

DINNER MENU

APPETIZERS

Extra Pita Bread .99

Kashko Badenjoon (VG) Puree of roasted eggplant, walnut, garlic, crispy onion, mint, cream of whey and pita bread.	8.95
Hummus (VG) Grounded chick peas, tahini, roasted red pepper, extra virgin olive oil and pita bread. Substitute carrots /cucumbers for pita bread. 1.95	8.50
Naan-o-Paneer: Fresh tomatoes, cucumbers, feta cheese and Kalamata Olives with pita bread.	10.50
Feta Dip (VG) Creamy feta cheese with sour cream and spices served with pita bread.	8.50
Spanakopita (VG) Fresh spinach, scallions and feta cheese baked in fillo dough	9.50
Dolmatos (VG) Grape leaves stuffed with rice and herbs topped with pomegranate sauce.	7.99
Falafel (VG) Two vegetarian patties made with chick peas and herbs topped hummus.	7.99
Cheese Sticks (VG) Served with homemade marinara sauce.	7.99
Bang Bang Shrimp: Hand-battered crispy shrimp tossed in a light creamy spicy sauce.	10.50
Meatball Appetizer Three homemade meatballs with marinara sauce	8.99
Fried Calamari Served with homemade marinara sauce.	10.50
Caprese Salad (VG) Fresh mozzarella, tomatoes, basil, balsamic vinegar and extra virgin olive.	10.50
*Appetizer Sampler Includes Hummus, Feta dip and kashko badenjoon with Pita bread.	19.95

SOUP AND SALAD

Add meat to any salad: 4oz of Salmon (grilled or blacken) 8.00 Shrimp 8.00

Regular Chicken Kabob 7.50

Spicy Chicken Kabob 8.50

Lamb Gyro or Grilled Chicken 5.50

Soup of the Day (ask your server)	cup: 3.99	bowl: 5.99
Avegolemono (Greek chicken lemon soup)	cup: 3.99	bowl: 5.99
Soup and Salad A cup of soup and medium Greek salad.		12.50
Greek Salad Romain and iceberg lettuce, Kalamata olives, cucumbers, tomatoes, pepperoncini feta cheese with Vinaigrette dressing. Add grilled or blacken salmon 8.00	medium: 7.99	Large: 10.99
Rose & Olives Salad Greek Salad with your choice of lamb gyro or grilled chicken, Tzatziki with Vinaigrette dressing.	medium: 13.50	Large: 16.50
*Shirazi Salad Fresh diced tomatoes, cucumbers, onions ,herbs with lemon juice, and Extra virgin olive oil.		10.99
Tabbouleh Salad Fresh diced tomatoes, cucumbers, Italian parsley, mint, cracked wheat, red onions, fresh lemon juice and extra virgin olive oil. Add skewer of chicken Kabob:	Regular : 6.99	Spicy: 7.99

HAND CRAFTED FLATBREAD 12.99

Mediterranean Flatbread: Diced fresh tomatoes, onions, pepperoncini extra virgin olive oil with a choice of meatball,lamb gyro or grilled chicken with feta and mozzarella cheeses.

Margherita Flatbread: (VG)Extra virgin olive oil, fresh mozzarella, tomatoes ,garlic and basil.

VG denotes vegetarian dish

WRAPS

Combo: Includes wrap, french fries or homemade potato chips. **(onion is optional)**
 Substitute small Greek salad for French Fries or House Potato Chips. 3.00
 Add a cup of soup or small Greek salad to any wrap for 3.50 Double meat add 5.00 Add feta cheese 1.49
 Potato Chips or French Fries 3.00 Extra sauce .99

	Wrap	Combo
Lamb Gyro Wrap: With lettuce, tomatoes in pita bread with Tzatziki or chipotle	8.40	10.99
Grilled Chicken Wrap: With lettuce, tomatoes in pita bread with Tzatziki or chipotle sauce	8.40	10.99
Gyro or Chicken Bowl: (no bread) Served on a bed of lettuce with Tzatziki or chipotle sauce And diced tomatoes.	8.90	11.40
Supreme Wrap: Choice of lamb gyro or grilled chicken topped with grilled onions, mushrooms lettuce ,tomatoes and Tzatziki or chipotle sauce	8.90	11.40
Chicken hummus Wrap: Grilled chicken topped with hummus, lettuce and tomatoes	8.90	11.40
Falafel Wrap: Topped with hummus, lettuce and tomatoes	8.40	10.99
Mediterranean Burrito: Choice of lamb gyro or grilled chicken with rice topped with diced tomatoes, lettuce and basil in tortilla bread with Tzatziki or chipotle sauce.	8.90	11.40

PLATTERS

Substitute sautéed vegetables or Greek salad or soup for French Fries or house potato chips. 2.50

