

LUNCH SPECIALS

Available till 3:00 pm - Monday - Friday

APPETIZERS

HUMMUS	GRAPE LEAVES
SPICY HUMMUS\$II Creamy hummus with red chili pepper	SPICY POTATO
SALMON CEVICHE\$12 Marinated salmon with fresh pico de	tossed with jalapeno, garlic, cilantro and fresh lemon juice VGN
gallo, chipotle chillies, lime, pita chips BUTTERMILK CALAMARI\$13	CRISPY CAULIFLOWER\$10 Flash fried to a crispy golden brown served
Crispy fried calamari served with house made remoulade and lemon	with Tahini and lemon wedge VGN

MEZZA SAMPLER

SOUP & SALAD _ \$161/2

Choose Salad:
Caesar Salad
Tabbouli,
Fattouche,
Greek Salad
Mediterranean Salad

Choose Soup: Chicken Lentil Soup of the day

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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 \$17 Plump marinated chicken breast pieces	CHICKEN SHAWERMA \$17 1/2 Marinated chicken stacked on a vertical spit and
GRILLED KAFTA KABOB\$18 Ground beef filet mignon mixed with herbs	slowly roasted, thinly sliced and served with onion, sumac, mixed pickles.
and spices	Beef Shawerma\$18 1/2
GRILLED FILET MIGNON KABOB\$19	Tender marinated beef filet stacked on a vertical

Tender marinated beef filet mignon GRILLED LAMB KABOB\$18

Tender marinated lamb

GRILLED SALMON KABOB \$18 1/2 Farm wild Atlantic salmon

GRILLED SHRIMP KABOB. \$18 1/2 Delectable marinated jumbo shrimp

spit and slowly roasted, thinly sliced and served with onion, sumac, mixed pickles

GYRO......\$18 1/2 Minced filet and lamb mixed with Mediterranean spices and slowly roasted on a vertical spit

THE OLIVE KABOB PLATTER \$24 Choose any 2 kabob skewers

ADD A SIDE OF SOUP - \$4

Add a cup of soup to any of our lunch specials

CHEF'S SPECIAL

CHICKEN PICATTA\$19 1/2 Chicken, Lemon Caper sauce, served with your choice of rice or couscous, & arugula salad	PESTO CHICKEN FETTUCCINI \$24 Fettuccini pasta tossed on fresh made pesto & Alfredo sauce with juicy chicken breast pieces
SALMON\$25 Grilled 6oz salmon filet, corn butter sauce, choice	FETTUCCINI ALFREDO\$17 Fettuccini pasta tossed in House-made Alfredo

LAMB CHOPS \$27 Grilled to order. Served with roasted garlic mashed potato, and mushroom ragu

Stroganoff Pasta \$23 Sautéed Filet Mignon w/mushrooms, onions creamy Dijon mustard sauce, penne pasta

+Add chicken or beef 7 or Add shrimp 8

VEGETARIAN **CHOICES**

of rice or couscous, & arugula Salad

FALAFEL PLATTER\$16 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\$17

Herb marinated zucchini, yellow squash, mushroom, and cherry tomato with creamy hummus and arugula honey herb salad

Vegetarian Feast\$17 Our delicious creamy hummus or spicy hummus, tabbouli, falafel and hand rolled grape leaves (dolmas)

HANDCRAFTED WRAPS

Freshly baked pita bread topped with our signature dressing. Served with fresh cut French fries, Mediterrancan salad, or arugula honey herb salad

Grilled Chicken Chicken Shawerma Beef Shawerma Grilled Filet Mignon Grilled Lamb

Grilled Salmon Grilled Shrimp Gyro Falafel VGN (\$15)

GRILLED PANINIS

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

MEDI CHICKEN	BEEF STROGANOFF
basil pesto	GRILLED CHICKEN\$17
FILET MIGNON\$18 Grilled Filet mignon steak, arugula,	Chicken breast, arugula, tomatoes, lemon garlic aioli
tomatoes, shallot 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.