

# AMMATOLÍ

— LEVANTINE CUISINE —

## MEZZAS

FRESHLY BAKED HOUSEMADE PITA \$6

### HUMMUS 12

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

### MUTABBAL 14

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

### CUCUMBER & YOGURT 12

Fresh chopped cucumbers and yogurt salad.

### ROASTED BEETS LABNEH 14

Fire roasted beets, nigella seeds, housemade labneh.

### FALAFEL MEZZA 14

Falafels, turnips, tahini sauce.

### "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, onions, walnuts. 3 pcs.

### SPINACH KIBBEH 14

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

### MEDITERRANEAN FRIES 12

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

### HUMMUS TOPPED WITH SHAWARMA 18

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

### SIX WAY MEZZA 64

CHOICE OF 6 FROM BELOW

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

### SPICY HUMMUS 12

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

### MUHAMMARA 14

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

### LABNEH 12

Strained yogurt, zaatar and extra virgin olive oil.

### FOUL MUDAMMAS 12

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

### ROASTED BEETS HUMMUS 14

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

### FRIED CAULIFLOWER 15

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

### BATATA HARRA 12

Spicy potatoes, cilantro, roasted chili sauce.

### MUJADDARA MEZZA 12

Rice, lentils, topped with fried onions.

### PICKLES AND OLIVES 9

Assortment of house made pickles, olives, and turnips.

### VERMICELLI RICE 8

Rice, vermicelli noodles

### FRENCH FRIES 8

Fries with levantine spices

### THREE WAY MEZZA 34

CHOICE OF 3 FROM BELOW

## MAKE WAY FOR THE BIG CRAVING

### 23 FREEKEH

Cooked green wheat, qtr dark rotisserie chicken, toasted almonds, cucumber and yogurt salad  
Sub for qtr white add \$3 | for half chicken add \$6

### 26 AMMATOLI MOUSSAKA

Baked eggplants, potatoes, zucchini, tomatoes, ground beef, bechamel sauce, parmesan cheese

### 26 SPICY GARLIC LEMON CHICKEN

Half rotisserie chicken, vermicelli rice, garlic sauce, spicy garlic lemon sauce, cilantro

### 36 OUZI LAMB CHOPS

3 Lamb chops, aromatic basmati rice, green peas, carrots, toasted nuts, cucumber and yogurt salad

### 44 SAYADYIEH

Aromatic basmati rice with chilean sea bass fillet, caramelized onions, toasted nuts, & parsley tarator sauce

### 38 PALESTINIAN MSAKHAN

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

### SMALL \$28 OR LARGE \$48 AMMATOLI MIXED SHAWARMA

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

### SKEWERS - CHOICE OF 2 \$28 OR 4 \$52 AMMATOLI MIXED MASHAWI

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

### 124 FAMILY MASHAWI FEAST

6 kebabs, grilled veggies, vermicelli rice, two sides (hummus, mutabbal, fries), and one large salad (fattoush, greek, tabbouleh)  
Sub one for top sirloin lamb or shrimp add \$3 | for grilled salmon add \$4

## FRESH FROM OUR OVEN

- HOUSEMADE PITA 6** Freshly baked housemade pita bread.
- KA'AK AL-QUDS 7** Ka'ak Al-Quds with sesame seeds.
- FATAYER MIX 12** 3 pieces spinach fatayer, cheese boat, & borek.
- ZAATAR MANOUSHE 14** Zataar mixed with extra virgin olive oil.
- FALAFEL MANOUSHE 14** Falafel, fresh mint, tomatoes, cucumbers, tahini sauce.
- JIBNE MANOUSHE 15** Blend of Akkawi and soft white cow cheese.  
Add beef soujouk sausage \$4 | add zaatar \$3
- MEAT MANOUSHE 15** Ground beef and lamb, tomatoes, peppers, special blend of spices.

## 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 10**  
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 20**  
Avocados, cherry tomatoes, cucumbers, green onions, garbanzo, sunflower seeds, extra virgin olive oil house dressing, feta cheese.
- ARUGULA AND BEETS SALAD 20**  
Baby arugula, roasted beets, onions, dates, walnuts, extra virgin olive oil house dressing, feta cheese, pomegranates.

## WRAPS

- 19 MSAKHAN CHICKEN ROLL**  
Chicken, caramelized onions, extra virgin olive oil, roasted pine nuts, sumac, cucumber and yogurt salad.
- 19 ARAYES**  
Flame grilled seasoned beef and lamb kafta pita sandwiches. *2 pitas*
- 34 MINI SHAWARMA WRAPS**  
Mix of chicken shawarma and beef shawarma mini wraps, pickles, grilled tomato, sumac onion herb mix, tahini, toom

## BEVERAGES

- 6 AMMATOLI'S ICED TEA**  
Our special blend of brewed black teas and fresh mint
- 6 AMMATOLI'S MINT LEMONADE**  
Freshly squeezed all natural lemon juice mixed with refreshing mint
- 6 YOGURT DRINK AYRAN**  
Regular or with mint
- 7 TURKISH COFFEE**  
Infused with cardamom
- 5 HOT TEA**  
Glass of black or green tea
- 18 POT OF TEA**  
Special blend of brewed black middle eastern tea
- 5 FOUNTAIN DRINKS**  
Coke, diet coke, root beer, sprite, fanta, ginger ale (refills).
- 6 SPARKLING APPLE JUICE**
- 8 SPARKLING WATER**

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.

22% gratuity is added to parties of 5 or more in lieu of the tip as our staff strives to give you the best experience. No separate checks. Thank you for dining with us and supporting our staff!