

Appetizers (Mezza)

Mezza for 4.....\$12.99
Hummus, Falafel, Baba Ghanouj and tabouleh,
served with pita bread.

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.
Served with pita bread.

French fries.....\$3.49

Dolmas.(6 pieces).....\$5.99
Grape leaves stuffed with seasoned rice.

Labaneh.....\$5.99
Creamy yogurt with garlic topped with olive oil.
Served with pita bread.

Baba Ghanouj.....\$6.99
Grilled eggplant blended with tahini, lemon juice,
garlic and olive oil.

Eggplant plate.....\$8.99
Fried eggplant, garlic, lemon juice, parsley and olive
oil.

Kebbeh (3 pieces).....\$8.99
Borghoul wheat fritter stuffed with seasoned ground
beef and onion.

Salads

Add chicken \$4.99

Greek Salad.....\$6.99
Lettuce, black olives, tomatoes, cucumber and feta
cheese tossed with olive oil and lemon juice.

Tabouleh.....\$6.99
Minced parsley, tomatoes, onions, borghoul tossed
with olive oil and lemon juice.

Fattoush.....\$6.99
Lettuce, bell pepper, tomatoes, cucumber, lemon,
fried pita chips, olive oil, lemon and vinegar.

Wraps

Served with your Choice of French fries or garden salad.

Falafel wrap.....\$8.99
Falafel with hummus, lettuce,tomatoes,tahini sauce.

Chicken shish kabab wrap.....\$8.99
Marinated grilled chicken with tomatoes, lettuce, onion
and tahini sauce.

Gyro.....\$8.99
Mix of lamb and beef with tomato, onion and tzatziki
sauce.

Keftah Kabab wrap.....\$8.99
Seasoned grilled ground beef and lamb with lettuce,
onion, tomatoes and tahini sauce.

Entrées

Kefta kabab plate.....\$11.99
A skewer of seasoned ground beef and lamb, served
with salad, hummus, pita bread and rice.

Chicken Shish kabab plate.....\$11.99
A skewer of marinated chicken cubes. Served with
salad, hummus, pita bread 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, pita bread and rice.

Falafel plate.....\$9.99
6 pieces of falafel, served with hummus, dolmas, salad
and pita bread.

Mansaf.....\$15.99
A traditional dish made of lamb cooked in a sauce of fer-
mented dried yogurt and served with rice topped with
roasted almonds.

Mandi.....\$15.99
Oven roasted lamb shank mixed with special spices
served with rice topped with roasted almonds.

SOUP

Lentil Soup.....\$ 4.99

Classic Entrées

Mujadarah.....\$9.99
Lentils, rice, seasoning and sautéed onion. Served with
salad.

Bamyeh with lamb.....\$12.99
Okra cooked with tomatoes sauce, garlic, onion, sea-
soning and lamb. Served with rice.

Bamyeh (no meat).....\$9.99
Okra cooked with tomatoes sauce, garlic, onion and
seasoning. Served with rice.

Moussaka with meat.....\$12.99
Eggplant with tomatoes sauce, garlic, onion, bell
pepper, ground beef and seasoning. Served with rice.

Moussaka(no meat).....\$9.99
Eggplant with tomatoes sauce, garlic, onion, bell
pepper and seasoning. Served with rice.

Fatet Betinjan.....\$10.99
Eggplant with tomatoes sauce, garlic, onion, bell
pepper, yogurt and pita chips. Served with rice.

Dessert

Baklava.....\$2.99
Crispy filo dough layered with walnut with walnuts and
drenched in sweet syrup.

Basboosh.....\$3.99
Baked semolina, shredded coconuts drenched in sweet
syrup and topped with nuts.

Kenafeh.....\$4.99
Baked shredded filo dough with cheese, drenched in
sweet syrup and topped with pistachio.