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## APPETIZERS

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Served with pita bread

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|----|--|-------------------|------|
| 1. | <b>Falafel</b>   | <i>v, vgn,</i>    | 7.65 |
|    | Fried vegetarian patties made with chickpeas, parsley and onions. Served with tahini.<br><i>Can be prepared gluten free upon request</i> |                   |      |
| 2. | <b>Hummus</b>  | <i>v, vgn, gf</i> | 6.85 |
|    | Chickpea dip with fresh garlic, tahini, lemon and olive oil.   |                   |      |
| 3. | <b>Baba Ghanouj</b>  | <i>v, d, gf</i>   | 7.85 |
|    | Roasted eggplant dip with fresh garlic, tahini, lemon, yogurt and olive oil.   |                   |      |
| 4. | <b>Fouel</b>   | <i>v, vgn, gf</i> | 8.65 |
|    | Fava bean dip with fresh garlic, lemon and olive oil.  |                   |      |
| 5. | <b>Stuffed Grape Leaves</b>  | <i>v, vgn,</i>    | 8.65 |
|    | Grape leaves stuffed with rice, diced tomatoes, chopped parsley and onions. Served with tahini sauce.                                    |                   |      |
| 6. | <b>Fried Kibbeh</b>  |                   | 5.65 |
|    | Crushed wheat shells stuffed with spiced lean ground beef, onions and parsley. Served with tahini sauce.                                 |                   |      |
| 7. | <b>Sambusa</b>   | <i>v</i>          | 4.25 |
|    | Fried pastry with savory fillings including spiced potatoes, onions, peas and lentils. Served with tahini sauce.                         |                   |      |

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## SOUP, SALADS & SIDES

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Served with pita bread

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|----|--|-------------------|------|
| 1. | <b>Lentil Soup</b>   | <i>v, vgn, gf</i> | 5.85 |
|    | Traditional soup made with lentils, onions and garlic. Served with parsley and lemon.                                      |                   |      |
| 2. | <b>Tabbouleh</b>   | <i>v, vgn</i>     | 5.65 |
|    | A delightful mix of finely chopped parsley, spring onions, diced tomatoes, cracked wheat, fresh lemon juice and olive oil. |                   |      |
| 3. | <b>Fatouch Salad</b>   | <i>v, vgn, gf</i> | 5.65 |
|    | Diced cucumbers, tomatoes, bell peppers, onions, and chopped parsley tossed with fresh lemon juice and olive oil.          |                   |      |
| 4. | <b>Cucumber Salad</b>  | <i>v, d, gf</i>   | 5.65 |
|    | Diced cucumber mixed with yogurt, mint, garlic and lemon juice.  |                   |      |
| 5. | <b>Saffron Rice</b>  | <i>v, vgn, gf</i> | 5.85 |
| 6. | <b>French Fries</b>  | <i>v, vgn, gf</i> | 4.50 |
| 7. | <b>Onion Rings</b>   | <i>v, vgn</i>     | 5.50 |

\* V: Vegetarian      VGN: Vegan      GF: Gluten Free      D: Contains Dairy

Please note that prices may vary from updated menu option in the restaurant. The restaurant menu is final price.

## PITA SANDWICHES

All sandwiches have lettuce, onions and tomatoes inside, with tahini or taziki sauce.

Add any of the following garnishes can be added INSIDE to your sandwich for an additional \$0.95 per item:  
hummus & baba ghanouj, rice, fattoush, tabbouleh (\$0.95)

