

FAMILY STYLE DINNER

NEW GRILLED MAZAH

\$50

Lamb Kebob skewers,
Kefta Kebob
Chicken Kebob

Served with a Mazah of
Grape Leaves, Hummus, Baba Ghanoush, Falafel
Banadora Salad and our Homemade Pickles.
No substitution

NEW VEGGIE MAZAH

\$45

Falafel, Veggie Grape Leaves,
Grilled Veggies skewers, Fatayer

Served with a Mazah of
Hummus, Baba Ghanoush, Banadora Salad
and our Homemade Pickles.
No substitution

DINNER SAMPLER FOR TWO

\$29

INCLUDES

Hummus, Baba Ghanoush,
Three Bean Salad, Cabbage Salad
\$2 per substitution

A CHOICE OF 2 STARTERS

Turkish Lentil Soup, Greek Salad

A CHOICE OF 1 ENTREE

All served with Rice and Falafel.

Chicken Shawarma, Beef Shawarma,
Chicken Kebob, Kefta Kebob
Meat Grape Leaves, Veggie Grape Leaves
Mujadara, Fatayer, Falafel
+\$5 Lamb Kebob Skewers

QUICK LUNCH SPECIALS

Add a Lentil Soup or Greek Salad side for \$3.00

LUNCH SAMPLER

Hummus, Baba Ghanoush, Three Bean Salad,
Cabbage Salad, Rice and Pita Bread.

Try it with Falafel \$9.75  

Try it with Chicken Shawarma \$11
(Substitution for Dips and Salads \$1.50/each)

LENTIL SOUP & GREEK SALAD \$8

Try it Vegan 

CHICKEN SHAWARMA OVER HUMMUS \$12

Try it with Baba Ghanoush +\$1.00

NEW BEEF SHAWARMA OVER HUMMUS \$13

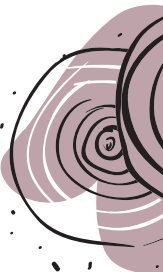
Try it with Baba Ghanoush +\$1.00

PITA POCKET SANDWICHES

6-in Pita pockets, filled with Lettuce, Tomato,
Cucumbers, Bell Peppers, Onions, Pickles with
a side of Tahini sauce.

Chicken Kebob \$8
Chicken Shawarma \$8
Beef Shawarma \$8.5
Kefta Kebob \$8.5
Falafel \$7.5

Try our Homemade
HOT SAUCE



STARTERS



TURKISH RED LENTIL SOUP CUP. \$4

Slow cooked Turkish Red Lentils, Carrots, Onions, and our Family's Secret Spices. Served with Pita Chips on the side.

HUMMUS SM. \$4.75 LG. \$8

Chickpeas, Tahini, Lemon Juice, Garlic and Spices; pureed until creamy smooth. Completed with a sprinkle of Paprika, EVOO and Olive. Served with Pita Bread. **(+\$3 Fresh Veggie Side)**

BABA GHANOUSH SM. \$5.75 LG. \$9

Char-grilled black Beauty Eggplants, Tahini, Lemon Juice, Garlic and Spices, pureed until creamy smooth. Served with EVOO, Olive and Pita Bread. **(+\$3 Fresh Veggie Side)**

TSATSZIKI SM. \$5.75 LG. \$9

Creamy Middle Eastern Yogurt mixed with thinly diced Cucumbers, Garlic and Mint. Topped with EVOO and Olive. Served with Pita Bread. **(+\$3 Fresh Veggie Side)**

GRAPE LEAVES \$8.75

Grape Leaves hand rolled with a mixture of ground Lamb and Beef, Rice and our Family Spices. Served with an optional 2-oz side of Tsatsziki. (6 to 8 pcs)

VEGETARIAN GRAPE LEAVES \$8.75

Grape Leaves hand rolled with a mixture of Chickpeas, Rice, Bell Peppers, Tomato, Parsley and our Family Spices. Served with an optional 2-oz side of Tsatsziki. (6 to 8 pcs)


FALAFEL \$7

Freshly ground Chickpeas, Onions, Parsley and Family Spices, shaped into spheres and fried until golden brown. Served over a bed of Cabbage Salad with Pickles and Tahini.

