

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

ENTRÉES

Choice of Rice or Freekeh, topped with almonds

|                                                                               |       |
|-------------------------------------------------------------------------------|-------|
| BERIANI DAJAJ<br>Chicken breast, potatoes, raisins,<br>garbanzos, aged yogurt | 22.50 |
| MANSAF<br>Tender chunks of lamb<br>slow-cooked in aged yogurt                 | 25.75 |
| TABSI Eggplant, onions, tomatoes,<br>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               | 23.00 |
| 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               | 23.00 |
| 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 |
| VEGGIE SHAWARMA herb-tahini | 17.25 |
| CHICKEN SHAWARMA            | 18.25 |
| BEEF SHAWARMA               | 19.25 |
| LAMB SHAWARMA               | 20.50 |

STYLE YOUR DISH

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

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

BEER



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

WINE



| WHITE                                           | GLASS | BOTTLE |
|-------------------------------------------------|-------|--------|
| DR LOOSEN 2023<br>Riesling / Mosel, Germany     | 9.00  | 35.00  |
| CHARLES KRUG 2023<br>Sauvignon Blanc / Napa     | 10.00 | 38.00  |
| SEAN MINOR 2023<br>Chardonnay/ Central Coast    | 9.00  | 35.00  |
| RED                                             | GLASS | BOTTLE |
| ZUCCARDI 2024<br>Malbec / Mendoza, Argentina    | 10.00 | 38.00  |
| TALBOTT KALI HART 2022<br>Pinot Noir / Monterey | 10.00 | 39.00  |
| ONE STONE 2021<br>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
- 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

