

APPETIZERS

*Brie	7.00
Melted Brie with almonds and toasted points	
Calamari Steak	9.00
Grilled and served with garlic Aioli	
**Dolma	8.00
Stuffed grape vine leaves with rice and herbs	
**Falafel (add \$2.00 for sandwich)	8.00
Chickpea fritters served with tahini sauce	
Kibbi	8.00
Deep fried cracked bulgur wheat and Ground lamb served with tahini sauce	
Merguez (spicy)	9.00
Algerian style lamb sausage	
*Palak Paneer (spicy)	8.00
Indian style curried spinach and cheese	
*Spanakopita	8.00
Layers of spinach and feta cheese baked in Filo dough	

DIPS

(All dips are served with pita and rolls)

*Artichoke	7.00
With garlic and freshly grated Romano	
**Baba Ghannouj	7.00
Eggplant dip brought to you from the land of The Pharaohs	
**Hummus	6.00
Tahini paste and chickpeas	
*Tsatsiki	6.00
Yogurt, cucumber and garlic	

SOUPS

**Lentil	Cup 4.00	Bowl 5.00
A hearty soup made with orzo pasta and lentils		
Soup du jour	Cup 4.00	Bowl 5.00
Prepared daily, ask your server.		

(All dinner entrées are served with your
Choice of either soup, or dinner salad)

Your choice of salad dressings:

**Balsamic vinaigrette, blue cheese, ranch or
House (olive oil-sundried tomato and herbs)**

Items marked with one * are vegetarian
Items marked with two ** are, or can be vegan
Please specify if you prefer vegan

SPECIAL SALADS

(If substituting special salad for soup or dinner
Salad, please add \$4.00 for large or \$1.00 for small)

Caesar	8.00
Crisp romaine tossed with homemade Caesar Dressing, croutons and Parmesan cheese	
**Casbah Style	9.00
Fire roasted bell peppers and eggplant Tossed with tomatoes, onions and olive oil	
**Fattoush	8.00
Lebanese style salad made with romaine, Pita bread and a mint lemon dressing	
**Greek	8.00
Fresh garden greens, feta cheese, Kalamata Olives, cucumber and tomatoes	

VEGETARIAN & VEGAN

(Add \$6.00 if you like to add shrimp or chicken)

**Creole style vegetables and rice (spicy)	15.00
*Eggplant parmesan	16.00
Sliced eggplant baked in marinara and Topped with Romano and Mozzarella cheese	
**Grilled vegetables	15.00
Served on a bed of couscous	
**Pasta mamma mia	16.00
Eggplant, artichokes, olives and sundried tomato	
*Ratatouille stuffed crêpes	16.00
Mornay sauce	
**Vegetables and fruit curry	15.00
Indian style curried vegetables and cocktail fruit	
*Veggies and pasta	16.00
Pistachios, gorgonzola cheese, white wine And cream, tossed with pasta	
**Vegetarian couscous	15.00
A stew of fresh vegetables over couscous with almonds	
**Vegetarian mousaka	15.00
Eggplant, mushrooms, tomatoes, zucchini And tofu baked with béchamel sauce	
*Vegetarian plate	16.00
Falafel, hummus, tsatsiki, spanakopita and Dolma	

(All dinner entrées are served with your
Choice of either soup, or dinner salad)

Lamb and Beef

Aladdin's sampler plate	16.00
Falafel, hummus, tsatsiki, spanakopita, Kefta and Dolma	
Beef curry (mild)	21.00
Melt in your mouth beef curry (ask for spicy)	
Grillades Variées (mix grill)	22.00
Kefta, merguez, shawarma and chicken	
Grilled rack of lamb	29.00
Lemon tarragon sauce	
Gyro	15.00
Tender sliced beef and lamb, served with Our cucumber sauce on a pita	
Lamb couscous	19.00
A stew of vegetables and lamb over couscous w/almonds	
Lamb kefta in a pita	16.00
Ground leg of lamb, seasoned with feta cheese And herbs, served with a garlic mayonnaise	
Lamb shish kebab	22.00
Skewered lamb served on a bed of rice With grilled vegetables	
Lamb tajin with pears	21.00
Delightful combination with subtle flavors From morocco	
Mousaka	19.00
Seasoned ground beef, layered with sliced Eggplant, topped with béchamel sauce and Baked to perfection	
Shawarma	21.00
Luscious strips off leg of lamb served on A bed of rice	
Sliced roast leg of lamb	21.00
Middle Eastern herbs & spices	