Lamb Gyro Platter: Served with Greek salad, feta cheese, house potato chips, pita bread. and Tzatziki or chipotle sauce		15.50
Grilled Chicken Platter: Served with Greek salad, house potato chips, pita bread and Tzatziki Or chipotle sauce		15.50
Supreme Platter: Your choice of lamb gyro or grilled chicken topped with grilled onions, mushrooms Pita bread, Greek salad, house potatoes and Tzatziki or chipotle sauce		16.50
Grilled Chicken Hummus platter: Grilled chicken topped with hummus served with Greek salad, house potatoes, and pita bread.		15.50
Falafel platter: (VG) Falafel patties covered with hummus, served with Greek salad, house potatoes, and pita bread.		15.50
Chicken and Gyro platter: Grilled chicken and lamb gyro meat served with Greek salad, house potatoes, pita bread and Tzatziki or chipotle sauce		16.50
Spanakopita platter: (VG) Served with Basmati rice , Greek salad and pita bread		15.50
Vegetarian platter: (VG) Served with hummus, falafel, Basmati rice, tabbouleh salad and pita bread		15.50

Grilled Dishes

Lamb Gyro & Rice: Served with Greek salad, sautéed veggies and Tzatziki or chipotle sauce		15.50
Grilled Chicken & Rice: Served with Greek salad, sautéed veggies and Tzatziki or chipotle sauce		15.50

KABOBS

(cook to order)

All Kabobs are served with Greek Salad, Basmati rice and a choice of sautéed vegetables or grilled tomatoes.
Substitute Sautéed vegetables for rice. 2.99 Substitute Wedding Rice, Cherry Rice, or fava Bean Rice for Basmati Rice. 3.95

	Regular	Spicy
Chicken Kabob (Boneless Joojeh) Saffron and citrus marinated chicken tender, grilled to golden brown.	17.99	18.99
Cornish Hen Kabob (Joojah Kabob) Bone-in whole cuts of Cornish hen marinated and grilled to perfection.	18.99	—
*Spicy Chicken Tandoori (bone-in) Whole cuts of Cornish hen marinated in a spicy Tandoori sauce, grilled to perfection.	19.99	—
*Chicken Barg Kabob Marinated thin slices of chicken breast, grilled to perfection	18.99	—
Chicken Soltani One skewer of chicken barg kabob and one skewer chicken or beef kubideh.	24.99	—
Chicken Kubideh (can not be spicy) Two skewers of seasoned ground chicken mixed with grated onion.	18.50	
Beef Tenderloin Kabob Marinated and grilled to perfection.	19.50	20.50
Lamb Kabob Lamb sirloin marinated and grilled to perfection	19.50	20.50
Beef Kubideh (can not be spicy) Two juicy skewer of seasoned ground beef with grated onion.	18.50	
Beef Barg Kabob (can not be spicy) Seasoned beef tenderloin cut flat and grilled to perfection	20.99	—
Soltani Kabob (can not be spicy) Beef Barg kabob and beef or chicken kubideh kabob	28.99	—
Salmon Kabob Fillet of salmon marinated, grilled, served with fava beans dill rice or saffron basmati rice	21.95	—
*Shrimp Kabob Jumbo Shrimp, marinated and grilled then enhanced with lemon butter sauce, topped with almonds and pistachios.	21.95	

COMBO KABOBS

All Kabobs are served with Greek Salad, Basmati rice and a choice of sautéed vegetables or grilled tomatoes.
Substitute Sautéed vegetables for rice. 2.99 Make any Kabob spicy add 1.00

Kubideh Combo Kabob (can not be spicy) One skewer of beef kubideh and one skewer of chicken kubideh.		18.99
Chicken Kabob and Kubideh Kabob (choice of beef or chicken kubideh)		23.99
Beef Kabob and Kubideh Kabob (choice of beef or chicken kubideh)		28.99
Beef Kabob and Chicken Kabob		28.99
Lamb Kabob and Kubideh Kabob (choice of beef or chicken kubideh).		27.99
Lamb Kabob and Chicken Kabob		27.99
Lamb Kabob and Beef Kabob		33.99
Family Kabob Platter (serves four to five persons) Four skewers beef or chicken kubideh, four skewers of chicken kabob. Served with Greek salad, saffron Basmati and barberries rices, sautéed vegetables and grilled tomatoes.		79.99
Rose & Olives Feast (serves six to seven persons) Three skewers of beef kubideh, three skewers chicken kubideh, one beef barg kabob, one lamb kabob, two chicken kabobs, one lamb shank, one beef tenderloin kabob with grilled tomatoes, saffron basmati rice and salad.		149.95

