Salad \$21 Pita Pocket \$19

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

Kefta Kebob | GF

ALC \$16 Salad \$21 Pita Pocket \$19

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

Tilapia Maqliya | GF

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 \$12

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

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 \$12 Salad \$17 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 \$11

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



SMALL SAMPLER (ONCE CALLED THE LUNCH SAMPLER)

- **INCLUDES:** Hummus, Baba Ghanoush, Three Bean Salad, Cabbage Salad, Turmeric Rice, Pita Bread and choice of Entree. (Substitution for Dips or Salads. \$2/each)
- CHOICE OF STARTER: Turkish Lentil Soup | Greek Salad
- CHOICE OF 1 ENTRÉE:

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

DINNER SAMPLER

Servers 2 people

\$39

- INCLUDES: Hummus | Baba Ghanoush | Three Bean Salad | Cabbage Salad (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 w/ Two Falafel & Pita
- +\$2 Chicken Shawarma | +\$2 Chicken Kebob | Meat Grape Leaves | Veggie Grape Leaves | Falafel | Spinach Fatayer | +\$6 Lamb Skewers | +\$5 Beef Shawarma | +\$5 Kefta Kebob | +\$5 Shish Tawook | +\$6 Tilapia Magliya

FAMILY STYLE MEALS Serves 3-4 people. No substitutions.

Grilled Mazah

\$115

INCLUDES:

- Hummus | Baba Ghanoush | Tsatsziki | Fattoush | House Pickles | Fresh Veggie Slices | Meat Grape Leaves | Falafel | Pita Bread | Turmeric Rice
- GRILLED MEATS: Chicken Kebob | Lamb Skewers | Kefta Kebob

Veggie Mazah

\$90

INCLUDES:

• Hummus | Baba Ghanoush | Tsatsziki | Fattoush | House Pickles | Fresh Veggie Slices | Veggie Grape Leaves | Falafel | Spinach Fatayer | Grilled Veggie Skewers | Pita Bread | Turmeric Rice

(Vegan Option Available)