

FALAFEL GUYS

APPETIZERS

KIBBEH	Seasoned ground beef stuffed in bulgar	8
CIGARS	Crisp phyllo dough stuffed with ground beef	8
v VEGETARIAN CIGARS	Bean mixture rolled in a crispy dough	7
v HUMMUS	Made of freshly ground chickpeas • served with pita	large 7 / small 5
v FALAFEL	Seasoned chickpeas formed into balls and deep fried • topped with tahini	4
v BABA GANOUSH	Puréed roasted eggplant • served with pita	large 7 / small 5
v GRILLED OR FRIED EGGPLANT	Char grilled or deep-fried eggplant • drizzled with tahini	7
v ISRAELI SALAD	Mixture of diced cucumbers, tomato, and onion blended with our special seasoning, lemon juice, and olive oil	6
v POTATO PASTELS	Potato stuffed in dough and deep fried	6
APPETIZER SAMPLER	Kibbeh, beef & vegetarian cigars, potato pastels, & falafel	13
v MEZE SALADS	6 sampler salads (served complimentary after 5:00pm) • Add 2 pita 2	8

SOUP

SOUP OF THE DAY	Bowl of soup	4
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v indicates vegetarian option

Ask your server about vegan and gluten free options.
We are happy to accommodate any dietary restrictions as best we can!

SANDWICHES

All sandwiches served in a pita stuffed with hummus, tahini, Israeli salad, cabbage, and pickles. In a lafa (Middle Eastern flat bread) add \$3.

LUNCH (11AM-3PM) includes fries and a fountain drink

	Sandwich	Lunch
v FALAFEL A mixture of chickpeas & vegetables, deep fried	7	10
v EGGPLANT Homemade breaded eggplant • includes hard boiled egg in sandwich	7	10
KEFTA KABOB Turkish style seasoned ground beef and lamb	9	13
* SCHWARMA Middle Eastern style chicken thighs flavored with our special seasoning, cooked on a rotisserie	9	13
CHICKEN SCHNITZEL Breaded chicken breast lightly fried	9	13
CHICKEN BREAST Grilled seasoned chicken breast	9	13

* indicates the use of lamb fat

v indicates vegetarian options

ENTRÉES Served with 2 sides

* SHAWARMA Middle Eastern style chicken thighs seasoned with special seasonings. Cooked and carved off the rotisserie	16
SCHNITZEL Breaded chicken breast lightly fried	16
RIBEYE Prime aged steak grilled to perfection	25
KOFTA KABOB A grilled patty made of seasoned ground beef and lamb	16
LAMB CHOPS Seasoned grilled lamb chops	26
CHICKEN LIVERS Grilled chicken livers and onions	13
GRILLED CHICKEN BREAST Char-grilled seasoned chicken breast	15
GRILLED FISH OF THE DAY Ask server for daily fresh fish selection	18
v SHAKSHUKA A Tunisian dish of eggs poached in a sauce of tomatoes and peppers • Served with pita bread -no additional sides included	13

SKEWERS Served with 2 sides

PARGIOT Chicken thighs seasoned and grilled	15
FILET MIGNON (SHASHLIK) Seasoned tender beef, cubed and grilled	17
RIBEYE Prime aged steak grilled to your liking	16

SIDES

4 each

French fries	Rice	Israeli salad
Grilled vegetables	Mashed potatoes	Cucumber & dill salad
Corn salad	Purple cabbage salad	Extra Pita \$1 each
Pickles & olives	Tabouli	

BEVERAGES

FOUNTAIN DRINKS 2.00

• Coke, Diet Coke, Sprite, Sprint Zero, Mellow Yellow, Root beer, Lemonade, or Iced Tea

TURKISH COFFEE Middle Eastern energy potion 2.50

AMERICAN COFFEE 2.50

• Regular or Decaf

HOT TEA with or without fresh mint leaves 2.50

• Regular or Decaf

BOTTLED BEER

Ask for our current tap selection

Guinness

Leffe Blonde

New Castle

Budlight

Corona

Stella Artois

Heineken

Blue Moon

Torpedo IPA

Strongbow

Miller Lite

DESSERTS

BAKLAVA four pieces of uniquely sweet pastry 5

VANILLA OR CHOCOLATE ICE CREAM 4

CHOCOLATE CAKE 5

CHEESECAKE 6