HALVA



LUNCH MONDAY TO SUNDAY - 11 AM TO 4 PM

CHOICE OF ONE

Soup

Lentil Soup

Red lentil, croutons, black pepper and salt

Chicken Soup

Chicken breast pieces, orzo, red pepper, black pepper, and salt

Mezzes

Hummus

Chickpeas, tahini, lemon, garlic, and olive oil. GF, V

Babaganoush

Smoked eggplant, tahini, yogurt, lemon, garlic, and olive oil. GF

Mediterranean Vegetable Spread (Ezme)

Chopped tomato, parsley, onion, peppers, olive oil, pomegranate sauce. GF, V

Eggplant Sauce

Fried eggplant and pepper topped with homemade tomato sauce. GF, V

Entrées

(ALL ENTRÉES SERVED WITH EZME, ONION SALAD AND GREENS)

Chicken Shish Kebab

Grilled chicken breast marinated in our chef's blend of unique seasonings. Served with rice and grilled veggies.

Adana Kebab (Mild Spicy)

Freshly ground beef and lamb flavored with red bell peppers & light hot peppers, sprinkled with seasonings and expertly chargrilled. Served with rice and grilled veggies.

Pistachio Antep Kebab

Freshly ground beef and lamb flavored with red bell peppers & light hot peppers, sprinkled with pistachios and expertly chargrilled. Served with rice and grilled veggies.

Falafel Entrée

Falafel served with hummus and tahini sauce, rice and grilled veggies.

ChopShish Kebab (Beef Shish Kebab)

Grilled marinated beef cubes served with rice and grilled veggies.







HALVA "DINE OUT BOSTON" MENU

CHOICE OF ONE

DINNER EVERYDAY 4:00-11:30

Entrées

(ALL ENTRÉES SERVED WITH EZME, ONION SALAD AND GREENS)

ChopShish Kebab (Beef Shish Kebab)

Grilled marinated beef cubes served with rice and grilled veggies.

Chicken Shish Kebab

Grilled chicken breast marinated in our chef's blend of unique seasonings. Served with rice and grilled veggies.

Special Beyti Kebab

Hand-carved beef and lamb flavored with garlic then chargrilled on skewers and wrapped in our special wrap. Topped with house-made tomato sauce, served with yoghurt and grilled veggies.

Chef Lokum Kebab

Skewers of tender lamb marinated sautéed with butter, served with grilled veggies and pita bread.

Adana Kebab (Mild Spicy)

Freshly ground beef and lamb flavored with red bell peppers & light hot peppers, sprinkled with seasonings and expertly chargrilled. Served with rice and grilled veggies.

Pistachio Antep Kebab

Freshly ground beef and lamb flavored with red bell peppers & light hot peppers, sprinkled with pistachios and expertly chargrilled. Served with rice and grilled veggies.

Falafel Entrée

Falafel served with hummus and tahini sauce, rice and grilled veggies.





Mezzes/Salads

Hummus

Chickpeas, tahini, lemon, garlic, and olive oil. GF, V

Avocado Basil Hummus

Avocado, Basil, Chickpeas, tahini, lemon, garlic, and olive oil. GF, V

Babaganoush

Smoked eggplant, tahini, yogurt, lemon, garlic, and olive oil. GF

Yogurt Dip (Haydari)

Yogurt, fresh mint, garlic and olive oil. GF

Eggplant Sauce

Fried eggplant and pepper topped with homemade tomato sauce. GF, V

Cretan Mash (Girit Ezmesi)

Aegan meze that hails from Crete. Feta cheese, basil, pistachio, garlic, black pepper and olive oil. Summer Favorite! GF

Muhammara

Smoked red bell pepper, pepper paste, garlic, croutons, walnut, olive oil. V

Shepherd Salad

Chopped cucumber, green pepper, tomato, onion, parsley, mint, served with pomegranate sauce, lemon, and olive oil dressing. GF, V

Greek Salad

Tomato, onion, cucumber, feta cheese, olive served with olive oil. GF

Desserts

Classic Pistachios Baklava

Baklava with layers of crispy, thin pastry dough filled with pistachios and topped with syrup

Chef's Special Halva with Pistachios

Light and not too sweet! Semolina dessert with pistachios. Served with ice cream

House-Special Profiterole

Mini puff shells filled with vanilla ice cream served with warm chocolate sauce and sprinkled with pistachios. Summer favourite!