

## Small Plates

### **Hummus • served with a hot fresh pita**

**Traditional:** served with 100% pure Jerusalem olive oil from our family orchards (V+,V,GF). 6  
Topped with grilled organic lamb gyro. 12

**Turkish hummus:** topped with warm spiced butter, and roasted chickpeas (V). 11

### **Spinach Pie**

Fresh spinach, onions and spices baked in Filo dough (V+, V). 5

### **Grape Leaves**

Grape leaves stuffed with beef, rice and diced tomato (GF). 6.50

### **Falafel**

Finely ground mix of chickpeas, onions, and garlic served with Tahini sauce (V+,V, GF). 6

### **Baba Ghannouj**

Pureed roasted eggplant with garlic, lemon and tahini. served with a hot pita (V+,V, GF). 6.50

### **Baked Kibbee**

Two pieces of finely ground 99% fat-free beef, bulgur wheat and traditional spices served with a side of labneh.  
9.50 (add pine nuts and onions 3)

### **Labneh**

thick and creamy yogurt, Jerusalem olive oil, za'ater (V, GF) 7

### **Garden Fries**

French fries tossed with sumac and parsley and served with a garlic whip (V, GF) 6.50

### **Za'atar Fries**

French fries tossed in our za'atar mix, served with a side of labneh for dipping (V,GF). 8.50

### **Flatbreads**

#### **Za'tar Flatbread**

A delicious mix of traditional Mediterranean spices including thyme and sesame seeds mixed with our family olive oil from the Holy Land (V+,V) 5.50

#### **Cheese Flatbread**

A custom blend of imported cheeses with a sweet and salty taste (V). 7

#### **Veggie Flatbread**

Za'atar, garbanzo beans, diced tomatoes, onion and mint (V+, V). 9.50

#### **Shawarma Flatbread**

Garlic paste with our organic chicken shawarma drizzled with tahini sauce and pickled turnips. 13

## Salads

### **The Garden Mediterranean Salad**

Falafel, hummus, feta cheese and olives served over a fattoush salad with a sumac vinaigrette dressing (V, GF) with  
2 falafel 10.50  
with 4 falafel 12.50

### **Grilled Wild Caught Salmon**

Feta cheese, craisins, caramelized nuts, served over spring greens with a sumac, lemon vinaigrette dressing (GF).  
14

### **Caesar Salad 7**

add grilled chicken. 3  
add garlic Caesar dressing 1.50

### **The Garden House Salad**

Our fattoush salad with romaine lettuce, tomato, cucumber, parsley and toasted pita with a sumac lemon vinaigrette dressing (V+,V) 6

### **Tabbouleh Salad**

Finely diced tomato, cucumber, parsley and bulgur wheat (V+,V) 6

### **Falafel Salad**

Falafel on a bed of spring greens, topped with hummus, tabbouleh and pickle turnips (V+, V) 10

## For Sharing

### The Garden Mezza

A mezza is traditional start to any Middle Eastern meal made of small plated dishes that are meant to be shared with family and friends. includes; grape leaves, hummus, tabbouleh, baba ghanouj, olives, spinach pie, fresh pita and a hot za'atar bread. serves 2-4 people. 28

### The Garden Platter

Lamb kebob, chicken kabob, lamb gyro, chicken shawarma, rice and a salad served with tzatziki and garlic dip. Serves two people (GF). 40

### Wraps and Sandwiches

All wraps are served on a fresh hot pita  
. add fries to any wrap for 2.50

### Falafel Wrap

Finely ground mix of chickpeas, garlic, parsley and special spices. Fried and served with hummus and salad on a fresh hot pita (V+, V). 6.50

### Lamb Gyro Wrap

Organic lamb gyro, tzatziki, lettuce and tomato on a fresh hot pita (H). 9.50

### Chicken Wrap

Sliced organic chicken in a shawarma marinade with garlic whip, pickled turnips and salad on a hot pita. 9

### Salmon Wrap

Wild-caught Alaskan salmon, onions, tomato, tzatziki and salad. 12

### The Garden Veggie Burger

Fried chickpea patty with tabbouleh and hummus served on a brioche bun or a pita (V+, V). 9.50

### Kibbeh Wrap

99% fat free beef mixed with cracked bulghur wheat and finely pureed vegetables and herbs. Served with a cucumber yogurt sauce and tabbouleh on a warm pita. 10.50

## Bowls and Platters

### NYC Style Chicken Over Rice

NYC style shredded chicken over rice with our famous white sauce, hot sauce. street food at best! (GF) 9

### Lamb Gyro

Lamb gyro over rice and salad topped with tzatziki sauce 14

### Falafel Bowl

Fried falafel over rice and salad topped with hummus, tabbouleh and pickled turnips (V+, V). 8.50

### Chicken Shawarma

Marinated chicken over rice and salad with a choice of garlic whip or tzatziki sauce. 13

### Chicken Tenders & Fries

3 pieces of fried tenders over fries. 8

## Large Plates

### Kabobs

Charcoal grilled organic and grass-fed kabobs. served with rice and a house salad (GF)  
Chicken with a side of garlic. 15 (add Shawarma 7)  
Lamb. 19 (add lamb gyro 9)

### Kibbeh Platter

Kibbeh b' siniyah with pine nuts and onions, served with labneh and fattoush and a hot pita. 20

### Mixed Grill

A medley of charcoal grilled chicken, lamb and salmon kabobs served over rice with a house salad (GF). 30

### The Garden Vegan Delight

Falafel, hummus, tabbouleh, baba ghanouj, served with a hot pita (V+, V). 17

### Wild Caught Salmon

Grilled salmon glazed in pomegranate molasses served with fried cauliflower drizzled with tahini sauce. served with the house salad (GF). 22

### Mixed Shawarma Platter

Lamb gyro, tzatziki, chicken shawarma, garlic paste, rice and salad (GF). 22