

COLD MEZZE

DIP TRIO

Choose three of the following dips for 12.99

Mouhamra Roasted red pepper and walnut purée mixed with spices and pomegranate molasses, finished with extra virgin olive oil 7.99 🌿🍃

Hummus Purée of chickpeas whipped with tahini, garlic, and lemon juice, finished with extra virgin olive oil 6.99 🌿🍃

Baba Ghanouj Roasted eggplant mixed with tahini, yogurt, garlic, and lemon juice, finished with extra virgin olive oil 7.99 🌿🍃

Laban bi Khیار Yogurt blended with finely diced cucumbers, garlic paste, lemon juice, and mint 7.49 🌿🍃

Feta Cheese Dip Blended with basil, lemon juice, olive oil, and spicy roasted red peppers, served with crispy pita triangles 7.99 🍃🌿

Labneh Lebanese strained yogurt drizzled with extra virgin olive oil and za'atar 6.99 🌿🍃

HOT MEZZE

Kibbee Mikli Fried dumplings of ground beef and lamb mixed with cracked wheat and onions, then stuffed with sautéed minced beef and lamb, onion, pine nuts, and spices, served with labneh, and extra virgin olive oil 7.99

Cheese Rolls A mix of Gruyère, feta, mint, and spices rolled in paper thin pancakes then fried till crispy 7.99 🍃

Falafel Crushed chickpea patties, seasoned and fried, served with tahini sauce and cucumber relish 6.99 🌿🍃

Bacon Wrapped Dates Stuffed with thyme-whipped goat cheese, served with spring mix and finished with pomegranate-balsamic reduction 7.99 🌿

SOUP

Soup of the Day Chef's daily creation Cup/4.49 Bowl/5.99

ENTRÉES

Chicken Shawarma

Thinly sliced marinated chicken thigh served with Sitti rice, grilled tomato, sumac onion, pickled wild cucumber, and garlic whip 13.49 🌿

Beef & Lamb Shawarma

Thinly sliced marinated tender beef and lamb served with basmati rice, grilled tomato, sumac onion, and tahini sauce 14.99 🍃

Falafel with Vegetables

Crushed chickpea patties, seasoned and fried, served with a mix of seasonal roasted vegetables and tahini sauce 15.49 🌿🍃

Chicken Artichoke

Lightly breaded chicken breast, sautéed and served over basmati rice topped with sautéed artichoke hearts, sun-dried tomatoes, and capers, finished with lemon butter 16.49 🍃

Samkeh Harra

Pan-seared salmon, topped with tahini sauce, cilantro, mint, onions, and a hint of jalapeño, served with sautéed kale and Sitti rice 21.99 *🍃

Fassoulia

Lima bean stew, garlic, tomato, onions, leeks, mushroom, cilantro, tomato paste, served with basmati rice 14.99 🌿🍃 Add braised leg of lamb for \$3.49

KABOBS

Served with Sitti rice, sumac onion, grilled roma tomato, and garlic whip.

Chicken Kabob

Grilled tender pieces of chicken marinated in yogurt, garlic, and lemon juice 16.49 🌿

Beef Kabob

Grilled marinated petite tender 20.49 *🍃

Kafta Kabob

Ground beef and lamb, seasoned and grilled 17.99

Shrimp Kabob

Grilled marinated coastal shrimp, sweet peppers, and onions served with basmati rice and spicy garlic whip 20.99 🌿

Mixed Grill Kabob

Grilled assortment of chicken, kafta, and beef kabobs 23.99 *

LARGE SALADS

Add falafel for 2.49

Add chicken for 3.99

Add salmon filet for 5.49 *

Add shrimp kabob for 5.99

Add beef kabob for 6.99 *

Add tofu for 2.50 🍃

Sitti Salad Our house salad of spring mix, tomatoes, and cucumbers tossed in a blend of extra virgin olive oil, lemon juice, and dried mint, topped with red onion and pita chips 7.49 🌿🍃

Goat Cheese & Orange Salad Mixed greens, sliced orange, goat cheese, dates, and walnuts in a lemon vinaigrette 8.49 🍃🌿

Village Salad Diced feta, cucumber, kale, tomato, Kalamata olives, red onion, and green peppers with sumac vinaigrette 8.99 🌿🍃🌿

PIZZETTES

House-made flatbreads baked to order in our wood stone oven.

Chicken Artichoke Fresh mozzarella, pesto, artichoke hearts, and chicken shawarma 11.59

Sfiha Ground lamb mixed with spices, za'atar, olive oil, pine nuts, diced tomato, and parsley 11.59

Sun-Dried Tomato Pesto, sun-dried tomatoes, mozzarella and Manchego cheeses, grilled onions, and balsamic drizzle 11.59 🍃

SIDES

Add a side to your meal for 2.99

Sitti rice contains vermicelli noodles topped with roasted almonds.

Sitti Rice • Roasted Seasonal Vegetables 🌿🍃

French Fries 🌿🍃 • Basmati Rice 🌿🍃

DRINKS

Sweet or Unsweetened Tea Half gallon 3.50

Pink Lemonade Half gallon 4