FATAYER (Spinach Pie) \$7

A mix of fresh Spinach, Onions, and Spices folded in our homemade dough, baked until golden brown.

ZA'TAR AND LABANEH \$9

Homemade dough flattened and topped with a mixture of Za'tar Spice, Sesame Seeds and EVOO. Served with Labaneh (creamy middle eastern yogurt).  **Try it Vegan**

THE AMAZING MAZAH \$21

Hummus, Baba Ghanoush, Tsatsziki, Olives, Homemade Pickles, Fresh Veggies and Pita Bread.   **Try it Vegan or GF**

SALADS




Homemade dressing: EVOO, Lemon Juice, Dry Mint, Sumac and Salt. **(+\$5 Chicken Shawarma or Chicken Kebob)**

GREEK SALAD SM. \$7.5 LG. \$11.5

Romaine Lettuce, Tomatoes, Cucumbers, Bell Peppers, Red Onions topped with Bulgarian Feta, Olive, and a side of our Homemade Dressing.

MUJADARA SALAD SM. \$8 LG. \$12

Brown Lentils slow cooked with Rice, Caramelized Onions and Family Spices served over our Homemade Salad with a 2 oz side of Tsatsziki and our Homemade Dressing.  **Try it Vegan**

FATTOUSH LG. \$11.5

Finely diced Parsley, Tomatoes, Cucumbers, Bell Peppers, Red Onions, served with a side of our Homemade Dressing and a side of Pita Chips.

TABOULI SIDE \$4 BOWL \$8

Finely chopped Parsley, Bulgur Wheat, Tomatoes, Onions, Lemon Juice, EVOO and Spices.



BEVERAGES

Fountain \$2.5

Coca-Cola, Diet Coke, Coke Zero Sugar, Minute Maid Lemonade, Un-Sweetened Ice Tea, Rootbeer, Orange Fanta, Sprite

Turkish Coffee

POT FOR 1/\$3.5 POT FOR 2/\$5.5 POT FOR 3/\$8 POT FOR 6/\$15

Grandview Grind Coffee \$3

Hot Tea (Extra tea bag \$0.50) \$2.5

Fresh Pressed Carrot Juice (16 oz) \$5

Mango Nectar (16 oz) \$4

Guava Nectar (16 oz) \$4

Perrier Mineral Water \$2.5

Bottled Water \$2

THREE BEAN SALAD

SIDE \$4 BOWL \$8

Kidney Beans, Black Beans, Pinto Beans, Cilantro, Corn, Tomatoes, Cucumbers, Bell Peppers, Onions, Lemon Juice, EVOO and Spices.

POTATO SALAD

SIDE \$3.5 BOWL \$7

Boiled Redskin Potatoes, Parsley, Garlic, Lemon Juice, EVOO and Spices.

CABBAGE SALAD

SIDE \$3.5 BOWL \$7

Shredded White Cabbage, Corn, Carrots, Parsley, Garlic, Lemon Juice, EVOO and Spices.

BANADORA SALAD

SIDE \$4 BOWL \$8

Tomato wedges, julienned Onions, Parsley, Mint, Lemon Juice, EVOO and Spices.

Try our Homemade

HOT SAUCE



 Vegetarian  Gluten Free  Vegan

EVOO Extra Virgin Olive Oil

We suggest one check for parties of 6 or more. 18% gratuity will be applied to parties of 6 or more. We charge for extra Pita Bread to discourage waste.

ENTREES



PLATTERS

Served with 1 or 2 Sides of your choosing, with Rice, Pita Bread and Optional Side of Tahini Sauce. *(Sub Cabbage Salad for Rice)*

À LA CARTE

Entree served over a bed of Rice with an optional side of Tahini Sauce. *(Sub Cabbage Salad for Rice)*

SALAD **NEW**

Entree served over Romaine Lettuce, Tomatoes, Cucumbers, Bell Peppers, Red Onions with optional side of Tahini Sauce and Homemade Dressing

TILAPIA MAQALIYA **NEW**



1 SIDE \$14 2 SIDES \$17 ALC \$12 SALAD \$16

Farm raised Tilapia, marinated in fresh Rosemary, Lemon, Garlic and spices, pan-seared served with fried Onions and Tahini sauce.

