Lunch Specials

Weekdays From 11:30 AM - 3:00 PM

Lunch Special #1

Hummus: Puree of garbanzo beans with olive oil & paprika. Greek salad: tomatoes, cucumbers, romaine hearts, feta cheese, onions with olive oil. 1/2 Greek burger: Sandwich ground beef flame-grilled, lettuce, tomatoes Dipping sauce 3 oz

Lunch Special #3

Hummus: puree of garbanzo beans with olive oil and paprika Greek salad: tomatoes, cucumbers, romaine hearts, feta cheese, onions with olive oil. 1/2 Gyro Sandwich with lettuce tomato and onions tzatziki sauce (gyro meat is beef and lamb) Dipping sauce 3 oz

17.95 **Lunch Special #2**

Hummus: puree garbanzo beans with olive oil and paprika. Greek salad: tomatoes, cucumbers, romaine hearts feta cheese, onions with olive oil. Basmati saffron rice. 1/2 skewer grilled chicken breast Dipping Sauce 3 oz

Lunch Special #4 Vegetarian

Vegetarian. Hummus: puree of garbanzo beans with olive oil & paprika Greek salad: tomatoes, cucumbers, romaine hearts, feta cheese, onions with olive oil. 1/2 Falafel Sandwich Dipping Sauce 3 oz

Lunch Special #5

Hummus: puree of garbanzo beans with olive oil and paprika -Side Greek Salad -Basmati saffron rice - 1 skewer of ground beef kabab - Dipping sauce 3 oz

18.95

19 95

19.95

16.95

Appetizers

\$7.95

\$28.95

\$16.95



House Made Hummus

Vegetarian, gluten free. 8 Ounces of homemade Hummus, Puree of garbanzo beans with

paprika and olive oil.



Babaghanosh

\$8.95

\$7.95

16.95

Vegetarian. Eggplant spread with mint and caramelized onions Gluten Free



Combination Platter

Vegetarian. Hummus, baba ghanoush, tabbouleh, and dolmas. Gluten Free



Tabbouleh

Vegetarian. Cracked wheat with cucumber. tomato, parsley, and lemon juice.



Grilled Garden Vegetables

Vegetable eggplant zucchini onion red bell peppers artichoke tomato feta special sauce Gluten free



Calamari

Fried calamari served with our homemade Aioli

Garlic Prawns Sautéed shrimp, feta cheese, garlic, tomatoes, and spinach. Gluten Free	\$19.95	Dolmas Vegetarian. Stuffed grape leaves with basmati rice and herbs. Gluten Free	\$7.95
Spanakopita Baked Greek spinach pie filled with feta cheese.	\$8.95	Chiken Roll Marinated ground chicken and wraped in homemaded flat bread	11.99
Yogurt with Shallots (Moosir) creamy yogurt mixed with chopped shallots and pepper	\$8.95	Koubideh Rolls Marinated ground beef bbq and wrapped in our homemade flatbread.	\$12.95



\$25.95

\$44.95

Specialties

Chicken Seafood Stews Combination Kabab Lamb Beef Wrap Pasta



Lamb Shank Gluten Free Braised lamb shank with demi-glace, garlic mashed potatoes and vegetables.



Lamb Kabob Gluten Free Grilled lamb tenderloin on a skewer, served with saffron basmati rice and vegetables.

\$30.95

26.95



Roast Rack of Lamb Gluten Free Served with roasted garlic mashed potatoes, vegetables, and red wine demi-glace.



Bagheli Polo With Lamb Shank or Steamed Chicken Rice mixed with Fava Beans and Dill weed

Lamb Chicken Beef Wrap Pasta Seafood Stews Combination Kabab

\$23.95



Gluten Free
Grilled boneless breast
of chicken on a skewer,
served with saffron
basmati rice and
vegetables.

Chicken Kabob



Chicken Gluten
Free
Half a whole chicken,
infused with
pomegranate sauce
served with garlic
mashed potatoes and
vegetables.

Pomegranate



Zareshk Polo With 23.95
Steamed Chicken
Sweet and sour barberry
saffron served with
steamed chicken in
tomato sauce



KababTwo skewers ground chicken served with saffron basmati rice

Ground Chicken 23.95 Kabab

\$23.95

\$23.95



Moussaka Gluten Free

Layers of eggplant and ground lamb served with garlic mashed potatoes.



Koubideh Kabob Gluten Free

\$30.95

Two skewers of ground beef, served with saffron, basmati rice, grilled tomatoes and vegetables. \$23.95



Filet Mignon
Kabob Gluten Free
Served with saffron
basmati rice and
vegetables.