ENTREES

Served with a side of Greek Salad

Lamb Shank: (Mahicheh) Served with a choice of fava bean dill rice or saffron Basmati rice	19.99
Sherin Polo (wedding rice) Saffron Basmati rice with chicken kabob, sweeten orange peels, and carrots, barberries, almonds, and pistachios. (nuts are optional)	19.50
Cherry Polo (cherry polo) Saffron basmati rice, chicken kabob, sweet and sour pitted cherry, sweeten carrots almonds and pistachios. (nuts are optional)	19.50
Gheymeh Cubes of beef tenderloin simmered with yellow split peas in seasoned tomatoes sauce garnished with shoestring potatoes . Served with saffron Bassmati rice. Add Eggplant for 1.50	18.50
Fesenjoon Chicken tenders simmered in a sweet and sour pomegranate sauce with roasted grounded walnuts. Served with saffron Basmati rice.	18.50
Ghormeh Sabzi Polo Fresh spinach, cilantro, herbs, beef tenderloin, kidney beans, dried lime, and saffron Basmati rice.	18.50
Shrimp risotto Sautéed onions and mushrooms, marsala wine sauce and creamy risotto.	19.99
Moussaka layers of eggplant, potatoes, zucchini, seasoned ground beef, béchamel, and marinara sauces. Served with saffron Basmati rice and small Greek salad	16.99
Parmesan Choice of chicken or eggplant or both seasoned, and flash fried topped with marinara sauce, ricotta and mozzarella cheeses, served with side of pasta.	Eggplant 16.99 Chicken 17.99 Chicken & Eggplant 21.99
Dissaronno Chicken or Shrimp sautéed in a light creamy amaretto sauce with penne pasta.	Chicken 17.99 Shrimp 19.99 Chicken & Shrimp 20.99

PASTA DISHES

Served with a side of Greek salad

Fettuccini Alfredo Tossed in a creamy Alfredo sauce.	Plain 15.99 Vegetables 16.99	Chicken. 17.99 Shrimp. 18.99
Mediterranean Pasta (VG) Fresh tomatoes, garlic, basil, sautéed with olive oil then tossed with penne pasta, parmesan and feta cheeses.	Plain 16.99 Chicken 18.99 Shrimp or salmon 21.99	
Baked Ravioli Three cheese ravioli baked with marinara sauce and mozzarella cheese.		15.99
Spaghetti Marinara	Plan 13.99 With Mushrooms 14.99 With meatballs 16.99	

20% Gratuity maybe added for party of five or more

Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food born illness, specially if you have certain medical conditions.

KIDS MENU

(10 and under) 7.50

Kid Ice cream sundaes: 2.95

Baked Ravioli: Ravioli topped with marinara and mozzarella cheese.

Plain Spaghetti with butter and parmesan cheese.

Spaghetti Marinara: add two meatballs for 5.00

Cheese Pita Pizza

Chicken Fingers with French fries.

HOMEMADE DESSERTS

Baklava: Layers of fillo dough with honey, cinnamon and walnuts. 7.50

Cannoli: Cannoli shell filled with vanilla, rum, cream and ricotta cheeses. 7.50

Brownie a la mode: Mixed and topped w/walnuts and vanilla ice cream. 7.50

Tiramisu: Mascarpone custard, layer with cream cheese, rum and coffee soaked lady fingers. 7.50

Creme Brûlée: A custard base flavored with vanilla and enhanced with caramelized brown sugar. 7.50

Persian Ice Cream: Vanilla base ice cream mixed with saffron, pistachios and rose water. 7.99

Chocolate Truffle: (flourless) topped with vanilla ice cream. 7.50

Dessert Sampler: Baklava, Cannoli and Chocolate Truffle with vanilla ice cream 15.99

ON THE SIDE

(Add 1.00 to make any kabob spicy)

Feta cheese	1.49	Skewer of chicken kabob	7.50
Sauteed vegetables	3.50	Skewer of beef or chicken kubideh	7.50
Two meatballs (w/marinara sauce)	5.50	Skewer of beef kabob	14.99
Four meatballs (w/marinara sauce)	9.95	Skewer of lamb kabob	14.99
Basmati rice	sm: 5.00 lg: 8.00	Skewer of grilled tomato	1.00
Fava bean rice	lg: 9.00	Small tabbouleh or Shirazi salad.	5.99
Wedding rice	sm: 5.00 lg: 9.00	Small Greek Salad	3.50
Cherry or Barberries rice	sm: 5.00 lg: 9.00	Pita bread	.99
Lamb gyro or Grilled chicken meat w/tzatziki	1/2lb: 9.99 1lb: 19.99	Side of hummus (3oz)	3.99
Tzatziki sauce	8oz 4.00 16oz 8.00		

