

TRADITIONAL HOME-STYLE MIDDLE EASTERN COOKING
LUNCH/DINNER MENU

COLD APPETIZERS

- BABA Grilled pureed eggplant, tahini, lemon & garlic. 10 ✓ ⊕
- HUMMUS Pureed chickpeas, tahini, lemon & garlic. 9 ✓ ⊕
- TABOULEH Parsley, mint, onion, bulgur, lemon-olive oil. 12 ✓
- FETA SALAD Feta cheese, tomato, fresh zaatar, olive oil. 11 ⊕
- MAKDOUS Pickled eggplant, garlic, walnuts, red pepper. 11 ✓ ⊕ ⊕
- LABANEH House-made yogurt spread, mint, olive oil. 9 ⊕
- FATTOUSH Lettuce, tomatoes, cucumbers, parsley, mint, sumac, pita, lemon, oil. ✓
- SM/11 LG/14 - W/Grilled Chicken: +4 W/Feta Cheese: +4
- VEG GRAPE LEAVES Rice, parsley, onions, tomatoes. 10 ✓ ⊕
- CAULIFLOWER Fried florets, tahini, pomegranate molasses. 10 ✓ ⊕
- BRUSSELS SPROUT Fried, tahini-yogurt-pomegranate, garlic-panko breadcrumbs. 12
- MHAMMARA Red bell peppers, walnuts, pomegranate molasses. 11 ✓ ⊕

HOT APPETIZERS

- EGGPLANT NAPOLEON Crispy breaded eggplant, baba, tomato & basil salad. 13
- MEAT GRAPE LEAVES Rice, lamb & spices, lemon garlic broth. 11 ⊕
- FALAFEL Crispy chickpea patties, tahini sauce & toppings. SM 9 / LG 12 ✓ ⊕
- KIBBIE BALLS Finely ground lamb & bulgur shell, lamb, nuts & onion. 9 ⊕
- MINI PIES Flatbread topped with: Lamb ⊕ – Spinach ✓ – Feta cheese (Combination of 3) 8
- SHULBATO Bulgur wheat pilaf, tomato sauce, chickpeas, vegetables. 9 ✓
- LENTIL PILAF Lentils, rice, caramelized onions & Tanoreen spices. 9 ✓ ⊕
- CRISPY FRIED HALLOUMI CHEESE Fresh vegetables, olives. 12 ⊕
- SCHWARMA SLIDERS Mini pita, Amba-marinated filet mignon, tahini & toppings. 15
- MUSAKHAN Homemade flat bread, sumac-spiced shredded chicken, caramelized onions, toasted almonds. 16 ⊕
- HOUSE-MADE CHICKEN FINGERS & FRENCH FRIES 14

✓ = Vegetarian ⊕ = Gluten Free ⊕ = Contains Nuts



ENTREES

- BAKED MEDITERRANEAN EGGPLANT** Layers of eggplant, tomato, potato, ground lamb, onion, & almonds. W/rice.* N24
- VEGAN BAKED EGGPLANT** Layers of sliced eggplant, tomato, potato, onion, bell pepper & almonds. W basmati/rice.* N V22
- BAKED KAFTA TAHINI** Finely ground lamb, onions & parsley, potatoes, house-made tahini sauce. W/rice.* 24
- STUFFED CABBAGE** Rolled leaves, rice, spiced-lamb, garlic & lemon broth. 22 GF
- SHEPHERDS PIE** Garlic mashed potatoes spiced-lamb, almonds. W/salad. 22 GF N
- BAKED KIBBIE** Layered finely ground lamb & bulgur wheat with lamb, onions, nuts & spices. W/salad. 24 N
- VEGETARIAN COMBO** Shulbato, lentil pilaf, veg grape leaves, dandelion & tomato salad. 22 V
- MEDITERRANEAN GRILLED CHICKEN** Pesto marinated chicken, sun-dried tomato & mushrooms. W/rice.* 23
- FETTI** Toasted pita, rice & vermicelli pilaf, shredded CHICKEN OR LAMB, yogurt-tahini sauce & almonds. 24/28 N
- KIBBIE YOGURT** Mini kibbie balls, cooked yogurt-garlic sauce. W/rice.* 26 N

GRILLED ENTREES

Grilled entrees served with rice pilaf & tomato salad. • Half portions (except chops & combo) available for lunch 12pm-4pm – 15

- LAMB CHOPS** House marinated lamb chops with roasted baby potatoes, tomato salad & rice. * 34
- KABOB** Ground lamb, onion, parsley & Tanoreen spices. * 24
- SHISH KABOB** Marinated lamb cubes. * 24
- CHICKEN KABOB** Marinated chicken cubes. * 22
- GRILLED COMBO** A combination platter of our grilled entrees, kabob, chicken kabob & shish kabob. * 26
- SPICY HARISA OR TAHINI OR BASIL OR GARLIC DIPPING SAUCE** House-made. 3 VGF

FROM THE SEA

- SHRIMP** Sautéed with garlic, & lemon. Served with rice. * 24
- SAYADIYYA** “The fisherman’s meal.” Rice sautéed with shredded fish, caramelized onion, almonds & spices, fried grouper filet. 28
(Can be served with whole fish of the day MP) GF N
- WHOLE FISH** Red Snapper • Striped Bass • Bronzini (Subject to availability) MP GF
- All fish served fried with salad & tahini/parsley dipping sauce. Whole fish can be baked (allow 45 minutes)

SIDES

- Sautéed SPINACH OR DANDELION 10 V GF
- ARABIC TOMATO SALAD** Chopped tomatoes, cucumbers, onions, mint lemon-olive oil. 10 V GF Add feta cheese - 4
- RICE PILAF** with sha'reeya (vermicelli) noodles. 8
- BASMATI RICE** 8 GF V
- YOGURT** Homemade with mint & cucumber. 6 GF
- FRENCH FRIES** 7 V GF

BRUNCH

- Served Sat-Sun 10:30am – 2pm
- FOUL MUDAMMAS**
Stewed fava beans, lemon, olive oil, garlic. 10 V GF
- EGGS & POTATOES**
Scrambled with onions & garlic. 12 GF
- HUMMUS WITH MEAT**
Hummus, spiced lamb, nuts & olive oil. 14 GF N

*Inquire about gluten-free substitutions.

For your convenience, gratuity added to parties of 6+ • Limit four credit cards per table.