Lamb Chicken Beef Seafood Stews Combination Kabab Wrap Pasta **BBQ Beef Burger** \$17.95 Vegetarian Wrap \$15.95 Koubideh kabob sandwich ground beef Grilled eggplant, with onion lettuce tomato special sauce. zucchini, onions, bell peppers, mushrooms, garlic, and mozzarella cheese. **BBQ** Chicken Breast Wrap Gyros Wrap \$17.95 \$18.95 With lettuce tomato onions and balsamic Combination of lamb and beef. sauce. Spicy Gyros Wrap **Gyros Platter** \$18.95 \$20.95 Wrapped in pita bread Wrapped in pita bread with lettuce tomato with lettuce tomato onions and tzatziki onions and tzatziki sauce. sauce. Falafel Wrap **Falafel Platter** \$15.95 \$17.95 (Pita bread on the side

(spiced mashed chickpeas and parsley deep fried) With lettuce, tomatoes, onions, and tzatziki sauce (vogurt sauce). Vegetable



)With lettuce, tomatoes, onions and tzatziki(yogurt sauce). Vegetable

Chicken Beef Seafood Combination Kabab Lamb Wrap Pasta Stews Chicken Pesto \$25.95 **Seafood Linguine** \$25.95 **Fettuccine** Shrimp, spinach, herbs, mushrooms, and sun-Chicken mushroom's dried tomatoes in a light parsley tomatoes & light tomato cream sauce. pesto cream sauce. **Angel Hair** \$19.95 Ravioli Santorini \$20.95 Vegetarian. Filled with Vegetarian asiago, ricotta, Bell peppers spinach, parmesan, and Romano eggplant, Zucchini cheese. tomatoes mushrooms artichoke & light tomato basil. Chicken Fettuccine \$23.95 Chicken Piccata 23.95 Chicken breast, garlic, Chicken, mushrooms, parsley, tomatoes, & light tomato cream sauce. capers, mushroom, lemon juice, white wine, overlinguine pasta Chicken Marsala 25.95 Chicken breast, marsala wine, garlic, mushroom,

served with fettuccine

pasta

Lamb Chicken Beef Wrap Pasta Seafood Stews Combination Kabab

\$19.95

\$24.95



Tilapia Fillet
Served with roasted
garlic mashed potatoes,
seasonal vegetables, and
caper lemon sauce.



Grilled Salmon
Served with roasted
garlic mashed potatoes,
seasonal vegetables, and
salsa fresca.

\$26.95

24.95



TroutWhole. Served with saffron basmati rice and garden fresh vegetables.

Baked Whole



Served with mash potatoes, seasonal vegetable & lemon butter sauce

\$20.95

\$20.95



Ghormeh Sabzi Stew made with beef, vegetables, beans, herbs and basmati rice

Eggplants

rice



Gheimeh stew made with beef and lentils, served with fries and basmati rice

\$19.95



Gheimeh with stew made with beef. lentils, served with eggplants and basmati



Fesenjan \$20.95 stew made with chicken , walnut, pomegranate sauce and basmati rice



Combination Filet \$39.95

Mignon & Kabob

Served with saffron
basmati rice grilled
tomato & vegetables.



Combination Filet \$39.95
Mignon & Chicken
Served with saffron
basmati rice, grilled
tomato & vegetables.

Combination Chicken & Koubideh

Served with saffron basmati rice grilled tomato & vegetables.



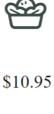
\$30.95



Ground Chicken Kabab & Ground Koubideh Kabab 23.95



Organic Baby Green Salad With tomatoes and pomegranate dressing.



\$10.95



Greek Salad Crisp romaine hearts tomatoes, cucumbers, onions, feta cheese, olives, and olive oil dressing.



\$10.95



Caesar Salad Crisp romaine lettuce hearts and parmesan cheese with creamy

homemade dressing.



Spinach Salad with feta cheese, roasted walnuts, and balsamic dressing.

Baby spinach served



Greek Lemon Chicken Soup

Chicken breast basmati rice and vegetables in chicken lemon broth. Gluten free.



Lentil Soup

Lentil cilantro diced carrots celery etc. vegetable gluten free.

Barley Soup

Barley, chicken, carrot, parsley, mushroom, milk

\$12

\$12

\$12

		0 5	Side ——		
	French Fries	\$6.95		Side Falafel	\$9.95
	Bread Home Made Pita	\$4.00		Saffron Rice	\$5.95
Feta Cheese Bulgarian		\$4.95	Kalamata Ol Not pitted	ives	\$5.95

\$12.95

\$6.95

Mashed Potatoes

\$5.95

Side Gyros

Garlic Dipping Sauce

\$7.95

7.95



BaklavaLayers of filo dough stuffed with crushed pistachios and honey.



Chocolate Fondant
Chocolate layer cake filled with rich chocolate cream, covered with chocolate

ganache & rimmed with

chocolate flakes.

7.95



Monterosa
A creamy mix of
mascarpone and ricotta
cheese divided by a
delicate layer of sponge
cake, topped with wild
strawberries and red

currants.



Mango Panna Cotta
Sweetened cooked cream
topped with a refreshing
sauce.

Tartufo Cappuccino Cappuccino gelato with a heart of espresso, covered with coffe flavored meringue sprinkles.	7.95	Tartufo Chocolate Zabaglion cream center, surrounded by chocolate gelato & caramelized hazelnuts, topped with cocoa powder.	7.95
Tartufo Limoncello Lemon gelato with a heart of limoncello, covered in meringue sprinkles.	7.95	Exotic Bomba Mango, passion fruit & raspberry sorbetto all covered in white chocolate & drizzled with dark chocolate.	7.95
Tartufo Hazelnut		Tartufo Pistacchio	

\$3.25

\$3.25

\$3.25

Dough

\$3.25	TO TO	Soda
	188	Coke, Diet Coke, Sprite,
	3(*)	Root Beer

Home Made

Turkish Caffee

Juice

\$5.50

Lemonade

Iced Tea Unsweetened

Caffe

Milk

Hot Tea

Persian

\$4.25 Apple, Orange, Cranberry

\$3.25

\$4.25

\$4.95