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|-----|---|-----------------------|
| 1.  | <b>Falafel Sandwich</b><br>“Vegetable Burger” Fried chickpea patties wrapped inside pita with tahini sauce.               | <i>v, vgn</i><br>7.75 |
| 2.  | <b>Beef Shawarmah Sandwich</b><br>Minced and grilled fillet mignon wrapped inside pita with tahini sauce.                 | 9.25                  |
| 3.  | <b>Chicken Shawarmah Sandwich</b><br>Minced and grilled chicken breast wrapped inside pita with tahini sauce.             | 9.25                  |
| 4.  | <b>Beef &amp; Lamb Gyros Sandwich</b> <i>d</i><br>Rotisserie-broiled beef and lamb wrapped inside pita with taziki sauce. | 8.95                  |
| 5.  | <b>Chicken Gyros Sandwich</b> <i>d</i><br>Rotisserie-broiled chicken wrapped inside pita with taziki sauce.               | 8.95                  |
| 6.  | <b>Sheesh Kabob Sandwich</b><br>Grilled slices of sirloin steak wrapped inside pita with tahini sauce.                    | 8.95                  |
| 7.  | <b>Chicken Kabob Sandwich</b><br>Grilled cubes of tender chicken breast wrapped inside pita with tahini sauce.            | 8.95                  |
| 8.  | <b>Kifta Kabob Sandwich</b><br>Seasoned lean ground beef wrapped inside pita with tahini sauce.                           | 8.95                  |
| 9.  | <b>Hummus Sandwich</b> <i>v, vgn</i><br>Chickpea dip and vegetables wrapped inside pita.                                  | 5.75                  |
| 10. | <b>Baba Ghanouj Sandwich</b> <i>v, d</i><br>Roasted eggplant dip and vegetables wrapped inside pita.                      | 6.25                  |
| 11. | <b>Steak Sandwich</b><br>Prime cuts of tender, seasoned steak wrapped inside pita with tahini sauce.                      | 8.95                  |
| 12. | <b>Pita Burger</b><br>Savory ground beef patties wrapped inside pita with tahini sauce.                                   | 8.95                  |
| 13. | <b>Side French Fries</b> <i>v, vgn, gf</i>  | 4.50                  |
| 14. | <b>Side Onion Rings</b> <i>v, vgn</i>   | 5.75                  |
| 15. | <b>Side Rice</b> <i>v, vgn, gf</i>  | 5.85                  |
| 16. | <b>Side Tahini/Taziki</b>   | 0.95                  |
| 17. | <b>Bowl Tahini/Taziki</b>   | 4.75                  |
| 18. | <b>Bowl of Plain Yogurt</b> <i>d</i>  | 4.75                  |

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## ENTREES

Served with pita, rice, and Fatouch or Tabbouleh. Add Hummus (\$2.50) or Baba Ghanouj (\$3.00) to any entree

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|-----|--|-------------------------|
| 1.  | <b>Lamb Shanks</b> <span style="float: right;"><i>gf</i></span><br>Tender spring lamb shanks braised with onions, jalapeno, lemon, tomatoes and traditional Mediterranean spices.  | Market Price<br>\$19.50 |
| 2.  | <b>Stuffed Lamb</b> <span style="float: right;"><i>gf</i></span><br>Slow cooked boneless lamb served with onions, jalapeno, garlic and tomatoes.   | Market Price<br>\$19.50 |
| 3.  | <b>Sheesh Kabob</b> <span style="float: right;"><i>gf</i></span><br>Grilled lean beef sirloin marinated in lemon juice, garlic, olive oil, oregano and spices.   | 17.50                   |
| 4.  | <b>Chicken Kabob</b> <span style="float: right;"><i>gf</i></span><br>Grilled cubes of tender chicken breast marinated in lemon juice, garlic, olive oil, oregano and spices.   | 17.50                   |
| 5.  | <b>Sheesh Kifta</b> <span style="float: right;"><i>gf</i></span><br>Lean ground beef mixed with onions, parsley, garlic and spices .   | 17.50                   |
| 6.  | <b>Falafel and Hummus Combo</b> <span style="float: right;"><i>v, vgn,</i></span><br>Chickpea patties served with hummus and choice of Fatouch or Tabbouleh Salad .<br><i>Does not come with rice, *Falafels can be prepared gluten free upon request</i>                    | 14.50                   |
| 7.  | <b>Beef Shawarmah</b> <span style="float: right;"><i>gf</i></span><br>Minced and grilled fillet mignon marinated with lemon, vinegar and traditional spices.   | 18.50                   |
| 8.  | <b>Chicken Shawarmah</b> <span style="float: right;"><i>gf</i></span><br>Minced and grilled chicken breast marinated with lemon, vinegar and traditional spices.   | 18.50                   |
| 9.  | <b>Beef &amp; Lamb Gyros</b><br>Choice cuts of seasoned beef and lamb broiled on a rotisserie and shaved onto the grill.   | 17.50                   |
| 10. | <b>Chicken Gyros</b><br>Seasoned chicken broiled on a rotisserie and shaved onto the grill.  | 17.50                   |
| 11. | <b>Sheesh Ta'ouk</b> <span style="float: right;"><i>gf</i></span><br>Grilled cubes of tender chicken breast in a tomato curry sauce, sautéed with onions, tomatoes, bell peppers, garlic, lemon and traditional spices.  | 19.50                   |
| 12. | <b>Kallayeh</b> <span style="float: right;"><i>gf</i></span><br>Grilled sirloin beef tips in a tomato curry sauce, sautéed with onions, tomatoes, bell peppers, garlic, lemon and traditional spices.  | 19.50                   |
| 13. | <b>Vegetarian Combination</b> <span style="float: right;"><i>v, *vgn,</i></span><br>A combination of Hummus, Baba Ghanouj, Tabbouleh, Fatouch, Falafel, and Grape Leaves with rice and fried potatoes<br><i>This dish can be prepared gluten free and vegan upon request</i> | 14.95                   |

