



408-899-2565

20750 STEVENS CREEK BLVD, CUPERTINO, CA 95014

SUNDAY - THURSDAY 11am - 9pm

FRIDAY - SATURDAY 11am - 9:30pm

PROUDLY SERVING

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

Let Us Cater Your Next Event.



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APPETIZERS

- Sambusak 12.00
Sambusak Dajaj 12.00
Kibbeh 12.00
Cauliflower Buffalo Fritters 12.00
Mediterranean Wings 13.00
Kalai 14.00
Shawarma Hummus
Chicken 14.50 | Beef 15.50 | Lamb 16.50
Rihan 12.00
Veggie Delight 19.00

HANDHELDS

Includes 2 Sides

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

Served with your choice of:

- Falafel tahini, hummus 19.25
Pulled Sumac Chicken garlic-yogurt 20.25
Kufta Kebab (minced lamb & beef) garlic-yogurt 22.50
Salmon basil-tahini 25.50
Veggie shawarma herb-tahini 19.25
Chicken Shawarma garlic-yogurt 20.25
Beef Shawarma tahini 21.25
Lamb Shawarma tahini 22.50

OPEN FLAME

Includes 2 Sides

Choice of aged basmati rice or freekeh (smoked green wheat).

Served with Grilled Veggies and your choice of:

- Chicken Kebab 21.75
Kufta Kebab (minced lamb & beef) 22.50
Beef Kebab 25.00
Lamb Kebab 25.00

GRILL, ETC.

Includes 2 Sides

Choice of aged basmati rice or freekeh (smoked green wheat).

Served with Edamame Corn Salsa and your choice of:

- Falafel 19.25
Pulled Sumac Chicken 20.25
Salmon basil-tahini 25.50
Veggie Shawarma herb-tahini 19.25
Chicken Shawarma 20.25
Beef Shawarma 21.25
Lamb Shawarma 22.50

SIDES

- Hummus
Garlic Dip
Tabouli
Lentil Soup
Falafel
Rice
Freekeh
Salad
Babaghanouge
Spiced Carrots & Walnuts
Grilled Veggies
Roasted Red Pepper-Walnut Dip
Fries

Also available à la carte

SALADS

Includes 2 Sides

Fresh mixed greens, cherry tomatoes, cucumbers, onions, herbs, kalamata olives, za'atar lavash crisps, lemon oregano or pomegranate vinaigrette.\*

Served with Edamame Corn Salsa and your choice of:

- Falafel 19.25
Pulled Sumac Chicken 20.25
Salmon basil-tahini 25.50
Veggie Shawarma herb-tahini 19.25
Chicken Shawarma 20.25
Beef Shawarma 21.25
Lamb Shawarma 22.50

Served with Grilled Veggies and your choice of:

- Chicken Kebab 21.75
Kufta Kebab (minced lamb & beef) 22.50
Beef Kebab 25.00
Lamb Kebab 25.00



STYLE YOUR DISH\*\* 4.00

- Middle Eastern - Eggplant, feta, hummus
California - Pea sprouts, avocado, feta
Indian - Spicy tomato chutney, achar, spiced garbanzo
Greek - Roasted bell peppers, grilled mushroom/onion, feta
Mexican - Chipotle tahini, black beans, avocado, cilantro

CLASSICS

Choice of aged basmati rice or freekeh (smoked green wheat) topped with almonds.

- Beriani Dajaj 24.50
Mansaf 27.75
Zahra
Vegetarian 21.50 | Lamb Cubes 27.00
Tabsi
Veggie Delight\*\*\* 19.00

\* Large salad without sides available upon request.
\*\* Customize your plate (excludes Classics).
\*\*\* Rice or Freekeh not included.

