

PLATES

(Served with basmati rice or burgul, house salad, hummus, and pita bread)

1. Beef shish kabob.....\$9.99

Ground beef with spices, skewered and flame-grilled, served w/seasoned onions.

2. Chicken shish kabob.....\$9.99

Ground chicken and spices, skewered and flame-grilled, served w/seasoned onions.

3. Shawerma(beef).....\$9.99

Tri-Tip marinated in secret spices, slow cooked on a vertical broiler, served w/Tahini sauce.

4. Shawerma(chicken).....\$9.99

Chicken marinated in special spices and juices, cooked on vertical broiler, served w/tahini sauce.

5. Chicken Tekkah.....\$10.99

Tender Chicken breast mixed with spices, skewered and flame-grilled.

6. Beef Tekkah.....\$10.99

Chunks of top sirloin marinated in spices, skewered and flame-grilled.

7. Boneless Lamb.....\$10.99

Boneless lamb, spiced, skewered and flame-grilled served with zaziki.

8. Gyro/Yearoh.....\$8.49

Flame broiled ground beef-lamb slices, served with zaziki sauce and Greek salad.

9. Two meat combo.....\$12.99

10. Three meat combo.....\$14.99

11. Lamb chops.....\$12.99

Lamb chops marinated with spice and flame-grilled, served with zaziki.

Fillet kabob.....\$13.99

Marinated fillet mignon, skewered and flame-grilled.

12. Dolmah (beef)\$9.99

Grape leaves and onions stuffed with ground beef and rice, slow cooked in lemon juice and herbs. Served with jajekh (yogurt) and pita bread.

13. Feast for three.....\$41.99

3 beef shish kabobs, 3 chicken shish kabobs, beef, chicken and lamb tekkah, basmati rice, burgul pilaf, house salad, hummus and pita bread.

Seafood

(served with basmati rice or burgul and pita bread)

14. Salmon Fillet.....\$10.99

A filet of salmon topped with spices, flame-grilled, served with house salad.

15. Shrimp kabob.....\$10.99

Shrimp marinated in our special spice, flame-grilled, served with house salad.

16. Seafood combo.....\$13.99

A combination of salmon and shrimp, served with house salad.

Veggie plates

(all served with pita bread and pickles)

17 *Falafel\$7.49

Hot croquets of garbanzo beans, vegetables and spices, fried and served with house salad, hummus, tahini sauce.

18 *Mediterranean plate.....\$8.99

Hot Falafel, hummus, baba ghanouj, tabuli, dolmah w/olive oil, feta.

19 *Spanakopita\$8.49

Layers of fillo dough with spinach and feta cheese, oven baked and served with Greek salad and hummus.

Pita Wraps

(Choice of white or wheat pita, served with pickles)

Pita bread with lettuce, tomatoes, cucumber, onion and a choice of :
\$5.49

20. Beef Shawerma w/tahini . 21. Chicken shawerma w/garlic

22. Gyros w/zaziki sauce 23. Boneless lamb w/hummus

Vegetarian Wraps

(Choice of white or wheat pita, served with pickles)

24 *Falafel.....\$4.49

Falafel croquets, hummus, tahini, lettuce, cucumber, tomatoes, onions.

Falafel Deluxe.....\$5.49

Hot crisp falafel, eggplant, tomato, cucumber, and tahini sauce.

25 *Eggplant\$4.49

Roasted eggplants, garlic, lettuce, tabuli, tomato.

26 *Sonic Boom.....\$3.99

Double hummus, lettuce, tabuli, tomato, green pepper and pickles.

27 *labne wrap.....\$3.99

Armenian thick yogurt, cucumber, tomatoes, herbs and olives.

28 *Feta delight.....\$4.49

Armenian white and Feta cheese, cucumber, tomatoes, olives.

PITA-pizza

. Flat Pita topped with special sauce and herbs:

29 Cheese.....\$2.99

30. Vegetables....\$3.49

31. Shawerma (beef or chicken)....\$4.49

32. Greek (gyro and feta)....\$4.99

Mezza-appetizers

31 *Baba Ghanouj.....\$4.49

Roasted eggplants, topped w/ tahini sauce, parsley, tomatoes and olive oil.

32 *Dolmah w/olive oil.....(5)..\$4.49

Grape leaves stuffed with rice, onions, herbs then slow cooked.

33 *Tabuli.....\$4.99

Summer salad made with crushed cracked wheat, parsley, tomatoes, onions and tossed in lemon-olive oil dressing.

34 *Village salad.....\$4.49

Sliced cucumber, tomatoes, onions, tossed with lemon-olive oil dressing.

35 *Jajukh.....\$3.99

Cold thick soup, made with yogurt, cucumber and secret spice.

36 * homemade Hummus\$3.99

Garbanzo beans blended with tahini paste, topped with parsley and olive oil.

37 *Mezza feast (choose four from above).....\$12.49

38 *Falafel.....\$3.99

Hot Croquets made of garbanzo beans, vegetables, spices and fried.

Spankopitia.....\$2.99ea

Layers of fill dough with spinach and feta cheese

Hummus Specialties

39. Beef-hummus (shawarma).....\$5.49

40 *Nut-hummus (roasted pine nuts).....\$4.99

41 *Veggie-hummus (cucumber and tomatoes).....\$4.99

42 *Mush-hummus (mushroom and onions).....\$5.49

Salads and soups
(we use olive oil in our salads.)

Soup of the day.....\$3.49

43 *House salad..... \$4.99 large

A delight mix of romaine lettuce, tomatoes, cucumber, onions, tossed in a lemon vinaigrette.

44 *Greek salad.....\$6.49

A refreshing taste of romaine lettuce, cucumber, tomatoes, onions, kalamata olives, feta cheese and more, with house Greek dressing.

Add:

Shrimp....\$3.29 Shawerma (Beef or Chicken).....\$2.99

Beef, Chicken or lamb Tekkah.....\$3.29

45 *Fatoush Salad.....\$5.99

An explosive taste of romaine lettuce, cucumber, tomatoes, onions, green pepper and seasonal herbs, tossed with lemon and olive oil dressing, topped with toasted pita.

* Vegetarian

CAREFUL: Olives have pits in them.

We use fresh vegetables according to seasonal availability.

Menu items and Prices subject to change without notice.

We use olive oil and canola oil.

Desserts

Baklava.....\$1.25

Layers of fillo dough, filled with walnuts, oven baked and topped with syrup.

Sahlab.....\$3.50

A hot dessert drink made with milk and orange-blossom water topped with pistachio.

Knafa bi jebne (dine in).....\$4.99

A delightful taste of oven baked semolina and cheese, served with syrup.

Drinks

Samovar brewed hot tea.....\$2.00

Armenian coffee (demitasse).....\$1.50

Yogurt drink.....\$2.50

Bottle of water.....\$1.39

Coffee..... \$1.50

Fountain drinks.....12oz \$1.09 / 24oz \$1.49 / 32oz \$1.69

Also available :

Bottled Beer and wine