

Entrées

Entrées come with the choice of a side salad, or a cup of soup

Paella

This authentic Spanish dish has creole seasoned Scallops, Shrimp, & Chicken with a dash of saffron for heat in a Spanish rice. \$19.95
Suggested Wine Shoofly Shiraz

Moroccan Lamb Kaftas

Two ground lamb patties, Moroccan seasonings, raisins, and goat cheese, served with veggies on a bed of rice. \$13.99
Suggested Wine Trace Merlot

Traditional Lamb Kafta

Three ground lamb links with parsley, onion, and a special blend of Middle Eastern spices served with veggies on a bed of rice \$13.99
Suggested Wine Budini Malbec

Kafta Sampler platter

The best of both worlds, Kafta (2), Moroccan Kafta (1), served with your choice of rice \$13.99
Suggested Wine Avanti Pinot Noir

Mojaddara (Lentils and Rice)

Lentils blended with rice, onions, & seasoned with cumin \$9.79 Add shwarma chicken for \$1.20
Suggested Wine Avanti Pinot Grigio

Chicken Strips

FOR THE AMERICAN TOURIST

Deep fried chicken strips (5) served with fries and your choice of house, BBQ, or honey mustard dipping sauces. \$9.99
Suggested Wine Diet Coke

Lamb Florentine

Lamb with Spinach, red roasted peppers, red onions, mushrooms, and toasted pine nuts in a red wine reduction served over rice and topped with feta. \$17.99
Suggested Wine Trace Merlot

Thyme Cured Pork Loin

Brine cured pork loin served with scallop potatoes and sautéed fresh spinach and cranberries. \$14.95
Suggested Wine Budini Malbec

Chicken A La Sabra

This authentic Israeli dish has marinated chicken cooked in an orange zest, white wine, and kalamata olive sauce. Served over a bed of rice \$15.99
Suggested Wine Trace Chardonnay

Hummus and Gyro Plate

A healthy serving of Hummus surrounded by our slow roasted gyro meat and pita bread. \$11.99
Suggested Wine Lot 205 Cabernet Sauvignon

Grape Leaves

A plate of (6) grape leaves stuffed with rice, ground lamb, and seasonings served on a bed of rice.
Or
A plate of (6) vegetarian grape leaves stuffed with rice, tomatoes, parsley, dried mint, and spices cooked in a tomato broth and served on a bed of brown rice.
Your choice for \$9.99
Suggested Wine Cartlidge and Brown Pinot Noir

Pomegranate Classics

Pecan Chicken & Rice

Chicken shwarma topped with cinnamon roasted pecans on rice. \$12.99
Other ways to try it: gyro meat instead of chicken shwarma or half chicken shwarma half gyro meat
Maftool instead of rice 50¢ add feta 99¢.
Suggested Wine Hi Def Riesling

Spicy Chicken & Rice

Chicken shwarma on rice spiced up with homespun hot sauce and tomatoes. \$11.99
Not hot enough? Order it hot or atomic hot for 25¢
Other ways to try it: gyro meat instead of chicken shwarma or half chicken shwarma half gyro meat
Add grilled peppers & onions 99¢. Add feta 99¢
Suggested Wine Trace Chardonnay

Substitute brown rice cooked in a tomato vegetable broth for \$1.00

Substitute Maftool (Mediterranean Pasta cooked in chicken broth and cinnamon) for \$.50