

FROM THE GRILL

All kabob plates are served with our Mediterranean salad, or Arugula Honey Herb Salad, and your choice of Rice Pilaf or Saffron Couscous.
Add creamy or Spicy Hummus for +\$2

GRILLED CHICKEN KABOB ... \$13
Plump marinated chicken breast pieces

GRILLED KAFTA KABOB \$13
Ground beef filet mignon mixed with herbs and spices

GRILLED FILET MIGNON KABOB ... \$14
Tender marinated beef filet mignon

GRILLED LAMB KABOB \$13
Tender marinated lamb

GRILLED SALMON KABOB \$14
Firm wild Atlantic salmon

GRILLED SHRIMP KABOB \$14
Delectable marinated jumbo shrimp

CHICKEN SHAWERMA..... \$13
Marinated chicken stacked on a vertical spit and slowly roasted, thinly sliced and served with onion, sumac, mixed pickles.

BEEF SHAWERMA.....\$14
Tender marinated beef filet stacked on a vertical spit and slowly roasted, thinly sliced and served with onion, sumac, mixed pickles

GYRO.....\$14
Minced filet and lamb mixed with Mediterranean spices and slowly roasted on a vertical spit

THE OLIVE KABOB PLATTER...\$18
Choose any 2 kabob skewers

ADD A SIDE OF SOUP - \$3

Add a cup of soup to any of our lunch specials

CHEF'S SPECIAL

CHICKEN PICATTA.....\$16
Chicken, Lemon Caper sauce, served with your choice of rice or couscous

SALMON.....\$18
Corn butter sauce. Sautéed veggies

TRI TIP STEAK.....\$17
Grilled Mediterranean Style, served with your choice of rice or couscous

LAMB CHOPS.....\$21
Grilled to order. Served with roasted garlic mashed potato, and Portobello mushroom ragu

ADD A SIDE

- MEDITERRANEAN SALAD 4
- ARUGULA SALAD 5
- RICE PILAF 4
- SAFFRON COUSCOUS 4

VEGETARIAN CHOICES

FALAFEL PLATTER \$13
Hand made from ground garbanzo beans and Mediterranean spices, fried to crispy perfection and served with hummus, mixed pickles and tabbouli salad

ROASTED SEASONAL VEGETABLES \$14
Herb marinated zucchini, yellow squash, Portobello mushroom, and cherry tomato with creamy hummus and arugula honey herb salad

VEGETARIAN FEAST\$14
Our delicious creamy hummus, spicy hummus, tabbouli, falafel and hand rolled grape leaves (dolmas)

HANDCRAFTED WRAPS \$13

Freshly baked pita bread topped with our signature dressing. Served with kennebec hand-cut French fries, Mediterranean salad, or arugula honey herb salad

Grilled Chicken
Chicken Shawerma
Beef Shawerma
Grilled Filet Mignon
Grilled Lamb

Grilled Salmon
Grilled Shrimp
Gyro
Kafta
Falafel VGN

GRILLED PANINIS \$15

Served with choice of Mediterranean salad, or arugula honey herb salad, or kennebec fresh cut French fries.

MEDI CHICKEN
Marinated chicken breast, Mozzarella cheese, grilled tomatoes, Fresh Basil Pesto

TRI-TIP
Tri-Tip, Tomato, Arugula, Shallot Aioli

VEGETARIAN
Grilled Zucchini, Squash, Portobello mushroom, tomato, candied garlic, Fresh basil pesto

GRILLED CHICKEN
Chicken breast, Arugula, Tomatoes, Lemon Garlic Aioli

Consuming raw or under cooked meats, may increase your risk of foodborne illness.

We add 18% gratuity to parties of 6 or more. Prices subject to change without notice.



LUNCH SPECIALS

Available till 3:00 pm - Monday - Friday

APPETIZERS

HUMMUS..... \$8
Garbanzo beans blended with sesame tahini paste, fresh lemon juice and extra virgin olive oil VGN

SPICY HUMMUS..... \$8
Creamy hummus with red chili pepper

SALMON CEVICHE \$9
Marinated salmon with fresh pico de gallo, chipotle chillies, lime, pita chips

BUTTERMILK CALAMARI \$10
Crispy fried calamari served with house made remoulade and lemon

GRAPE LEAVES \$8
Home made grape leaves stuffed with a mixture of rice, tomato, onion, parsley, fresh lemon juice and extra virgin olive oil VGN

SPICY POTATO \$8
Hand sliced fried kennebec potatoes tossed with jalapeno, garlic, cilantro and fresh lemon juice VGN

CRISPY CAULIFLOWER..... \$8
Flash fried to a crispy golden brown served with Tahini and lemon wedge VGN

MEZZA SAMPLER - \$14

Cold Mezza- Hummus, Spicy Hummus, labneh, yogurt & cucumber

Hot Mezza- Grape leaves (dolma), falafel, kibbi, and cheese rolls

SOUP & SALAD - \$13

Choose Salad:

- Tabbouli,
- Fattouche,
- Greek Salad
- Mediterranean Salad
- Arugula Honey Herb Salad

Choose Soup:

- Chicken
- Lentil
- Soup of the day