

WEEKEND BRUNCH

Available Sat & Sun 11AM-3PM

CHEF DIMA'S SHAKSHOUKA 24

Farm eggs poached in a tomato stew mixed with onions, peppers, garlic and spices! Served with "Gusto" sour dough bread.

Add additional slice of "Gusto" sour dough bread \$2.

FATTET HUMMUS 18

A special Levantine dish made with savory hummus, garbanzo beans, toasted pita, creamy yogurt tahini sauce, parsley, pomegranate seeds, toasted almonds.

LEVANTINE CHILAQUILES 18

Levantine version of chilaquiles made with baked pita, foul, green tomatillo sauce and topped with farm fresh eggs and sumac.

SUMAC SUNNY SIDE UP 18

Two farm fresh eggs fried with olive oil and drizzled with sumac, olives, and one side of hummus, mutabbal, foul, batata harra or fries.

Add soujouk \$4. Add side of beef or chicken shawarma \$7.

AMMATOLI'S HOLA SHAWARMA 22

Chicken shawarma wrapped in a pita topped with green tomatillo sauce, labneh, feta, onions and cilantro.

Make vegan with falafel and foul | make with beef shawarma.

LABNEH TOAST 16

Gusto sourdough toast topped with labneh, arugula, cherry tomatoes, zaatar, drizzled with extra virgin olive oil.

Add farm egg \$4 | Add avocado \$4.

AVOCADO TOAST 16

Gusto sourdough toast topped with avocado, radish, zaatar drizzled with extra virgin olive oil.

Add farm egg \$4

CAULI ROASTED BEET-LABNEH TOAST 17

Gusto sourdough toast, roasted beet labneh topped off with cauliflower.

FAMILY BRUNCH TIME 94

Shakshouka, fattet hummus, hummus with shawarma, foul, falafel 7pcs, mutabbal, served with pickles and olives.

FREEKEH 23

Cooked green wheat, qtr dark rotisserie chicken, toasted almonds, cucumber and yogurt salad.

Sub for qtr white add \$3 | for half chicken add \$6.

AMMATOLI MIXED SHAWARMA

SMALL \$28 OR LARGE \$48

Chicken shawarma, beef shawarma, or gyro. Sumac onion herb mix, pickles, grilled tomato, freshly baked bread, tahini, toom

AMMATOLI MIXED MASHAWI

SKEWERS - CHOICE OF 2 \$28 OR 4 \$52

skewers of chicken, kafta, ribeye steak, top sirloin lamb or shrimp sub one skewer for 2 lamb chops or grilled salmon add \$4

MINI SHAWARMA WRAPS 34

Mix of chicken shawarma and beef shawarma mini wraps, pickles, grilled tomato, sumac onion herb mix, tahini, toom

PALESTINIAN MSAKHAN 38

Half rotisserie chicken, caramelized onions, extra virgin olive oil, sumac, taboun bread, toasted almonds, cucumber and yogurt salad.

WHOLE CHICKEN 38

Whole rotisserie chicken, housemade turnips, pickles, toom, and spicy garlic sauce.

FRESH FROM OUR OVEN

6 HOUSEMADE PITA

7 KA'AK AL QUDS

8 SMOKED SALMON & ZAATAR

12 FATAYER MIX

14 ZAATAR MANOUSHE

14 FALAFEL MANOUSHE

15 JIBNE MANOUSHE

15 MEAT MANOUSHE

Freshly baked housemade pita bread.

Ka'ak Al Quds bagel with sesame seeds.

Smoked salmon, zaatar, labneh.

3 pieces spinach fatayer, cheese boat, & borek.

Zataar mixed with extra virgin olive oil.

Falafel, fresh mint, tomatoes, cucumbers, tahini sauce.

Blend of Akkawi and soft white cow cheese. Add beef soujouk sausage \$4 | add zaatar \$3

Ground beef and lamb, tomatoes, peppers, special blend of spices.

MEZZAS

FRESHLY BAKED HOUSEMADE PITA \$6

Smooth chickpeas, tahini, extra virgin olive oil. Add pine nuts \$4

MUTABBAL

Fire roasted eggplant, tahini, garlic, extra virgin olive oil.

