



SERVED CHILLED

Hommos

Our special chick pea dip—a delicate blend of tahini, fresh lemon juice and garlic, garnished with a splash of olive oil and parsley. *

\$5.95

Raw Kibbee

Armenian steak tartar—fresh lean beef ground with cracked wheat and delicate spices, topped with onions, parsley, tomatoes and light olive oil.

\$10.95

Labneh

“Farmer’s cheese” dip of creamy strained yogurt topped with fresh mint and olive oil. *

\$5.95

Baba Ghannouj

Smoked eggplant dip—a tasty blend of tahini, fresh lemon juice and garlic, garnished with a splash of olive oil.

*

\$5.95

Yalanchi Sarma

Vegetarian grape leaves stuffed with rice, white raisins, almonds, onions and tomatoes and cooked in olive oil. Served with a fresh lemon wedge. *

\$5.95

Vegetarian Eggplant

Plump eggplant fried in olive oil then topped with sautéed peppers and onions. *

\$5.95

Armenian Spinach

Spinach lightly sautéed in olive oil and onions. Served chilled with a fresh lemon wedge.

*\$5.95

Olives & Cheese

Assortment of marinated olives & Armenian string cheese.

\$5.95

**Vegetarian Dish*

SERVED HOT

Cheese Boereg

2 flaky philo triangles stuffed with delicate cheeses and green onions then baked to a golden brown. *

\$7.95

Spinach Boereg

2 cheese boereg philo triangles with fresh sautéed spinach. *

\$7.95

Red Lentil Soup

An Armenian favorite. A hearty mixture of red lentils, onions, carrots and celery served piping hot.

\$4.95

Lamajoun

Baked Armenian thin-crust pizza topped with savory ground beef, minced onions, peppers, tomatoes and spices.

\$6.95

Plaki

Great northern beans and sautéed onions are slowly simmered in a light tomato and olive oil sauce. *

\$5.95

Sarma

Tender grape leaves stuffed with minced lamb, vegetables and spices, cooked in a light garlic sauce.

\$5.95

Stuffed Eggplant

Plump eggplant stuffed with ground lamb, green peppers, tomatoes and garlic, baked in a light tomato sauce. \$5.95

Rice Pilaf

A traditional favorite with delicate seasonings.

\$4.95

Mezza Sampler

Choose 3: Hommos, Labneh, Baba Ghannouj, Armenian Spinach, Plaki, Taboule, Jajic, Sarma, Yalanchi Sarma, Red Cabbage or Tourshee

\$10.95

SALADS

Taboule

A refreshingly light salad of diced tomatoes, green onions, cracked wheat and parsley dressed with fresh lemon and olive oil. *

\$5.95

Jajic

Creamy garlic yogurt mixed with crisp cucumbers and mint. *

\$5.95

Red Cabbage

Our house specialty of thinly sliced red cabbage marinated in a lemon vinaigrette. *

\$4.95

Tourshee

A tangy assortment of pickled vegetables. *

\$4.95

House Salad

A crisp mixture of greens dressed with mint vinaigrette.

*\$4.95

**Vegetarian Dish*

Lunch Entrees

1. Lulla Kebab

Pita sandwich stuffed with char-broiled ground beef & lamb or chicken, sliced onions and tomatoes. Served with rice pilaf and green salad.

\$11.95

2. Combination #2

Stuffed eggplant, plaki, and boereg served with house green salad.

\$11.95

3. Combination # 3

Sarma, stuffed eggplant, taboule and green salad.

\$11.95

4. Vegetarian Combo

Cheese or spinach boereg, taboule, plaki, rice and house salad.

\$11.95

5. Kibbee

Fresh ground lamb mixed with cracked wheat stuffed with meat and spices, then baked. Served with jajic and house green salad.

\$11.95

6. Trout with Fine Herbs

A fresh whole trout deboned and stuffed with dill, cilantro, scallions and parsley. Lightly char-broiled and napped with fine herbs, lemon juice and olive oil. Served with rice pilaf.

\$16.95

7. Chicken Legs and Thighs

Chicken legs marinated in lemon juice, garlic and olive oil. Char-broiled and served with rice pilaf and red cabbage.

\$11.95

8. Sautéed Chicken

Marinated boneless breast of chicken sautéed with green peppers and onions. Served with rice pilaf. *

\$12.95

9. Sautéed Lamb

Bite-sized pieces of tender lamb lightly sautéed with onions, green peppers and tomatoes. Served with rice pilaf.*

\$14.95

10. Shish Kebab

Cubed leg of lamb char-broiled to perfection. Served with rice pilaf and garnished with pepper and tomato.

\$14.95

11. Kebab Combo

Three pieces of beef kebab and 3 pieces of chicken kebab char-broiled. Served with rice pilaf and garnished with pepper and tomato.

\$14.95

12. Chicken Kebab

Marinated cubes of boneless, skinless chicken breast char-broiled. Served with rice pilaf and garnished with pepper and tomato.

