

LUNCH MENU \$16.50 (tax included)

3 COURSE MEAL (OPEN-3PM)

MONDAY-FRIDAY

COURSE ONE: SOUP, SALAD OR APPETIZER

COURSE TWO: MAIN DISH

COURSE THREE: DESERT

FOOD ALLERGIES: If you have a food allergy, please speak to the owner, manager, chef or your server.

COURSE ONE

LENTIL SOUP - Pureed red lentil, onions, celery, carrots

or SALAD

SHEPHERD SALAD - Fresh tomatoes, peppers, cucumbers, onions, parsley, topped with olive oil, lemon and vinegar dressing

JERUSALEM SALAD - Fresh tomatoes, peppers, cucumbers, and dill mixed with tahini dressing

MEDITERRANEAN SALAD - Fresh lettuce, carrots, tomatoes and cucumbers topped with feta cheese, with olive oil, lemon dressing

WHITE BEAN SALAD - Beans mixed with onions, parsley, mint, tomatoes and peppers tossed with olive oil, lemon, vinegar dressing

CHICKPEAS SALAD - Chickpeas mixed with onions, parsley, mint, tomatoes and peppers, tossed with olive oil and lemon juice

HOUSE SALAD - Chopped tomato, onion, cucumber, lettuce, lemon, olive oil dressing

or APPETIZER

EGGPLANT WITH TOMATO SAUCE - Lightly fried eggplant mixed with cooked fresh tomatoes, peppers and garlic

HUMMUS - Chickpeas mixed with fresh lemon juice, olive oil, garlic, and tahini

STUFFED GRAPE LEAVES - Grape leaves stuffed with rice, pine nuts, currants, onions

LEBNI - Filtered Yogurt mixed with walnuts, dill, garlic and olive oil

BABAGANUSH - Smoked eggplant mixed with tahini, garlic, lemon juice, and olive oil

TABULE - Cracked wheat, tomatoes, scallions, parsley, mint and olive oil

FALAFEL - Chickpeas, parsley, mint mixture, lightly fried and served with tahini

COURSE TWO - MAIN DISH

FALAFEL - With rice, salad, tahini sauce, hummus, hot sauce

CHICKEN GYRO PLATTER - Fresh chicken meat mixed with traditional Turkish spices, vertically grilled and sliced very thin. Served with rice and salad

GROUND LAMB ADANA - Char-grilled seasoned ground lamb, interlaced with chopped red peppers, parsley and garlic. Served with rice and salad

LAMB MEATBALLS - Ground lamb and beef mixed with traditional Turkish spices, crumbed bread, minced onions, chopped into little balls and grilled. Served with rice and salad

CHICKEN MEATBALLS - Ground lamb and beef mixed with traditional Turkish spices, crumbed bread, minced onions, chopped into little balls and grilled. Served with rice and salad

GRILLED CHICKEN - Served with rice and salad, grilled cubes of chicken breast

CHICKEN ADANA - Charcoaled broiled patties marinated with chef seasoning

COURSE THREE - DESSERT

BAKLAVA - Flaky pastry stuffed with walnuts

RICE PUDDING - Milk dessert with baked rice

ALMOND PUDDING - Milk dessert with sliced roasted almonds