CUCUMBER & YOGURT 12
Fresh chopped cucumbers and yogurt

"YALANJI" GRAPE LEAVES 12

Rice, tomato, parsley, onion, extra virgin olive oil, fresh mint. 6 pcs.

FRIED KIBBEH 14

Fried bulgur wheat balls stuffed with ground beef and walnuts. 3 pcs.

SPINACH KIBBEH 14

Fried bulgur wheat balls stuffed with seasoned spinach, onions, berberis. 3pcs.

SPICY HUMMUS

Hummus mixed with house-made chili sauces. Add pine nuts \$4

FOUL MUDAMMAS 12

Fava beans, garlic, tahini, tomato, parsley, extra virgin olive oil.

ROASTED BEETS LABNEH 14

Fire roasted beets, housemade labneh.

FALAFFI MF77A 14

6 Falafels. Served with turnips and tahini

MEDITERRANEAN FRIES 12

French fries, olive oil dressing, garlic, chives, parsley, feta and parmesan cheese. Add gyro \$4.

HUMMUS TOPPED WITH SHAWARMA

Make with choice of chicken or beef shawarma. Topped with pine nuts.

ROASTED BEETS HUMMUS 14

Hummus, roasted beets, pistachios, extra virgin olive oil.

MUHAMMARA 14

Roasted peppers, walnuts, tahini, pomegranate molasses, extra virgin olive oil.

LABNEH 12

Strained yogurt, zaatar and extra virgin olive oil.

FRIED CAULIFLOWER

Fried cauliflower, chives, parsley, olive oil house dressing.

BATATA HARRA 12

Spicy potatoes, cilantro, roasted chili sauce.

PICKLES AND OLIVES 9

Assortment of house made pickles, olives, and turnips.

SIX WAY MEZZA

64

THREE WAY MEZZA

hummus, spicy hummus, roasted beets hummus, foul, mutabbal, cucumber & yogurt, batata harra, labneh, 4 grape leaves, 2 fried kibbeh, 2 spinach kibbeh, 4 falafels, tabbouleh, coleslaw, tahini salad, roasted beets salad.

SOUPS & SALADS

ADD TO SALAD AVOCADO \$4 | CHICKEN OR 3 FALAFEL \$6 | GYRO, CHICKEN OR KAFTA KEBAB \$8 | STEAK, LAMB, SHRIMP OR GRILLED SALMON \$10.

CHICKEN VEGETABLE SOUP

Farm fresh veggies and chicken.

LENTIL SOUP 10

Choice of red or green lentils. Small \$7

TABBOULEH 18

Parsley, tomatoes, onions, bulgur wheat, mint, fresh lemon juice, extra virgin olive oil.

FATTOUSH 18

Romaine hearts lettuce, tomatoes, cucumbers, onions, parsley, radish, extra virgin olive oil house dressing, sumac, toasted pita bread.

GREEK SALAD 18

Romaine hearts lettuce, tomatoes, cucumbers, onions, peppers, extra virgin olive oil house dressing, feta cheese, kalamata olives.

AVOCADO DELIGHT

Avocados, cherry tomatoes, cucumbers, green onions, garbanzo, sunflower seeds, extra virgin olive oil house dressing, feta cheese.

ARUGULA AND BEETS SALAD

Baby arugula, roasted beets, onions, dates, walnuts, extra virgin olive oil house dressing, feta cheese, pomegranates.

BEVERAGES

AMMATOLI'S ICED TEA 6

Our special blend of brewed black teas and fresh mint.

AMMATOLI'S MINT LEMONADE 6

Freshly squeezed all natural lemon juice mixed with refreshing mint.

YOGURT DRINK AYRAN

Regular or with mint.

TURKISH COFFEE 7

Infused with cardamom.

HOT TEA 5

Glass of black or green tea.

FOUNTAIN DRINKS 5

Coke, diet coke, root beer, sprite, fanta, ginger ale. (refills).

SPARKLING APPLE JUICE 6

SPARKLING WATER 8

POT OF TEA

Make your bites even richer... Have your meal with a special blend of brewed black middle eastern tea!

Substitutions and modifications are politely declined. Please inform your server of any food allergies.

Your table will be reserved for 1 hour and 30 minutes for parties of 1-4; 2 hours for parties of 5-8; and 2.5 hours for parties of 9 or more.