

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 | 17.25 |
| PULLED SUMAC CHICKEN garlic-yogurt | 18.25 |
| GROUND LAMB & BEEF KEBAB garlic-yogurt | 20.50 |
| SALMON basil-tahini | 23.50 |
| VEGGIE SHAWARMA herb-tahini | 17.25 |
| CHICKEN SHAWARMA garlic-yogurt | 18.25 |
| BEEF SHAWARMA tahini | 19.25 |
| LAMB SHAWARMA tahini | 20.50 |

ENTRÉES

Choice of Rice or Freekeh, topped with almonds

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|--|-------|
| BERIANI DAJAJ Chicken breast, potatoes, raisins, garbanzos, aged yogurt | 22.50 |
| MANSAF Tender chunks of lamb slow-cooked in aged yogurt | 25.75 |
| TABSI Eggplant, onions, tomatoes, peppers, garlic, mild curry, dry lime | |
| Falafel 19.50 Kofta 23.75 Salmon 26.50 | |

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 | 19.75 |
| GROUND LAMB & BEEF KEBAB | 20.50 |
| BEEF KEBAB | 22.00 |
| LAMB KEBAB | 23.00 |

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 | 17.25 |
| PULLED SUMAC CHICKEN | 18.25 |
| SALMON basil-tahini | 23.50 |
| VEGGIE SHAWARMA herb-tahini | 17.25 |
| CHICKEN SHAWARMA | 18.25 |
| BEEF SHAWARMA | 19.25 |
| LAMB SHAWARMA | 20.50 |

Served with Grilled Veggies and your choice of:

| | |
|--------------------------|-------|
| CHICKEN KEBAB | 19.75 |
| GROUND LAMB & BEEF KEBAB | 20.50 |
| BEEF KEBAB | 22.00 |
| LAMB KEBAB | 23.00 |

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 | 17.25 |
| PULLED SUMAC CHICKEN | 18.25 |
| SALMON basil-tahini | 23.50 |
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| CHICKEN SHAWARMA | 18.25 |
| BEEF SHAWARMA | 19.25 |
| LAMB SHAWARMA | 20.50 |

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

\$16.00
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

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|--|------|---|-------|
| HUMMUS Organic garbanzo, tahini, extra virgin olive oil, pita | 8.50 | SALAD Mixed greens, lemon oregano vinaigrette | 8.50 |
| TOUM Traditional Lebanese garlic dip, pita | 8.50 | LENTIL SOUP Cumin lentil soup, za’atar lavash crisps | 5.50 |
| TABOULI Parsley, mint, cucumber, bell pepper, tomatoes, bulghur | 8.50 | RICE Aged basmati | 5.00 |
| FRIES Freshly cut, sumac blend | 6.50 | FREEKEH Organic toasted green wheat | 5.00 |
| GRILLED VEGGIES Seasonal assortment of grilled vegetables | 8.50 | BABAGHANOUGE Smoked eggplant, tahini, extra virgin olive oil, pita | 9.50 |
| FALAFEL Crispy blend of organic garbanzo, pita | 8.50 | MUHAMMARA Roasted red bell pepper, pomegranate molasses, walnuts, tahini, extra virgin olive oil | 10.50 |

BEER



| | PINT |
|--|-------|
| SCRIMSHAW PILSNER North Coast Brewing Co / Fort Bragg | 8.50 |
| PAULANER LAGER Paulaner Brauerei München / Germany | 8.50 |
| BOONT AMBER ALE Anderson Valley Brewing Co / Boonville | 8.50 |
| FRÜLI STRAWBERRY BEER Belgium | 11.00 |
| WEIHENSTEPHANER HEFEWEISSBIER Weihenstephan Brewery / Germany | 9.00 |
| LOVE HAZY IPA Almanac Brewing Co / Alameda | 9.00 |
| TRAILBLAZER HAZY DOUBLE IPA Headlands Brewing Co / Pittsburgh | 9.50 |
| WEEKEND VIBES WEST COAST IPA Coronado Brewing Co / San Diego | 9.00 |

WINE



| WHITE | GLASS | BOTTLE |
|---|-------|--------|
| DR LOOSEN 2023 Riesling / Mosel, Germany | 9.00 | 35.00 |
| CHARLES KRUG 2023 Sauvignon Blanc / Napa | 10.00 | 38.00 |
| SEAN MINOR 2022 Chardonnay/ Central Coast | 9.00 | 35.00 |
| RED | GLASS | BOTTLE |
| TALBOTT KALI HART 2022 Pinot Noir / Monterey | 10.00 | 38.00 |
| ZUCCARDI 2024 Malbec / Mendoza, Argentina | 10.00 | 38.00 |
| ONE STONE 2021 Cabernet / Paso Robles | 11.00 | 40.00 |
| CORKAGE | | 15.00 |

FRESHLY JUICED

16 Oz. / 8.00

- 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
- NILE VALLEY/CHAMOMILE (Decaffeinated)
- 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. 8.00

- BAKLAVA CRUMBLE
- Crunchy Baklava w/ sea salt, Attiki honey and Tahitian vanilla bean gelato 10.00