\$13.95

13.Lamb Chops

Three tender lamb chops broiled to your taste. Choice of soup or salad. Served with rice pilaf and garnished with pepper and tomato.

\$30.95

14. Shrimp Kebab

Fresh jumbo shrimp char-broiled. Choice of soup or salad. Served with rice pilaf and garnished with pepper and tomato.

\$19.95

15. Sautéed Shrimp

Fresh jumbo shrimp sautéed with onions, green peppers and garlic. Choice of soup or salad. *

\$19.95

16. New York Strip Steak

Prime beef char-broiled to your taste. Choice of soup or salad. Served with rice pilaf and garnished with pepper and tomato.

\$21.95

17. Shawerma Plate

Marinated beef or chicken fillet char-broiled with pickled turnips and tahini. Served with rice pilaf and red cabbage salad.

\$13.95

18. Beef Kebab

Marinated fillet of beef cubes char-broiled. Served with rice pilaf and garnished with pepper and tomato.

\$15.95

19. Vegetable Kebab

Marinated onions, peppers, tomatoes, zucchini and eggplant char-broiled. Served with rice pilaf.

\$11.95

20. Chicken Kebab Sandwich

Marinated boneless, skinless chicken breast cradled in hot pita. Served with rice pilaf.

\$11.95

21. Chicken Breast Salad

Marinated boneless, skinless chicken breast on our mixed green salad with mint vinaigrette dressing.

\$11.95

**Can be prepared spicy*

Dinner Entrees

All entrees include your choice of red lentil soup or house green salad with mint vinaigrette.

KEBABS

All kebabs are served with rice pilaf and garnished with pepper & onion

Shish Kebab

Tender cubes of leg of lamb char-broiled to perfection

\$20.95

Beef Kebab

Cubed fillet of beef marinated, then char-broiled.

\$20.95

Chicken Kebab

Marinated boneless skinless chicken breast char-broiled until tender.

\$17.95

Lulla Kebab

A delicious combination of lean ground beef & lamb mixed with parsley, onions and aromatic spices, then char-broiled. Also available in chicken.

\$18.95

Shrimp Kebab

Fresh jumbo shrimp char-broiled to perfection.

\$20.95

Vegetable Kebab

Char-broiled chunks of marinated onions, mushrooms, peppers, tomatoes, zucchini and eggplant. Served with Basmati rice.

\$16.95

MIXED GRILL KEBABS

Kebab Combo

A tasty combination of char-broiled beef, chicken and lulla kebabs.

\$18.95

Chicken/Shrimp Kebab

Served with rice pilaf and garnished with pepper & onion.

\$19.95

Lamb/Shrimp Kebab

Served with rice pilaf and garnished with pepper & onion.

\$20.95

COUS COUS

Lamb Cous Cous

A traditional North African dish of tender lamb, fresh vegetables and steamed semolina, cooked in a light tomato broth and served with our special hot sauce.

\$19.95

Chicken Cous Cous

Boneless, skinless chicken breast char-broiled and served over a bed of steamed semolina. Accompanied by fresh sautéed spinach with almonds & raisins in a light tomato sauce.

\$18.95

Vegetable Cous Cous

Assorted fresh vegetables and steamed semolina gently cooked in a light tomato sauce. Served with our special hot sauce.

\$17.95

* Can be prepared spicy

SPECIALTIES

Sarma Dinner

Meat-filled or vegetarian grape leaves cooked in a light garlic sauce served with your choice of vegetarian stuffed eggplant or meat stuffed eggplant.

\$17.95

Kufta Dinner

Armenian-style meatballs stuffed with tasty diced lamb and spice filling. Served in a hot yogurt mint soup.

\$18.95

Armenian Combo

A generous serving of sarma, boereg, kufta and eggplant.

\$17.95

Vegetarian Combo

A delicious combination of spinach boereg, taboule, rice, hot plaki and Armenian spinach.

\$17.95

CLASSICS WITH AN ARMENIAN FLAVOR

Sautéed Shrimp

Fresh jumbo shrimp sautéed with onions, green peppers and garlic. Served with rice pilaf*.

\$20.95

Trout with Fine Herbs

A fresh whole trout deboned and stuffed with dill, cilantro, scallions and parsley. Lightly char-broiled and napped with fine herbs, lemon juice and olive oil Served with rice pilaf.

\$20.95

Lamb Chops

Three tender young lamb chops char-broiled to taste. Served with rice pilaf and garnished with pepper & onion The finest in Chicago.

\$30.95

Sautéed Lamb

Bite-sized pieces of tender lamb lightly sautéed with onions, green peppers and tomatoes. Served with rice pilaf*.

\$19.95

Sautéed Chicken

Boneless, skinless chicken breast of chicken marinated and sautéed with green peppers and onions. Served with rice pilaf*.

\$17.95

Chicken Topped with Spinach & Cheese

A boneless breast of chicken char-broiled and topped with spinach and cheese. Served with rice pilaf, garnished with pepper & onion.

\$17.95

New York Strip Steak

Our prime strip steak char-broiled to order. Served with rice pilaf and garnished with pepper & onion.

\$21.95