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14. **Combination “Super Dish”** \*d, 18.50  
 Specialty array of Sheesh Kabob, Chicken Kabob, Sheesh Kifta, Beef & Lamb Gyros, Hummus, Baba Ghanouj, Tabbouleh, Fatouch, Falafel, and Grape Leaves with rice  
*This dish can be prepared dairy free and gluten free upon request*

15. **Meat Combination** \*gf 19.50  
 A combination of Sheesh Kabob, Kifta Kabob, Chicken Kabob, Sheesh Kifta and choice of Beef & Lamb Gyros or Beef Shawarmah.

## BEVERAGES

Soft Drinks	Sm	2.49	Lg	2.99	Hot Tea	2.95
Yogurt Drink	Sm	2.49	Lg	2.99	American Coffee	2.95
Milk (Plain/Chocolate)	Sm	2.49	Lg	2.99	Arabic Coffee	3.25
Lemonade	Sm	2.49	Lg	2.99	Hot Chocolate	3.50
Iced Tea	Sm	3.50	Lg	4.10	Sparkling Water	3.95
Arnold Palmer	Sm	3.50	Lg	4.10	Jumex	4.25
(Mango,Guava,Strawberry Bananna)						

## DESSERTS

Note all desserts are made in house daily. They may contain gluten and nuts.

1. **Baklava** 3.55  
Diamond shaped buttered filo dough layers filled with walnuts, cinnamon and sugar
2. **Ladies Fingers** 3.55  
A layer of sweet crushed walnuts, cinnamon and brown sugar rolled into filo dough fingers
3. **Birds Nest (Pistachio/Chocolate)** 3.75  
Crisp layers of filo dough, filled with walnuts and pistachios or coconut and chocolate
4. **Graybah** 3.55  
A soft pistachio cookie rolled into a rope (S) shape
5. **Kullage** 3.55  
A soft filo dough pastry with custard filling, painted with sweet syrup and topped with crushed pistachios
6. **Nammoura** 3.75  
A semolina coconut cake drizzled with syrup and topped with pistachios and coconut flakes
7. **Lamya** 3.55  
A semolina coconut cake filled with sweet crushed walnuts, cinnamon and brown sugar
8. **Mamool** 3.55  
A semolina cake filled with dates, topped with pistachios and sweet syrup
9. **Butter Cookies (Pistachio/Chocolate)** 3.55  
Sweet crisp cookies with chocolate filling and coated in crushed pistachios or chocolate sprinkles
10. **Kinafah** 6.50  
Shredded filo dough with sweet cheese or milk custard filling, topped with pistachios
11. **Jalebi ‘Funnel Cake’** 3.55
12. **Chocolate Cake or Tres Leche Cake** 4.90
13. **Cream Horn ‘Canoli’ or Chocolate Eclair** 4.35
14. Assorted Cup Cakes or Brownies 4.35
15. Mini cheesecake (Topped with White Chocolate, Caramel, Double Chocolate) 5.25

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