



Vegan Menu Appetizers & Soups

<i>Hummos, Baba Ghanoush, Tabuleh, Dolma, Harissa or Potato Salad</i>	each 7.95
<i>Combination</i> – Hummos, Baba Ghanoush & Tabuleh	7.95
<i>Roasted Red Pepper Hummos</i>	7.95
<i>Large Combination</i> – Hummos, Baba Ghanoush, Tabuleh, Dolma & Olives (Request No Feta)	11.75
<i>Falafel Appetizer</i> over Greens with Tahini.	7.50
<i>Lentil Soup</i> – Ask Server for Availability.	cup 4.95 bowl 6.50

House Salads

Request No Egg and No Feta and our Vegan Tahini or House Dressing

<i>Falafel Salad</i> – Crisp Falafel Balls over Organic Greens with Fresh Veggies	lunch 12.50 dinner 14.50
<i>Green Salad</i> – Organic Mixed Greens, Cucumber & Tomato.	small 7.95 large 13.50
<i>Spinach Salad</i> – A bed of Spinach with Walnuts, Onion & Tomato	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 Tomato & Cucumber	lunch 12.50 dinner 13.50
<i>Salad Méditerranée</i> – Hummos, Baba Ghanoush, Tabuleh, Armenian Potato Salad, Lentil Salad & Organic Salad Greens	lunch 12.95 dinner 14.50
<i>Armenian Tomato Salad</i> – Tomatoes & Cucumbers tossed with Olives & Herbs	12.50
<i>Fruit only Plate</i> – Seasonal Fresh Fruit	small 8.50 large 12.50

Specialties

<i>Vegan Middle Eastern Plate</i> – Falafel, Dolma, Lentil Salad, Hummos.	16.95
<i>Falafel Sandwich</i>	lunch 12.50 dinner 14.95
Crisp Falafel balls wrapped in Lavash Bread & grilled, served with Organic Greens & Tahini Sauce	
<i>Vegan Meza</i> – Hummos, Baba Ghanoush, Tabuleh, Armenian Potato Salad, Lentil Salad, Harissa, Dolma, Falafel, Rice Pilaf, and Lentil Soup	per person 21.95

Dessert

<i>Vegan Chocolate Cake</i> with Raspberry Coulis	6.95
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