



Gluten-Free Menu

Appetizers, Salads & Soups

<i>Hummos, Baba Ghanoush, Dolma, Djajiki, Harissa or Potato Salad</i>	each 7.95
<i>Roasted Red Pepper Hummos</i>	7.95
<i>Falafel Appetizer</i> over Greens with Tahini.	7.50
<i>Falafel Salad</i> – Crisp Falafel Balls over Organic Greens with Fresh Veggies	lunch 11.95 dinner 14.50
<i>Green Salad</i> – Organic Mixed Greens, Egg, Cucumber, Tomato & Feta Cheese (Request No Tabouleh)	small 7.95 large 13.50
<i>Spinach Salad</i> – A bed of Spinach with Walnuts, Onion, Tomato, Feta & Egg	small 9.50 large 13.50
<i>Lentil Salad</i> – Lentils tossed with Red Bell Pepper, Herbs, Lemon Juice, Olive Oil over a bed of Organic Mixed Greens with Egg, Tomato & Cucumber	lunch 11.95 dinner 13.50
<i>Chicken Salad</i> – Grilled Chicken Skewer over Organic Greens with Egg, Cucumber, Tomato & Feta Cheese.	lunch 12.50 dinner 14.50
<i>Salad Méditerranée</i> – Hummos, Baba Ghanoush, Armenian Potato Salad, Lentil Salad & Organic Salad Greens (Request No Tabouleh)	lunch 12.50 dinner 14.50
<i>Armenian Tomato Salad</i> – Tomatoes & Cucumbers tossed with Olives & Herbs	12.50
<i>Fruit & Cheese Plate</i> – Seasonal Fresh Fruit & Cheeses.	small 8.50 large 12.50
<i>Lentil or Avgolemono Soups</i> – Ask Server for Availability	cup 4.95 bowl 6.50

Specialties

Served with Choice of Green Salad or Armenian Potato Salad or Cup of Soup du Jour

<i>Chicken Pomegranate</i>	16.95
Four Drumsticks marinated in Pomegranate Sauce, Baked with Wild Herbs, over Rice Pilaf	
<i>Chicken Kebab</i> – Two Skewers of Marinated Chicken Grilled and served over Rice Pilaf	16.95
<i>Lamb Lule</i>	16.95
Local, Grass-fed Lean Ground Halal Lamb Meatballs with Parsley, Spices, Onions & Tomatoes over Rice Pilaf	
<i>Saffron Chicken</i> – Sliced Halal Chicken Breast baked in a Saffron Lemon Sauce over Rice Pilaf.	16.95
<i>Salmon Kebab</i> – Ask Server for Availability	17.50

Desserts

<i>Mahalabiye, Chocolate Mousse or Crème Brûlée</i>	each 7.50
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