

## Value Menu

### Appetizers

Small Hommus Dip 4.99

Chickpeas puree with tahini sauce, lemon juice and a hint of fresh garlic

Small Baba Ghanoush 4.99

Grilled eggplant with tahini, lemon juice & garlic. Enjoy it with a light drizzle of extra virgin olive oil.

### Salads

Small Fattoush 4.99

Crisp romaine lettuce, parsley, tomatoes, diced radishes & fried pita bread tossed with our house dressing.

Small Tabulee 4.99

Parsley, tomatoes, scallions & cracked wheat tossed with extra virgin olive oil/herb dressing.

### Entrees

Value portions are served with your choice of soup or salad & a choice of rice or fries.

Choose any entrée for 10.99

Deboned Chicken (BBQ or Oregano)

One chicken breast marinated in extra virgin olive oil, lemon juice, garlic & light sauce & Grilled

Shish Tawook

One skewer of white meat chicken kabob, marinated in light garlic/olive oil.

Lemon Tawook

One skewer of white meat chicken kabob, grilled & then lightly sautéed in a lemon-thyme sauce.

Shish Kafta (Lamb)

One skewer of grilled ground lamb with minced vegetables shaped into round patties.

Lamb Combo

One skewer kafta, two meat pies, two fried kibbie, two Lamb Grape Leaves.

Vegetarian Ghallaba (Stir Fry)  
Sautéed garden vegetables. (Classic or Zesty)

**Classic "Moroccan" Tajen**

*Served with Couscous and Salad*

Chicken or Lamb cooked with onions, carrots, turnips, zucchini, sweet potatoes, cabbage leaves, eggplant, fava beans, green onion, chickpeas, Moroccan herbs & spices.

Shwarma Plate

Marinated layers of lamb or chicken, flame cooked & cut into small bite size pieces.

Shish Kabob (lamb or Beef) 12.99

One skewer of kabob marinated & grilled to perfection. Your choice of tender lamb or beef.

Traditional Entrees

Mejadra 8.49

Green lentils cooked with sautéed onions & cracked wheat, topped with caramelized onions & served with a side of homemade yogurt.

Mussaka 8.49

Layer of eggplant coated with minced lamb & tomato topped with mozzarella cheese.

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Pita Creations

Vegetarian

Falafel

Mashed chickpeas & fava beans with herbs & spices, cooked in vegetable oil. Rolled with vegetables & served with tahini sauce.

Mejadra

Lentil, cracked wheat & sautéed onions.

Tabulee & Hommus

Tabulee salad rolled with Hommus.

Vegetarian  
Grape Leaves & Hommus  
Vegetarian Grape Leaves rolled with salad & Hommus.

Vegetarian Ghallaba  
Sautéed garden vegetables with herbs & spices, rolled with rice pilaf.

### Non Vegetarian

Shish Kabob\*  
Grilled tender lamb rolled with pickles, fire-roasted tomatoes & onions.

Shish Tawook  
Grilled chicken breast cubes rolled with pickles & a touch of garlic sauce.

Chicken Shwarma  
Thinly sliced marinated layers of chicken – cooked rotisserie style, rolled with pickles & a touch of garlic sauce.

Lamb Shwarma  
Thinly sliced marinated layers of lamb – cooked rotisserie style, rolled with tomatoes, onions, pickles & tahini sauce.

Chicken Ghallaba  
Strips of chicken breast & vegetables, sautéed with herbs & spices, rolled with rice pilaf.

Lamb Ghallaba  
Tender strips of lamb & vegetables, sautéed with herbs & spices, rolled with rice pilaf.

Shish Kafta  
Ground lamb mixed with parsley, onions & herbs; grilled then rolled with pickles & fire roasted tomatoes & onions tossed with tahini sauce

Chicken Seared Sajee  
Thin slices of chicken, marinated with Sajee sauce, rolled with tomatoes & pickles.

Tenderloin Seared Sajee  
Thin slices of tenderloin beef, marinated with Sajee sauce, rolled with tomatoes & pickles

Soup  
Moroccan Harira  
Crushed Lentil  
Vegetable (lamb or Chicken)

Salad  
Small Fattoush  
Small Signature Salad

Rice or Fries