

MEZZA

(Appetizers)

SERVED CHILLED

Hummos \$6.95

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

Raw Kibbee \$11.95

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

Labneh \$6.95

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

Baba Ghannouj \$6.95

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

Yalanchi Sarma \$6.95

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

Vegetarian Eggplant \$6.95

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

Armenian Spinach \$6.95

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

Olives & Cheese \$6.95

Assortment of marinated olives & Armenian String Cheese.

SALADS

Taboule \$6.95

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

Jajic \$6.95

Creamy garlic yogurt mixed with crisp cucumbers and mint. *

Most of our dishes can be made gluten free

Consuming raw or undercooked meats, poultry or seafood may increase your risk of food borne illness

Please inform server if you have any food allergies

SERVED HOT

Cheese Boereg \$8.95

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

Spinach Boereg \$8.95

2 cheese boereg philo triangles with fresh sautéed spinach. *

Red Lentil Soup \$5.95

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

Lamajoun \$7.95

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

Plaki \$6.95

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

Sarma \$6.95

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

Stuffed Eggplant \$6.95

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

Rice Pilaf \$5.95

A traditional favorite with delicate seasonings.

Mezza Sampler \$11.95

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

Red Cabbage \$5.95

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

Tourshee \$5.95

A tangy assortment of pickled vegetables. *

House Salad \$5.95

A crisp mixture of greens dressed with mint vinaigrette. *

**Vegetarian Dish*

Please inform Server if separate checks are needed while ordering

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 \$21.95

Tender cubes of leg of lamb char-broiled to perfection.

Beef Kebab \$21.95

Cubed fillet of beef marinated, then char-broiled.

Chicken Kebab \$18.95

Marinated boneless skinless chicken breast char-broiled until tender..

Lulla Kebab \$19.95

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

Shrimp Kebab \$22.95

Fresh jumbo shrimp char-broiled to perfection

Vegetable Kebab \$17.95

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

MIXED GRILL KEBABS

Kebab Combo \$20.95

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

Chicken/Shrimp Kebab \$20.95

Served with rice pilaf and garnished with pepper & onion.

Lamb/Shrimp Kebab \$21.95

Served with rice pilaf and garnished with pepper & onion.

COUS COUS

Lamb Cous Cous \$20.95

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.

Chicken Cous Cous \$19.95

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.

Vegetable Cous Cous \$18.95

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

SPECIALTIES

Sarma Dinner \$19.95

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

Kufta Dinner \$19.95

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

Armenian Combo \$18.95

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

Vegetarian Combo \$18.95

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

CLASSICS WITH AN ARMENIAN FLAVOR

Sautéed Shrimp \$21.95

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

Trout with Fine Herbs \$22.95

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.

Lamb Chops \$33.95

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

Sautéed Lamb \$20.95

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

Sautéed Chicken \$18.95

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

Chicken Topped with Spinach & Cheese \$18.95

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

New York Strip Steak \$23.95

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

** Can be Prepared Spicy*

LUNCH ENTREES

1. Lulla Kebab \$12.95

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

2. Combination #2 \$12.95

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

3. Combination # 3 12.95

Sarma, stuffed eggplant, taboule and green salad.

4. Vegetarian Combo. \$12.95

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

5. Kibbee. \$12.95

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

6. Trout with Fine Herbs. \$18.95

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.

7. Chicken Legs and Thighs \$12.95

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

8. Sautéed Chicken \$13.95

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

9. Sautéed Lamb. \$15.95

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

10. Shish Kebab \$15.95

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

11. Kebab Combo \$15.95

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

12. Chicken Kebab \$14.95

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

13.Lamb Chops \$33.95

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

14. Shrimp Kebab \$21.95

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

15. Sautéed Shrimp \$21.95

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

16. New York Strip Steak. \$23.95

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

17. Shawerma Plate. \$14.95

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

18. Beef Kebab. \$16.95

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

19. Vegetable Kebab. \$12.95

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

20. Chicken Kebab Sandwich. \$12.95

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

21. Chicken Breast Salad \$12.95

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

**Can be prepared spicy*