

LUNCH

FREEKEH 23

cheese.

No sides.

AMMATOLI HEALTHY BOWL

AMMATOLI MOUSSAKA 26

MSAKHAN CHICKEN ROLL

GRILLED KEBAB PLATE 28

SHAWARMA PLATE 22

cucumber and yogurt salad.

vour protein (shawarma or falafel).

Choose your base (rice or freekeh). Choose your salad (tabbouleh, greek, fattoush). Choose

For chicken kebab or kafta add \$4, for ribeye steak, lamb, shrimp or grilled salmon add \$6.

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

Chicken, caramelized onions, extra virgin olive oil, roasted pine nuts, sumac,

Two grilled kebab skewers of chicken or kafta kebab, vermicelli rice and 2 sides.

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

Lunch Menu Available Mon-Fri 11AM-3PM

MEZZAS

FRESHLY BAKED HOUSEMADE PITA \$6

12 HUMMUS

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

12 SPICY HUMMUS

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

14 ROASTED BEETS HUMMUS

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

12 BATATA HARRA Spicy potatoes, cilantro, roasted chili sauce.

14 MUTABBAL

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

14 MUHAMMARA

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

12 LABNEH

34

Strained vogurt, zaatar and extra virgin olive oil.

ROASTED BEETS LABNEH

Fire roasted beets, housemade labneh.

18 HUMMUS TOPPED WITH **SHAWARMA**

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

THREE WAY MEZZA

15 FRIED CAULIFLOWER

14 FALAFEL MEZZA

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

6 Falafels. Served with turnips and tahini sauce.

FRIED KIBBEH

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

SPINACH KIBBEH

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

12 MEDITERRANEAN FRIES

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

12 "YALANJI" GRAPE LEAVES

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

12 FOUL MUDAMMAS Fava beans, garlic, tahini, tomato, parsley,

extra virgin olive oil.

12 CUCUMBER & YOGURT Fresh chopped cucumbers and yogurt salad.

PICKLES AND OLIVES

Assortment of house made pickles, olives, and turnips.

Chicken shawarma, vermicelli rice, garlic sauce and 2 sides. Sub for beef shawarma add \$2.

PLATES WITH SIDES

Sub one for ribeye steak, top sirloin lamb, shrimp add \$3 each.

Sub for gtr white add \$3 | for half chicken add \$6

GYRO PLATE 24

Lamb/beef gyro, vermicelli rice and 2 sides.

FALAFEL PLATE 18

7 Falafels served with 2 sides.

OTR ROTISSERIE CHICKEN 17

Otr dark chicken served with your choice of 2 sides. Add \$2 for atr white.

SPICY GARLIC LEMON CHICKEN 26

Half rotisserie chicken, house-made spicy garlic lemon sauce, vermicelli rice and 2 sides.

PLATE SIDES

HUMMUS SPICY HUMMUS TABBOULEH MED COLESLAW TAHINI SALAD MUTABBAL FRENCH FRIES GARDEN SALAD VERMICELLI RICE

SIX WAY MEZZA

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

FRESH FROM OUR OVEN

Freshly baked housemade pita bread. HOUSEMADE PITA

Ka'ak Al Ouds with sesame seeds. KA'AK AL QUDS

3 pieces spinach fataver, cheese boat, & borek. 12 FATAYER MIX

Zataar mixed with extra virgin olive oil. 14 ZAATAR MANOUSHE

Falafel, fresh mint, tomatoes, cucumbers, tahini sauce. 14 FALAFEL MANOUSHE

Blend of Akkawi and soft white cow cheese. 15 JIBNE MANOUSHE Add beef soujouk sausage \$4 | add zaatar \$3.

Ground beef and lamb, tomatoes, peppers, special blend 15 MEAT MANOUSHE 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

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.

WRAPS

SIDE CHOICE OF FRIES OR GARDEN SALAD | UPGRADE TO A SIDE OF SOUP, GREEK, FATTAOUSH OR TABBOULEH SALAD ADD \$3

17 FALAFEL VEGGIE WRAP W/SIDE

Falafel, tomatoes, cucumbers, turnips, tahini sauce.

18 CHICKEN SHAWARMA WRAP W/SIDE Shawarma chicken, pickles, garlic sauce.

18 BEEF SHAWARMA WRAP W/SIDE

Tri Tip beef and lamb shawarma, tomatoes, onions, pickles, tahini sauce.

18 GYRO WRAP W/SIDE

Lamb and beef gyro meat, tomatoes, lettuce, onions, tzatziki sauce.

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.

YOGURT DRINK AYRAN

Regular or with mint.

7 TURKISH COFFEE

Infused with cardamom.

5 HOT TFA

Glass of black or green tea.

18 POT OF TEA

Special blend of brewed black middle eastern tea. 5 servings.

5 FOUNTAIN DRINKS

Coke, diet coke, root beer, sprite, fanta, ginger ale.

SPARKLING APPLE JUICE

8 SPARKLING WATER