

## Appetizers & Sides

### **Hummus**

Pureed chickpeas with tahini, lemon juice and garlic, served cold with grilled pita bread. \$5.49

### **Roasted Red Pepper Hummus**

Our house hummus with roasted red peppers and spicy seasonings blended in. \$6.49

### **Baba Ghanoug**

Roasted eggplant mixed with tahini, lemon juice and garlic, served cold with grilled pita bread. \$5.69

### **Baba & Hummus Combo**

Enjoy a little of each with grilled pita bread. \$5.79

### **Stuffed Grape Leaves**

A plate of (4) grape leaves laden with rice, ground lamb, and seasonings. \$5.79

### **Vegetarian Grape Leaves**

A plate of (4) 100% vegetarian grape leaves filled with rice, tomatoes, parsley, dried mint, and spices, cooked in a tomato broth. \$5.79

### **Feta & Olives**

Chunks of feta and kalamata olives drizzled with olive oil and oregano, served with pita. \$6.29

### **Falafel**

Deep fried chickpea patties (4) served with a side of our own tahini sauce. \$5.49

### **Traditional Sampler Plate**

A plate of (4) grape leaves, (3) Falafel, and Hummus. \$10.99

### **Spanakopita (Spinach Pie)**

Fillico Dough wrapped around spinach, feta, and cream cheese served with our yogurt sauce. \$5.99

### **Avocado Rolls (3)**

Avocado, sundried tomatoes, red onions, and rice vinegar, wrapped in an egg roll wrapper and fried golden, served with a cashew tamarind dipping sauce. \$8.89

### **Homemade Artichoke Dip**

Chopped artichoke hearts in a creamy parmesan sauce baked & served with fried pita chips. \$6.29

### **Saganaki**

Kasseri and feta cheese mixed with Greek seasonings and lemon juice served flaming, with pita. \$6.99

### **Hand Dipped Calamari**

Rings & Tentacles hand breaded in our own seasoned batter and served with our own red sauce. \$6.99

### **Smoked Salmon Wedges**

Smoked Salmon, on top of our own herb cream cheese, on top Pita chips. \$9.99

### **Mediterranean Quesadillas**

Gyro meat melted with grilled red peppers, onions, feta and kassri cheeses, and our own spicy sauce. \$7.99

What does a quesadillas have to do with Mediterranean Food? Not much but why should the Mexican restaurants have all the fun.

## Pomegranate Vision

Pomegranate Mediterranean Cuisine is dedicated to bringing customers a taste of the true Mediterranean. We realize that most perceptions of "Mediterranean" food are limited to either Greek or Middle Eastern cuisines. While we accept that these two cultures are wonderfully unique in their culinary heritage, we feel that focusing a "Mediterranean" restaurant on just two of the 21 countries that border the Mediterranean is a bit narrow. That is why we strive to bring you a taste of the *entire* Mediterranean, a region that we as family owners have enjoyed personally and look forward to passing on to our customers. Yes, our menu is a bit different than what you may have seen before, but that's ok. As a matter of fact, it's exactly what we are going for. So if you see something different, try it! You might just find that it's your favorite dish that you have never had!