



VEGAN MENU

Appetizers & Soups

- Hummos, Baba Ghanoush, Tabuleh, Dolma, Harissa or Potato Salad* each 7.95
Combination – Hummos, Baba Ghanoush & Tabuleh 7.95
Large Combination (Request No Feta) – Hummos, Baba Ghanoush, Tabuleh, Dolma & Olives 11.75
Falafel Appetizer over Greens with Tahini. 7.50
Lentil Soup – Ask Server for Availability. cup 4.95 bowl 6.50

House Salads

Request No Egg and No Feta and our Vegan Tahini or House Dressing

- Falafel Salad* – Crisp Falafel Balls over Organic Greens with Fresh Veggies lunch 11.95 dinner 14.50
Green Salad – Organic Mixed Greens, Cucumber & Tomato. small 7.95 large 13.50
Spinach Salad – A bed of Spinach with Walnuts, Onion & Tomato small 9.50 large 13.50
Lentil Salad – Lentils tossed with Red Bell Pepper, Herbs, Lemon Juice, Olive Oil over a bed of
 Organic Mixed Greens with Tomato & Cucumber lunch 11.95 dinner 13.50
Salad Méditerranée – Hummos, Baba Ghanoush, Tabuleh, Armenian Potato Salad,
 Lentil Salad & Organic Salad Greens lunch 12.50 dinner 14.50
Armenian Tomato Salad – Tomatoes & Cucumbers tossed with Olives & Herbs 12.50
Fruit-only Plate – Seasonal Fresh Fruit 8.75

Specialties

Comes with your choice of Green Salad (request no feta) or Armenian Potato Salad

- Vegan Middle Eastern Plate* – Falafel, Dolma, Lentil Salad, Hummos. 16.50
Vegan Kebab lunch 12.50 dinner 16.50
 Seasonal Veggie Skewers in a Vegan Marinade, Grilled and served over Rice Pilaf
Falafel Sandwich lunch 11.95 dinner 14.50
 Crisp Falafel balls wrapped in Lavash Bread & grilled, served with Organic Greens & Tahini Sauce
Vegan Meza – Hummos, Baba Ghanoush, Tabuleh, Armenian Potato Salad,
 Green Salad, Dolma, Falafel, Veggie Kebab, and Rice Pilaf. per person 21.50

Dessert

- Vegan Chocolate Cake (Request No Whipped Cream)* 6.95