LUNCH SPECIALS

\$8.95

Includes choice of meat, house salad with Italian dressing and a side of rice

• GYRO MEAT

Rotisserie broiled spiced beef and lamb fillet served with tzatziki sauce

CHICKEN SHAWARMA MEAT

Tender chicken fillets marinated in a savory garlic sauce

CHICKEN KABOB

Chicken pieces marinated in lemon pepper, olive oil and spices with onions and green bell peppers

LAMB KABOB

Lamb pieces marinated in olive oil and spices with grilled onions and green bell peppers

BEEF KABOB

Beef tenderloin pieces marinated in olive oil and spices with grilled onions and green bell peppers

CHICKEN KOBIDEH KABOB

Ground chicken skewer mixed with parsley, lemon pepper, red pepper and garlic

KAFTA KABOB

Ground lamb skewer mixed with parsley, onion, black pepper and red pepper

KOBIDEH KABOB

Ground beef skewer mixed with onion, paprika and black pepper

SANDWICHES

\$5.95 ~ ADD FRENCH FRIES \$2

Sandwiches are wrapped in pita bread with lettuce, diced tomatoes and sesame sauce

GYRO

Rotisserie broiled, spiced beef and lamb fillet on a bed of tzatziki sauce

CHICKEN SHAWARMA

Tender chicken fillets marinated in a savory garlic sauce

BEEF SHAWARMA

Tender beef marinated in a savory sauce with parsley, onion, tomato, pickles and tahina sauce

FALAFEL

Fried veggie patties on a bed of hummus

CHICKEN KOBIDEH KABOB

Ground Chicken skewer on a bed of hummus

KOBIDEH KABOB

Ground beef skewer on a bed of hummus

KAFTA KABOB

Ground lamb skewer on a bed of hummus

HUMMUS

A puree of chickpeas, sesame, lemon juice and salt

BABA GHANOUI

Baked eggplant puree with pomegranate, garlic, sesame and lemon

Menu item contains gluten

SOUPS & SALADS

LENTIL SOUP

Red lentils simmered with diced carrots, onions, cumin and parsley \$4.25

NOODLE SOUP

Angel hair pasta simmered in a tomato broth with onion and green bell peppers \$4.25

CUCUMBER YOGURT

Fresh yogurt blended with diced cucumber, dry mint, garlic, and lemon juice \$4.25

TABBOULEH

Finely chopped parsley, onion, tomatoes, and cracked wheat topped with lemon juice and olive oil \$5.95

• FETTOUSH SALAD

Fresh romaine lettuce tossed with diced tomatoes, cucumbers, olives, chopped parsley, seasoned pita chips and topped with a lemon vinaigrette dressing \$4.95

Add Chicken Shawarma Meat \$3 Add Gyro Meat \$3 Add Shrimp \$5

GREEK SALAD

Fresh romaine lettuce tossed with diced tomatoes, cucumbers, olives, feta cheese and topped with a vinaigrette dressing \$7.95

Add Chicken Shawarma Meat \$3 Add Gyro Meat \$3 Add Shrimp \$5

FRESH BAKED PIES

Made with fresh white dough and a filling of your choice

CHEESE

Feta cheese, olive oil, parsley, and spices \$2

SPINACH

Spinach, onion, pomegranate, lemon juice, walnut, and olive oil \$2

MUHAMARA

Walnut, red bell pepper, cracked what, onion, olive oil \$2

Ground lamb, onion, tomatoes, pomegranate, pine nuts, and spices \$3

OVEGGIE PIE COMBO

2 spinach, 2 cheese and 2 muhamara \$10

• MEAT PIE COMBO

2 spinach, 2 cheese, 2 meat \$12

Menu item contains gluten

SIDES

French Fries\$2.00
Feta Cheese \$2.50
House Salad \$2.50
RICE\$2.50
GARLIC PASTE\$3.95
Tzatziki Sauce\$3.95
• GYRO MEAT\$5.00
Chicken Shawarma
MEAT\$5.00

A LA CARTE KABOBS

CHICKEN KOBIDEH\$5.00
KAFTA \$4.50
KAFTA (2 SKEWERS) \$6.00
KOBIDEH\$4.50
CHICKEN\$5.00
LAMB\$5.00
BEEF \$6.00

BEVERAGES

SOFT DRINKS \$2.25

Coke

Diet Coke

Sprite

Dr. Pepper

Orange Crush

ICE TEA FLAVORS \$2.25

Unsweetened

Sweetened

Red Raspberry

Peach Green Tea

MINT TEA \$2.25

Hot herbal tea brewed with dry mint leaves

CHAI TEA \$3.25

Hot spiced latte made with a blend of honey, vanilla,

black tea and spices

TURKISH COFFEE \$3.25

Roasted ground coffee beans with cardamom spice and sugar

nu suyai

Banana Milk \$4.95

Milk, banana and sugar blended

Yogurt Drink \$4.95

Fresh yogurt combined with dry mint, salt and lemon

juice

FRESH JUICES \$4.95

Orange Juice

Lemonade

Mango

Strawberry

Avocado with Milk and Honey

Banana Milk

ESFAHAN JUICE \$4.95

With banana milk or mango

FRESH SQUEEZED CARROT

Juice \$3.49