



Gluten-Free Menu

Appetizers, Salads & Soups

- Hummos, Baba Ghanoush, Dolma, Djajiki, Harissa or Potato Salad* each 7.50
- Roasted Red Pepper Hummos* 7.50
- Falafel Appetizer* over Greens with Tahini 7.50
- Falafel Salad* – Crisp Falafel Balls over Organic Greens with Fresh Veggies lunch 12.50 dinner 14.50
- Green Salad* – Organic Mixed Greens, Egg, Cucumber, Tomato & Feta Cheese
(**Request No Tabouleh**) small 7.95 large 13.50
- Spinach Salad* – A bed of Spinach with Walnuts, Onion, Tomato, Feta & Egg small 9.50 large 13.50
- Lentil Salad* – Lentils tossed with Red Bell Pepper, Herbs, Lemon Juice, Olive Oil
over a bed of Organic Mixed Greens with Egg, Tomato & Cucumber lunch 12.50 dinner 13.50
- Chicken Salad* – Grilled Chicken Skewer over Organic Greens with Egg, Cucumber,
Tomato & Feta Cheese. lunch 12.95 dinner 14.50
- Salad Méditerranée* – Hummos, Baba Ghanoush, Armenian Potato Salad,
Lentil Salad & Organic Salad Greens (**Request No Tabouleh**) lunch 12.95 dinner 14.50
- Armenian Tomato Salad* – Tomatoes & Cucumbers tossed with Olives & Herbs 12.50
- Fruit & Cheese Plate* – Seasonal Fresh Fruit & Cheeses. small 8.50 large 12.50
- Lentil or Avgolemono Soups* – 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

- Chicken Pomegranate* 17.25
Four Drumsticks marinated in Pomegranate Sauce, Baked with Wild Herbs, over Rice Pilaf
- Chicken Kebab* – Two Skewers of Marinated Chicken Grilled and served over Rice Pilaf 17.25
- Lamb Lule*. 17.25
Local, Grass-fed Lean Ground Halal Lamb Meatballs with Parsley, Spices, Onions & Tomatoes over Rice Pilaf

Desserts

- Muhalabiye, Chocolate Mousse or Crème Brulée* each 6.95