

MEZZA

(Appetizers)

SERVED CHILLED

Hummos \$7.95

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 \$14.95

Armenian steak tartar—fresh lean beef ground with cracked wheat and delicate spices, topped with onions, parsley, tomatoes & toasted almonds.

Labneh \$7.95

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

Baba Ghannouj \$7.95

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

Yalanchi Sarma \$7.95

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 \$7.95

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

Armenian Spinach \$7.95

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

Olives & Cheese \$7.95

Assortment of marinated olives & Armenian String Cheese.

SALADS

Taboule \$7.95

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

Jajic \$7.95

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

Please inform Server if separate checks are needed while ordering

SERVED HOT

Cheese Boereg \$9.95

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

Spinach Boereg \$9.95

2 cheese boereg philo triangles with fresh sautéed spinach. *

Red Lentil Soup \$6.95

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

Lamajoun \$9.95

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

Plaki \$7.95

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

Sarma \$7.95

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

Stuffed Eggplant \$7.95

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

Rice Pilaf \$6.95

A traditional favorite with delicate seasonings.

Mezza Sampler \$13.95

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

Red Cabbage \$6.95

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

Tourshee \$6.95

A tangy assortment of pickled vegetables. *

House Salad \$6.95

A crisp mixture of greens dressed with mint vinaigrette. *

***Vegetarian Dish**

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** \$24.95
Tender cubes of leg of lamb char-broiled to perfection.
- Beef Kebab** \$24.95
Cubed fillet of beef marinated, then char-broiled.
- Chicken Kebab** \$20.95
Marinated boneless skinless chicken breast char-broiled until tender..
- Lulla Kebab** \$21.95
A delicious combination of lean ground beef & lamb mixed with parsley, onions and aromatic spices, then char-broiled. Also available in chicken.
- Shrimp Kebab**..... \$24.95
Fresh jumbo shrimp char-broiled to perfection
- Vegetable Kebab** \$19.95
Char-broiled chunks of marinated onions, mushrooms, peppers, tomatoes, zucchini and eggplant. Served with Basmati rice.

MIXED GRILL KEBABS

- Kebab Combo.** \$22.95
A tasty combination of char-broiled beef, chicken and lulla kebabs.
- Chicken/Shrimp Kebab** \$22.95
Served with rice pilaf and garnished with pepper & onion.
- Lamb/Shrimp Kebab** \$24.95
Served with rice pilaf and garnished with pepper & onion.

COUS COUS

- Lamb Cous Cous** \$22.95
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** \$21.95
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** \$20.95
Assorted fresh vegetables and steamed semolina gently cooked in a light tomato sauce. Served with our special hot sauce.

SPECIALTIES

- Sarma Dinner** \$21.95
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** \$21.95
Armenian-style meatballs stuffed with tasty diced lamb and spice filling. Served in a hot yogurt mint soup.
- Armenian Combo** \$21.95
A generous serving of sarma, boereg, kufta and eggplant.
- Vegetarian Combo** \$21.95
delicious combination of spinach boereg, taboule, rice, hot plaki and Armenian spinach.

CLASSICS WITH AN ARMENIAN FLAVOR

- Sautéed Shrimp.** \$23.95
Fresh jumbo shrimp sautéed with onions, green peppers and garlic. Served with rice pilaf. *
- Trout with Fine Herbs** \$24.95
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** \$36.95
Three tender young lamb chops char-broiled to taste. Served with rice pilaf and garnished with pepper & onion. The finest in Chicago.
- Sautéed Lamb** \$22.95
Bite-sized pieces of tender lamb lightly sautéed with onions, green peppers and tomatoes. Served with rice pilaf. *
- Sautéed Chicken.**..... \$20.95
Boneless, skinless chicken breast of chicken marinated and sautéed with green peppers and onions. Served with rice pilaf. *
- Chicken Topped** \$20.95
with Spinach & Cheese
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** \$30.95
Our prime strip steak char-broiled to order. Served with rice pilaf and garnished with pepper & onion.

** Can be Prepared Spicy*