

Appetizers (Mezza)

Mezza for 4.....\$11.99
Hummus, Falafel, Baba Ghanouj and tabouleh.

Falafel (6 pieces).....\$4.99
Mixed garbanzo beans, parsley and rich spices
fried in vegetable oil.

Hummus.....\$6.99
Garbanzo beans, lemon, tahini, garlic and olive
oil. Add meat: \$3.00

French fries.....\$2.99

Dolmas. (6 pieces).....\$4.99
Stuffed grape leaves.

Labaneh.....\$4.99
Creamy yogurt with garlic.

Baba Ghanouj.....\$5.99
Grilled eggplant blended with tahini, lemon
juice, garlic and olive oil.

Eggplant plate.....\$7.99
Fried eggplant, garlic, lemon juice, parsley and
olive oil.

Kebbeh (3 pieces).....\$5.99
Borghoul wheat fritter stuffed with seasoned
ground beef.

Salads

Shepherd Salad.....\$5.49
Tomatoes, cucumber, onions, parsley and
lemon juice.

Greek Salad.....\$5.49
Lettuce, black olives, tomatoes, cucumber and
feta cheese tossed with olive oil and lemon
juice.

Tabouleh.....\$5.99
Minced parsley, tomatoes, onions, borghoul
tossed with olive oil and lemon juice.

Fattoush.....\$5.99
Lettuce, bell pepper, tomatoes, cucumber,
lemon, fried pita chips, olive oil and vinegar.

Soup

Lentil Soup.....\$ 3.99

Wraps

Served with your Choice of French fries or salad.

Falafel wrap.....\$7.99
Falafel with hummus, lettuce, tomatoes, tahini
sauce.

Chicken shish kabab wrap.....\$7.99
Marinated grilled chicken with tomatoes,
lettuce, onions, tahini and garlic sauce.

Gyro.....\$7.99
Mix of lamb and beef with tomato, onions and
tzatziki sauce.

Keftah Kabab wrap.....\$7.99
Seasoned grilled ground beef and lamb with let-
tuce, onions, tomatoes and tahini sauce.

Entrées

Kefta kabab plate.....\$10.99
A skewer of seasoned ground beef and lamb.
Served with salad, hummus and rice.

Chicken Shish kabab plate.....\$10.99
A skewer of marinated chicken cubes. Served
with salad, hummus and rice.

Combo plate.....\$13.99
A skewer of seasoned ground lamb and beef and
a skewer of marinated chicken cubes. Served
with salad, hummus and rice.

Falafel plate.....\$8.99
6 pieces of falafel, served with hummus, dolmas,
salad and pita bread.

Mansaf.....\$14.99
A traditional Jordanian dish made of lamb
cooked in a sauce of fermented dried yogurt and
served with rice.

Mandi.....\$14.99
Oven roasted lamb shank mixed with special
spices served with rice.

Classic Entrées

Mujadarah.....\$8.99
Lentils, rice, seasoning and sautéed onion.
Served with salad.

Bamyeh with lamb.....\$11.99
Okra cooked with tomatoes sauce, garlic, onion,
seasoning and lamb. Served with rice.

Bamyeh (no meat).....\$8.99
Okra cooked with tomatoes sauce, garlic, onion
and seasoning. Served with rice.

Moussaka with meat.....\$11.99
Eggplant with tomatoes sauce, garlic, onion, bell
pepper, ground beef and seasoning. Served with
rice.

Moussaka (no meat).....\$8.99
Eggplant with tomatoes sauce, garlic, onion, bell
pepper and seasoning. Served with rice.

Fatet Betinjan.....\$9.99
Eggplant with tomatoes sauce, garlic, onion, bell
pepper, yogurt and pita chips. Served with rice.

Fried Fish.....\$11.99
Fried seasoned Tilapia fish. Served with rice and
salad.

Fatayer (Bakery)

Fatayer Sabanekeh (spinach).....\$2.99
Fresh spinach mixed with onion & sumac.

Manakeesh Zaatar.....\$3.49
Thyme & sesame mixed with virgin olive oil.

Fatayer Jebneh (Cheese).....\$4.49
Feta cheese with thyme.

Dessert

Baklava.....\$2.49

Basboosh.....\$3.00

Konafeh.....\$3.99