

Mediterranean Nights

From the shores of the Mediterranean

Cuisine: Mediterranean

Appetizers

Hummus & Pita	[WHEAT, SESAME]	\$7.99
Creamy hummus drizzled with olive oil, served with warm pita wedges.		
Cal: 280 Protein: 8g Fat: 14g Carbs: 32g		

Baba Ganoush	[SESAME]	\$7.49
Smoky roasted eggplant dip with tahini, lemon, and garlic.		
Cal: 220 Protein: 4g Fat: 14g Carbs: 22g		

Mains

Lamb Shawarma Plate	[SESAME]	\$16.49
Spit-roasted lamb with rice pilaf, hummus, pickled turnips, and tahini.		
Cal: 580 Protein: 34g Fat: 26g Carbs: 52g		
Chicken Souvlaki Wrap [WHEAT, MILK]		
Grilled chicken skewers in warm pita with tzatziki, tomato, and red onion.		
Cal: 460 Protein: 30g Fat: 16g Carbs: 46g		
Falafel Plate [WHEAT, SESAME]		
Crispy chickpea fritters with tahini, Israeli salad, and warm pita.		
Cal: 440 Protein: 16g Fat: 20g Carbs: 52g		
Grilled Halloumi Salad [MILK, TREE_NUT]		
Grilled halloumi cheese over mixed greens with pomegranate and walnuts.		
Cal: 380 Protein: 20g Fat: 24g Carbs: 22g		

Desserts

Baklava (2 pc)	[WHEAT, TREE_NUT]	\$6.99
Layers of phyllo dough with honey, walnuts, and pistachios.		
Cal: 340 Protein: 6g Fat: 18g Carbs: 42g		

Drinks

Turkish Coffee	\$3.99
Traditional fine-ground coffee brewed in a cezve.	
Cal: 10 Protein: 0g Fat: 0g Carbs: 2g	
Mint Lemonade	\$3.49
Fresh-squeezed lemonade with muddled mint leaves.	
Cal: 100 Protein: 0g Fat: 0g Carbs: 26g	