Additional pita \$1.00 ea

Children's menu available

**Note: Our house rice contains chicken stock.
You may have basmati rice, couscous
Or pasta instead**

POULTRY

Chicken and shrimp	18.00
In lemon butter sauce and capers	
Chicken couscous	17.00
A stew of vegetables and chicken in saffron with Almonds	
Chicken Dijonnaise	18.00
Sautéed breast of chicken in white wine and Mustard	
Chicken kebab	18.00
Grilled chicken and vegetables served on rice	
Chicken Parmesan	18.00
Breast of chicken cooked in a marinara sauce, Served with pasta	
Chicken shawarma	17.00
Grilled chicken strips, seasoned with Olive oil, lemon and garlic	
Duck à l'orange	25.00
A French classic	
Fesanjan Persian style	19.00
Breast of chicken cooked in a pomegranate, Walnuts and pistachio sauce	
Poulet de Casablanca	18.00
Sautéed breast of chicken in saffron, Kalamata olive and lemon sauce	
Poulet du Sahara	18.00
Breast of chicken with a ragout of roasted Bell peppers, garlic and tomatoes	

SEAFOOD

(Upon availability of fresh snapper)

Catch of the day	market price
Fresh fish prepared daily, ask your server	
Med style shrimp	19.00
Cooked with tomatoes, white wine & feta cheese	
Seafood kebab	20.00
Grilled fresh snapper, shrimp and vegetables, Served on a bed of rice	
Shrimp Pernod	19.00
Sautéed in garlic butter and tossed with pasta	
Snapper meunière	19.00
Sautéed fresh Alaskan red snapper with Lemon, butter and fresh parsley	

DESSERTS

Baklava

Layers of almonds and walnuts in filo dough
With honey and orange blossom water
5.00

Bread of Tunisia

Baked almonds, walnuts and ground bread,
Soaked in honey, lemon and
Orange blossom water
5.00

Chocolate Decadence

Baked chocolate torte, served with
A berry coulis
5.00

Lemon Ice Cream

Homemade. A must try
5.00

Rice Pudding

Sublime low sugar and low fat dessert
4.00

Spanish Style Crème Caramel

Flan flavored with sherry
5.00

Tiramisu

Pound cake dipped in coffee, layered with cream
cheese pudding and shaved chocolate
5.00

Vegan brown rice pudding with fruit and nuts
5.00

BEVERAGES

Arabic Mint Tea

Arabic Coffee with Cardamom

Turkish coffee

Brewed Regular Coffee or Decaf.

Herbal, regular and decaf. Teas

Sodas, Iced Tea, Lemonade

Coke, Diet Coke, Root Beer, Dr Pepper, Sprite
2.00

Juices

Orange or apple
3.00

Yogurt

Mango, Raspberry or Vanilla
3.00

BEER

Domestic

Budweiser 4.00
M.G.D. 4.00
Miller Lite 4.00

Premium

Corona 5.00
Heineken 5.00
Pyramid Apricot Ale 5.00
Pete's Wicked Ale 5.00
Full Sail Amber 5.00

Non Alcoholic

St. Pauli 5.00

Draft Beer

12oz 4.00
20oz 6.00

Alaskan Amber
Alaskan Pale Ale
Pyramid Heffeweizen
Spaten (Oktoberfest)

WINE

(By the glass)

Red

Rene Barbier (Spain) 6.00
Echelon, Pinot Noir (France) 7.00
Vendange, Merlot (Ca) 6.00
Los Cardos, (Argentina) 7.00

White

Ste Michelle Riesling (WA) 6.00
Kenwood, Sauvignon Blanc (Ca) 7.00
Penfolds, Semillon Chard. (Aust) 6.00
Zenato Pinot Grigio (Italy) 7.00

White Zinfandel

Sutter Home (Ca) 5.00

Complete wine list available