

43514 CHRISTY ST
FREMONT



PROUDLY SERVING

Mary’s Halal Chicken
Local Halal Lamb
Certified Angus® Beef
Sustainably Harvested Salmon

WRAPS/PITAS

Includes 2 Sides

Toasty lavash or homemade pita, greens, tomatoes, cucumbers, onions, pickles, parsley, with:

FALAFEL tahini	18.25
PULLED SUMAC CHICKEN garlic-yogurt	19.25
GROUND LAMB & BEEF KEBAB garlic-yogurt	21.50
SALMON basil-tahini	24.50
VEGGIE SHAWARMA herb-tahini	18.25
CHICKEN SHAWARMA garlic-yogurt	19.25
BEEF SHAWARMA tahini	20.25
LAMB SHAWARMA tahini	21.50

ENTRÉES

Choice of Rice or Freekeh, topped with almonds

BERIANI DAJAJ Chicken breast, potatoes, raisins, garbanzos, aged yogurt	23.50
MANSAF Tender chunks of lamb slow-cooked in aged yogurt	26.75
TABSI Eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime	
Falafel 20.50 Kofta 24.75 Salmon 27.50	

KEBABS

Includes 2 Sides

Choice of aged basmati rice, organic freekeh (smoked green wheat) or hummus

Served with Grilled Veggies and your choice of:

CHICKEN KEBAB	20.75
GROUND LAMB & BEEF KEBAB	21.50
BEEF KEBAB	24.00
LAMB KEBAB	24.00

SALAD

MEDIUM Includes 2 Sides
LARGE No Sides Included

Fresh mixed greens, cherry tomatoes, cucumbers, onions, herbs, kalamata olives, za’atar lavash crisps & lemon oregano vinaigrette.

Served with Edamame Corn Salsa and your choice of:

FALAFEL	18.25
PULLED SUMAC CHICKEN	19.25
SALMON basil-tahini	24.50
VEGGIE SHAWARMA herb-tahini	18.25
CHICKEN SHAWARMA	19.25
BEEF SHAWARMA	20.25
LAMB SHAWARMA	21.50

Served with Grilled Veggies and your choice of:

CHICKEN KEBAB	20.75
GROUND LAMB & BEEF KEBAB	21.50
BEEF KEBAB	24.00
LAMB KEBAB	24.00

GRILL, etc.

Includes 2 Sides

Choice of aged basmati rice, organic freekeh (smoked green wheat) or hummus

Served with Edamame Corn Salsa and your choice of:

FALAFEL	18.25
PULLED SUMAC CHICKEN	19.25
SALMON basil-tahini	24.50
VEGGIE SHAWARMA herb-tahini	18.25
CHICKEN SHAWARMA	19.25
BEEF SHAWARMA	20.25
LAMB SHAWARMA	21.50

STYLE YOUR DISH

MIDDLE EASTERN Eggplant, feta, hummus	4.00
CALIFORNIA Pea sprouts, avocado, feta	4.00
INDIAN Spicy tomato chutney, achar, spiced garbanzo	4.00
GREEK Roasted bell peppers, grilled mushroom/onion, feta	4.00
SOUTH OF THE BORDER Chipotle, black beans, avocado, cilantro	4.00

Style Your Dish items exclude Entrées section.

MAZA

\$17.00
CHOOSE ANY 5 SIDES

Please inquire if you have any food allergies. Because all of our dishes are prepared-to-order, our normal kitchen operations may involve shared cooking and preparation areas. **We cannot guarantee that any item can be completely free of any allergens.** Many items are GLUTEN FREE or VEGAN. We serve Halal lamb and chicken.

Consuming raw or undercooked meats or seafood may increase the risk of foodborne illness.

SIDES

HUMMUS Organic garbanzo, tahini, extra virgin olive oil, pita	9	SALAD Mixed greens, lemon oregano vinaigrette	9
TOUM Traditional Lebanese garlic dip, pita	9	LENTIL SOUP Cumin lentil soup, za’atar lavash crisps	6
TABOULI Parsley, mint, cucumber, bell pepper, tomatoes, bulghur	9	RICE Aged basmati	5
FRIES Freshly cut, sumac blend	7	FREEKEH Organic toasted green wheat	5
GRILLED VEGGIES Seasonal assortment of grilled vegetables	9	BABAGHANOUGE Smoked eggplant, tahini, extra virgin olive oil, pita	10
FALAFEL Crispy blend of organic garbanzo, pita	9	MUHAMMARA Roasted red bell pepper, pomegranate molasses, walnuts, tahini, extra virgin olive oil	11

BEER



	PINT
SCRIMSHAW PILSNER North Coast Brewing Co / Fort Bragg	8.5
PAULANER LAGER Paulaner Brauerei München / Germany	8.5
BOONT AMBER ALE Anderson Valley Brewing Co / Boonville	8.5
FRÜLI STRAWBERRY BEER Belgium	11
WEIHENSTEPHANER HEFEWEISSBIER Weihenstephan Brewery / Germany	9
LOVE HAZY IPA Almanac Brewing Co / Alameda	9
TRAILBLAZER HAZY DOUBLE IPA Headlands Brewing Co / Pittsburgh	9.5
WEEKEND VIBES WEST COAST IPA Coronado Brewing Co / San Diego	9

WINE



WHITE	GLASS	BOTTLE
DR LOOSEN 2023 Riesling / Mosel, Germany	9	35
CHARLES KRUG 2023 Sauvignon Blanc / Napa	10	38
CALERA 2023 Chardonnay/ Central Coast	11	40
RED	GLASS	BOTTLE
ZUCCARDI 2024 Malbec / Mendoza, Argentina	10	38
PALI 2022 Pinot Noir / Santa Barbara & Sonoma	11	40
ONE STONE 2021 Cabernet / Paso Robles	11	40
CORKAGE		15

FRESHLY JUICED

16 Oz. / \$8

- APPLE OR CARROT OR ORANGE
- ORANGE + CARROT
- PINEAPPLE + ORANGE
- CARROT + BEET
- APPLE + LEMON + GINGER
- PINEAPPLE + APPLE + LEMON + MINT
- APPLE + CELERY + BEET
- LEMONADE + CUCUMBER + MINT
- FIELDS OF GREEN kale, parsley, celery, apple, lemon, cucumber, ginger
- CITRUS SPICE pineapple, orange, apple, carrot, lemon, ginger, cayenne
- SWEET BEET carrot, beet, pineapple, orange

ORGANIC TEA \$4.25

- GRAND CRIMSON/ENGLISH BREAKFAST with fresh mint
- BERGAMOT/EARL GREY
- JASMINE PETAL
- PACIFIC/PEPPERMINT with fresh mint (Decaffeinated)

EVERYTHING ELSE

- \$3.75 FOUNTAIN DRINKS | ICED TEA | SPARKLING WATER
- \$2.50 BOTTLED WATER
- \$5.50 FRESH LEMONADE W/ MINT | ARNOLD PALMER (Fresh Lemonade + Iced Tea) | BUNDABERG GINGER BEER | MANGO YOGURT

DESSERT

BAKLAVA ASSORTMENT
Traditional baklava pastries, layers of thin filo dough, nuts 8.50

BAKLAVA CRUMBLE
Crunchy Baklava w/ sea salt, Attiki honey and Tahitian vanilla bean gelato 10.50

