

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 and light olive oil.

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

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**

LUNCH ENTREES

1. Lulla Kebab \$14.95

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 \$14.95

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

3. Combination # 3 14.95

Sarma, stuffed eggplant, taboule and green salad.

4. Vegetarian Combo..... \$14.95

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

5. Kibbee..... \$14.95

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..... \$20.95

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 \$14.95

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

8. Sautéed Chicken \$15.95

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

9. Sautéed Lamb..... \$18.95

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

10. Shish Kebab \$18.95

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

Please inform Server if separate checks are needed while ordering

**Can be prepared spicy*

11. Kebab Combo \$17.95

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 \$16.95

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

13. Lamb Chops \$36.95

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 \$23.95

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

15. Sautéed Shrimp \$23.95

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

16. New York Strip Steak..... \$30.95

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..... \$16.95

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

18. Beef Kebab..... \$18.95

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

19. Vegetable Kebab..... \$14.95

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

20. Chicken Kebab Sandwich..... \$14.95

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

21. Chicken Breast Salad \$14.95

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