LAMB KEBOB SKEWERS



1 SIDE \$15 2 SIDES \$18 ALC \$13 SALAD \$17

Seasoned Lamb in our Homemade spices, skewered with Tomatoes, Bell Peppers and Onions, char-grilled to your specifications.

KEFTA KEBOB



1 SIDE \$13 2 SIDES \$16 ALC \$10 SALAD \$15

Ground Lamb, Beef, Parsley, Onions and Spices, hand shaped into oval patties, char-grilled with Tomato.

CHICKEN KEBOB



1 SIDE \$11.5 2 SIDES \$14 ALC \$9 SALAD \$13.5

Char-grilled Chicken Breast, butterfly filleted and marinated in our Homemade Garlic sauce.

CHICKEN SHAWARMA



1 SIDE \$11.5 2 SIDES \$14 ALC \$9 SALAD \$13.5

Chicken Breast, hand-cut into thin strips, mixed in our special 12 Spice Homemade mix, pan-seared with Bell Peppers and Onions.

BEEF SHAWARMA



1 SIDE \$13 2 SIDES \$15 ALC \$10 SALAD \$15

Angus Beef hand-cut into thin strips and seasoned with our Homemade spices. Pan-seared with Bell Peppers and Onions.

GRAPE LEAVES



1 SIDE \$12.5 2 SIDE \$15

Grape Leaves hand rolled with a mixture of ground Lamb and Beef, Rice and our Family Spices. Served with an optional 2-oz side of Tsatsziki.

VEGETARIAN GRAPE LEAVES



1 SIDE \$12.5 2 SIDES 15

Grape Leaves hand rolled with a mixture of Chickpeas, Rice, Bell Peppers, Tomato, Parsley and our Family Spices. Served with an optional 2-oz side of Tsatsziki.

FALAFEL



1 SIDE \$11 2 SIDES \$13.5 SALAD \$12.5

Freshly ground Chickpeas, Onions, Parsley and Family Spices, shaped into spheres and fried until golden brown, served with our Homemade Pickles and Tahini.

FATAYER



1 SIDE \$11 2 SIDES \$13.5

A mix of fresh Spinach, Onions, and Spices folded in our homemade dough, baked until golden brown.

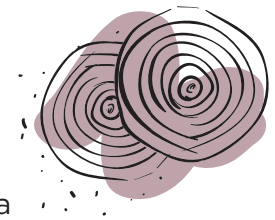
SIDES

Usual Sides Hummus, Baba Ghanoush, Potato Salad, Tabouli, Greek Salad, Three Bean Salad, Cabbage Salad
+1\$ Tsatsziki, **+\$2** Lentil Soup, **+\$2** Fattoush, **+\$2** Mujadara

+\$3 Add-On Bulgarian Feta, Olives, Yogurt, Lifit, Falafel, Half-Sour Pickles, Fresh Veggie Slices, Whole Leaf Lettuce/Cabbage

NEW Grilled Veggie Skewer

Extra Sides **+\$0.75** Pita Bread, **+\$0.75** Tahini sauce, **+\$1** Side of EVOO



DESSERTS

KENAFI

\$9.75

Made to Order

Two layers of shredded Kataifi, with a layer of Sweet Arabic Cheese at its center, sweetened with Homemade Orange Blossom Syrup. Topped with crushed Pistachios, and Walnuts. **Try it Vegan or Nut-Free**

BAKLAVA

\$1.65

Layered Fillo Dough, and Spiced Walnuts, sweetened with Honey Syrup.

VEGAN BAKLAVA *Runs out quick*

\$2.5

LADY FINGER

\$1.3

Fillo Dough rolled with spiced Cashews, and sweetened with Honey Syrup.

DATE MAMMOUL

\$2.5

Perfect tea and coffee dessert. Flour and Butter cookie with a spiced Date filling with Pistachios.

NAMMOURA

\$2.5

Semolina Sweet Cake made with Coconut and Almond sweetened with Honey Syrup.

