


PROUDLY SERVING

Mary's Halal Chicken
Local Halal Lamb
Certified Angus® Beef

WRAPS/PITAS

Includes 2 Sides

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


FALAFEL tahini	15.75
PULLED SUMAC CHICKEN garlic-yogurt	16.75
VEGGIE SHAWARMA herb-tahini 	15.75
CHICKEN SHAWARMA garlic-yogurt	16.75
BEEF SHAWARMA tahini	17.75
LAMB SHAWARMA tahini	19.25

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	15.75
PULLED SUMAC CHICKEN	16.75
VEGGIE SHAWARMA herb-tahini 	15.75
CHICKEN SHAWARMA	16.75
BEEF SHAWARMA	17.75
LAMB SHAWARMA	19.25

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	15.75
PULLED SUMAC CHICKEN	16.75
VEGGIE SHAWARMA herb-tahini 	15.75
CHICKEN SHAWARMA	16.75
BEEF SHAWARMA	17.75
LAMB SHAWARMA	19.25

STYLE YOUR DISH

MIDDLE EASTERN Eggplant, feta, hummus	3.50
CALIFORNIA Pea sprouts, avocado, feta	3.50
INDIAN Spicy tomato chutney, achar, spiced garbanzo	3.50
GREEK Roasted bell peppers, grilled mushroom/onion, feta	3.50
SOUTH OF THE BORDER Chipotle, black beans, avocado, cilantro	3.50

ADD TOPPINGS

PEA SPROUTS	2.00
EGGPLANT	2.00
TOMATO CHUTNEY	2.00
FETA	2.00
AVOCADO	2.00
MUSHROOMS & ONIONS	2.00

MAZA

\$14.75

CHOOSE ANY 5 SIDES

SIDES

HUMMUS Organic garbanzo, tahini, extra virgin olive oil, pita	7.00
TOUM Traditional Lebanese garlic dip, pita	7.00
TABOULI Parsley, mint, cucumber, bell pepper, tomatoes, bulghur	7.00
FRIES Freshly cut, sumac blend	5.00
GRILLED VEGGIES Seasonal assortment of grilled vegetables	7.00
FALAFEL Crispy blend of organic garbanzo, pita	7.00
SALAD Mixed greens, lemon oregano vinaigrette	7.00
LENTIL SOUP Cumin lentil soup, za'atar lavash crisps	5.00
RICE Aged basmati	5.00
FREEKEH Organic toasted green wheat	5.00
BABAGHANOUGE Smoked eggplant, tahini, extra virgin olive oil, pita	8.00
MUHAMMARA Roasted red bell pepper, pomegranate molasses, walnuts, tahini, extra virgin olive oil	9.00

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.

FRESHLY JUICED

16 Oz. / 7.00

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

SMOOTHIES

16 Oz. / 7.50

DATE Almond milk, dates, banana, nonfat vanilla frozen yogurt, ice

NUTELLA Soy milk, peanut butter, banana, nonfat vanilla frozen yogurt, Nutella, ice

COCONUT Pineapple-coconut juice, pineapple, strawberries, banana, coconut, pineapple sorbet, ice

BERRY Orange juice, strawberries, blueberries, banana, raspberry sorbet, ice

TROPICAL Orange juice, apple juice, mango, pineapple, strawberries, raspberry sorbet, ice

MANGO Apple juice, mangos, mango-tangerine sorbet, ice

POMEGRANATE Pomegranate juice, acai, strawberries, blueberries, raspberry sorbet, ice

ORGANIC TEA

\$3.50

GRAND CRIMSON/ENGLISH BREAKFAST
with fresh mint

BERGAMOT/EARL GREY

JASMINE PETAL

NILE VALLEY/CHAMOMILE (Decaffeinated)

PACIFIC/PEPPERMINT with fresh mint (Decaffeinated)

EVERYTHING ELSE

\$3.00

FOUNTAIN DRINKS | ICED TEA |
SPARKLING WATER

\$2.50

BOTTLED WATER

\$4.75

FRESH LEMONADE W/ MINT |
ARNOLD PALMER (Fresh Lemonade + Iced Tea) |
BUNDABERG GINGER BEER | MANGO YOGURT

DESSERT

CRUNCHY WALNUT BAKLAVA

Freshly baked layers of filo dough,
walnuts & honey 3.00

BAKLAVA CRUMBLE

Crunchy Baklava w/ sea salt, Attiki honey
and Tahitian vanilla bean gelato 8.00