


Lunch

Starters

6 SIDE SAMPLER 18

Roasted beets, hummus, labne, baba ganoush, moutabal ruman, and matbukha. Served with pita bread.

HUMMUS 11-16 Served with pita bread.

Classic 11  | Mushroom 12 

Lamb 16 | Chicken 14 | Chicken Liver 13

ZAHRA 10

Roasted cauliflower topped with tahini & roasted pine nuts

SAMBUSAK 11-13

Mediterranean turnovers—crispy filled pastry puffs

Beef 13 | Chicken 12 | Vegetarian 11 

Salads & Soup

ADD Chicken 8 | Falafel 6 | Salmon 12

SHAWARMA SALAD 18-19

Grilled chicken or lamb, romaine hearts, tomatoes, cucumbers, parsley, and our house dressing

Chicken 18 | Lamb 19

PALESTINIAN SALAD 13

Tomatoes, cucumbers, green onions, romaine lettuce, parsley & mint, with lemon juice and extra virgin olive oil

HALOUMI SALAD 17

Romaine hearts, tomatoes and cucumbers, topped with za'atar and fried haloumi cheese

FALAFEL SALAD 17

Falafel served over romaine hearts, tomatoes, cucumbers, parsley—topped with tahini sauce

LENTIL SALAD 15

Green and red lentils tossed with olive oil, balsamic glaze, cucumbers, tomatoes, parsley & feta cheese

BEET SALAD 17

Roasted red beets, arugula, fresh mandarins, almonds, olive oil, balsamic glaze, finished with goat cheese

SOUP OF THE DAY 7-9

Ask your server about our soup of the day selection

Cup 7 Bowl 9

Wraps & Bowls

WRAPS SERVED IN HOMEMADE TABOON BREAD WITH CHOICE OF SIDE SALAD OR FRIES

SHAWARMA WRAP 15-17

Thinly sliced lamb or chicken, onions, pickled cucumber, tomatoes, & house dressing

Chicken 15 | Lamb 17

FALAFEL WRAP 14

Crispy falafel, tomatoes, pickled cucumber, Mediterranean coleslaw, and tahini sauce

ROASTED LAMB WRAP 17

Sliced rotisserie leg of lamb, tomatoes, pickled cucumber, cabbage, bell pepper paste & house dressing

KUFTA KEBAB WRAP 18

Grilled beef and lamb seasoned with Mediterranean spices; cucumbers, tomatoes, parsley and tahini sauce

CHICKEN LIVER WRAP 15

Sautéed chicken liver, caramelized onions, tomatoes, pickled cucumber, and house coleslaw

SHAWARMA BOWL 15-17

Seasoned rice, Mediterranean coleslaw, tomatoes, sumac onions, romaine lettuce, with house dressing

Chicken 15 | Lamb 17

FALAFEL BOWL 15

Seasoned rice, Mediterranean coleslaw, tomatoes, sumac onions, romaine, topped with Falafel and tahini

Side Dishes

ROASTED BEETS 6

CLASSIC HUMMUS 6

LABNE 6

A reduction of organic yogurt topped with za'atar and extra virgin olive oil

BABA GANOUSH 6

Smoked eggplant dip with tahini, and olive oil

MEDITERRANEAN COLESLAW 6

Finely chopped white cabbage mixed with our red bell pepper paste, spices and olive oil

MOUTABAL RUMAN 6

Eggplant, garlic, parsley, lemon, pomegranate seeds

MATBUKHA 6

Tomatoes, bell peppers, onions, garlic, parsley



Signature Dishes

BAMIEH 19-25

Lamb, grilled okra, tomatoes, onions, garlic, and red bell pepper, with seasoned rice

Lamb 25 | Vegan 19

MOUSSAKA 23-26

Lamb layered with sweet eggplants and creamy béchamel sauce, baked together until golden perfection

Lamb 26 | Vegetarian 23

RED BELL PEPPER GEMISTA 15-18

Greek style stuffed bell peppers with seasoned rice, Mediterranean spices and ground beef

Beef 18 | Vegetarian 15

TAGLIATELLE PASTA 22

Fresh Italian Tagliatelle pasta with chicken meatballs and marinara sauce

MEDITERRANEAN PASTA 23

Fresh Italian Tagliatelle pasta with roasted eggplant, mushrooms, zucchini & tomatoes with feta cheese

FELLINI PASTA 23

Fresh Italian Tagliatelle pasta, with slow cooked Fellini meat sauce

PRAWNS & PORCINI PASTA 26

Fresh Italian Tagliatelle pasta topped with tiger prawns and porcini mushrooms, finished with cream sauce

Extras

Zeit Zeitoun (Olive Oil) & Za'atar 3

Fresh Cut Veggies 5

Pita Bread 4

French Fries 5

Seasoned Rice 5

Freekeh 6

Cous Cous 5

Side of Falafel 7

From the Grill

ADD A SKEWER 13

CHICKEN SKEWER 20

Grilled free-range chicken breast seasoned with Mediterranean spices—over rice, zucchini & tomatoes

KUFTA SKEWER 21

Grilled ground grass-fed beef & lamb seasoned with Mediterranean spices—over rice, zucchini & tomatoes

LAMB SKEWER 24

Grilled lamb seasoned with Mediterranean spices—over rice, zucchini & tomatoes

BEEF SKEWER 23

Grilled grass-fed beef seasoned with Mediterranean spices—over rice, zucchini & tomatoes

BRANZINO (whole fish) 34

Iconic European Sea Bass is a delicate, white flesh with mild flavor. We serve ours hot off the grill, whole, de-boned—with a basil-lemon garlic sauce over arugula

TAMRA BURGER 15

Grass-fed beef & lamb seasoned with Mediterranean spices, arugula, tomatoes, red-onions and Tamra-sauce, on ciabatta. Choose **side salad** or **fries**

Add feta or goat cheese 1



Please inquire with your server for any allergies, special dietary requests or needs.
Many of our dishes include **Halal meat**, are **gluten free**, and/or are **vegetarian** or **vegan** .

Corkage fee 25 | 20% Gratuity will be added for parties of 6 or more | **Labor Surcharge 4%**