



## SERVED CHILLED

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### **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.

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\$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**

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### **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**

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### **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

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### 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**

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### **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**

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### **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

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### **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

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### **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