## FRESHLY JUICED 16 oz. / 8.50

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. / 9.00

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, strawberries, blueberries, raspberry sorbet, ice

## EVERYTHING ELSE

Fountain Drinks	4.00
Iced Tea	4.00
Sparkling Water	4.00
Bottled Water	2.50
Arnold Palmer (Fresh Lemonade + Iced Tea)	5.75
Tangy Mint Yogurt Drink	5.75
Sweet Mango Yogurt Drink	5.75
Fresh Lemonade w/ Mint	5.75

## BEER Pint / Pitcher

<b>STS Pilsner</b> Russian River Brewing Co / Sonoma Coast	8.50	31.00
<b>Modelo Lager</b> Grupo Modelo / Mexico	8.50	31.00
<b>Paulaner Lager</b> Paulaner Brauerei München / Germany	8.50	31.00
<b>Boont Amber Ale</b> Anderson Valley Brewing Co / Boonville	8.50	31.00
<b>Früli Strawberry Beer</b> Huyghe Brewery / Belgium	11.00	41.00
<b>Allagash Belgian Style White Ale</b> Allagash Brewing Co / Maine	9.00	33.00
<b>Franziskaner Hefeweizen</b> Spaten-Franziskaner-Bräu / Germany	9.00	33.00
<b>Numb Numb Juice Hazy IPA</b> Fall River Brewing Co / Redding	9.00	33.00
<b>Trailblazer Hazy Double IPA</b> Headlands Brewing Co / Pittsburgh	9.50	35.00
<b>Space Dust IPA</b> Elysian Brewing Co / Seattle	9.00	33.00
<b>Weekend Vibes West Coast IPA</b> Coronado Brewing Co / San Diego	9.00	33.00
<b>Old Rasputin Imperial Stout (Nitro)</b> North Coast Brewing Co / Fort Bragg	9.50	35.00

## ORGANIC TEA 4.25

Grand Crimson/English Breakfast with fresh mint

Bergamot/Earl Grey

Jasmine Petal

Pacific/Peppermint with fresh mint (Decaffeinated)

## SWEET ENDINGS

<b>Baklava Assortment</b> Traditional baklava pastries, layers of thin filo dough, nuts	9.00
<b>Baklava Crumble</b> Crunchy Baklava w/ sea salt, Attiki honey, Tahitian vanilla bean gelato	12.00
<b>Chocolata Halawa</b> Guittard chocolate-tahini lava cake, caramelized Halawa, Tahitian vanilla bean gelato, fresh strawberries	12.00
<b>Kanafeh</b> Shredded filo dough, sweetened cheese filling, rose-cardamom infused sweet syrup, pistachios	12.00

## WINE Glass / Bottle

### WHITE

<b>Charles Krug 2024</b> Sauvignon Blanc / Napa	10.00	38.00
<b>Calera 2023</b> Chardonnay / Central Coast	11.00	40.00
<b>Dr Loosen 2024</b> Riesling / Mosel, Germany		35.00
<b>Triennes 2025</b> Rosé / Provence, France		38.00
<b>Henri Bourgeois Sancerre 2025</b> Sauvignon Blanc / France		47.00
<b>ZD 2024</b> Chardonnay / Napa Valley		55.00

### RED

<b>Zuccardi 2024</b> Malbec / Mendoza, Argentina	10.00	38.00
<b>Pali 2023</b> Pinot Noir / Santa Barbara & Sonoma	11.00	40.00
<b>One Stone 2023</b> Cabernet / Paso Robles	11.00	40.00
<b>Turley 2024</b> Zinfandel / California		50.00
<b>Silverado 2022</b> Merlot / Coombsville, Napa.		55.00
<b>Prisoner 2023</b> Red Blend / Napa		65.00
<b>Mount Eden 2021</b> Estate Pinot Noir / Santa Cruz Mountains		70.00
<b>Frog's Leap 2021</b> Cabernet Sauvignon / Rutherford, Napa		75.00
<b>Justin Isosceles 2021</b> Cabernet / Paso Robles		85.00
<b>Caymus 2023</b> Cabernet / Napa		110.00

### CORKAGE 15

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 under-cooked meats or seafood may increase the risk of foodborne illness.