



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 bread sm. \$6 lg. \$9.5

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

V|VG|GF w/o pita bread sm. \$6 lg. \$1

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

VG|GF w/o pita bread sm. \$6 lg. \$11

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 \$9.5

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

VG|GF|V w/o tsatsziki \$9.5

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 vivgige

2 pc. \$3 | 6 pc. \$8 | 10 pc. \$12 | 20 pc. \$21

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 (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 vg|v \$7

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 VG|V w/o Garlic Sauce \$7

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. \$8

lg. \$13

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. \$8

lg. \$13

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. \$13

bowl \$9

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

∨|∨G 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

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

/G|GF side \$5

side \$5 bowl \$9

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

Cabbage Salad

V|VG|GF sic

side \$5 bowl \$9

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

Banadora Salad

V|VG|GF bowl \$11

Tomato Wedges, Red Onions, Parsley, Mint, Lemon Juice, Extra-



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

6 inch Pita Pocket, filled with Lettuce, Tomatoes, Cucumbers, Bell Peppers, Onions, House Pickled Veggies and served with a side of Tahini.

Shish Tawook | GF ALC \$16 Salad \$19

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 \$27

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 \$17 Pita Pocket \$12

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

Chicken Shawarma | GF

Salad \$17 ALC \$15 Pita Pocket \$12

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

Beef Shawarma | GF

ALC \$15 Salad \$21 Pita Pocket \$13

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

Kefta Kebob I GE

ALC \$15 Salad \$21 Pita Pocket \$13

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 \$27

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

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 1 ENTRÉE:

FALAFEL v, vg, gf \$13 | CHICKEN SHAWARMA gf \$16

DINNER SAMPLER

Servers 2 people

\$35

- 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/Falafel
- +\$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

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 \$16 Pita Pocket \$11

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) v_IVG ALC \$11

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

ADD-ONS

Pita Bread	\$1
Greek Salad	\$5
Turmeric Rice Side	\$4
Tahini Side (2 oz.)	\$1.5
Dressing Side (2 oz.)	\$1.5
Tsatsziki Side (2 oz.)	\$1.75
Garlic Sauce Side (2 oz.)	\$2
EVOO Side (2 oz.)	\$1.5
Lifit (pickled turnips) Side	\$4
Half-Sour Pickles Side	\$4
Pickled Cauliflower & Carrots Side	\$4
Olives Side	\$4
Yogurt Side	\$3.5
Bulgarian Feta Side	\$3.5
Fresh Veggie Side	\$4
Grilled Veggie Skewer	\$3.5



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

Grilled Mazah

\$85

INCLUDES:

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

Veggie Mazah

\$65

INCLUDES:

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

(Vegan Option Available)