

RESTAURANT WEEK LUNCH

HUMMUS OR SOUP & CHOICE OF SALAD, SANDWICH OR PANINI

\$15

HUMMUS

with soft pita or
grilled pita chips

CLASSIC (VG)

RED PEPPER HARISSA (VG)

BASIL PESTO (VG)

SOUP

POTATO LENTIL (VG)

TOMATO BASIL (V)

SALADS

MEDITERRANEAN LAMB

mixed greens, sautéed lamb, cannellini beans, onions, tomato, feta cheese, cumin vinaigrette

TUNISIAN

mixed greens, tomatoes, goat cheese, dates, pine nuts, croutons, balsamic vinaigrette

GREEK (V)

romaine, tomato, onion, olives, cucumber, eggs, feta cheese, tapenade vinaigrette

CAESAR

kale, romaine, carrots, red onion, croutons, parmesan, smoked garlic dressing

FATOOSH (VG)

chopped romaine, cucumbers, tomato, celery, parsley, mint, crispy pita chips, tossed in za'taar-sumac dressing

SANDWICHES

FALAFEL (VG)

chopped salad, pickled turnip, tahini sauce

CHICKEN SHAWARMA

lettuce and tomato, pickled turnip, garlic yogurt

LAMB SHAWARMA

lettuce and tomato, pickled turnip, tahini sauce

GYRO

homemade beef and lamb patties, lettuce, tomato, onion, feta, tzatziki sauce

PANINI

CHICKEN MARRAKESH PRESS

grilled chicken, sumac, grilled vegetables, lemon pepper aioli, signature hummus

FRENCH RIVIERA MUSHROOM (V)

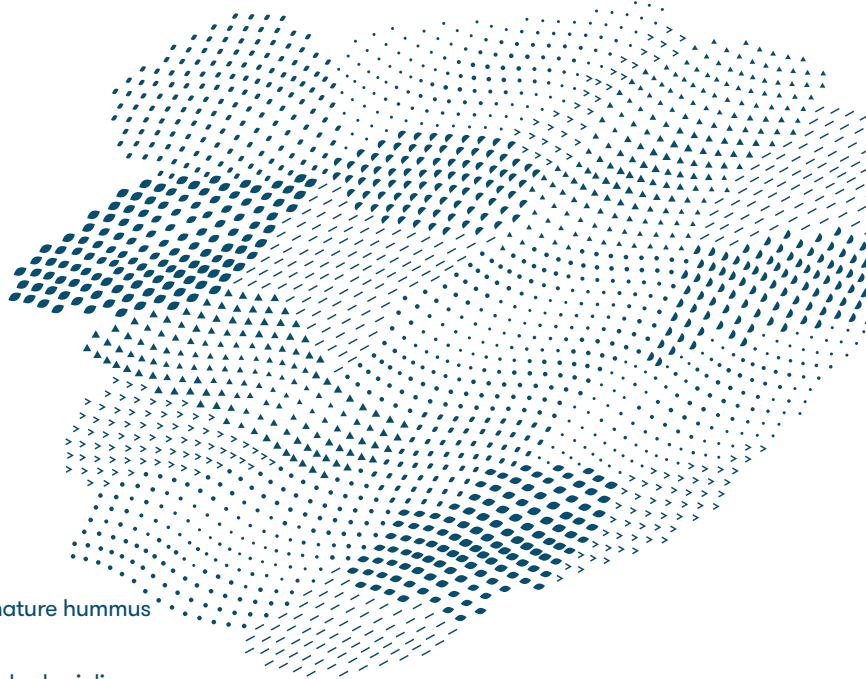
wild mushrooms, roasted tomato, caramelized onion, goat cheese, herb aioli

CHICKEN POMODORO

grilled chicken, roasted and sundried tomatoes, fresh basil, provolone cheese & basil pesto aioli

SHORT RIB GRILLED CHEESE

short ribs, caramelized onion, roasted red pepper, swiss cheese, smoked paprika dressing





RESTAURANT WEEK DINNER

CHOOSE 2 MEZZE AND 1 DESSERT OR 1 ENTREE AND 1 DESSERT

\$20

MEZZE

COLD

HUMMUS TRIO

your choice of three: classic, black bean, red pepper harissa, or pesto hummus, served with seasoned pita chips (v)

SHANKLEESH FETA SPREAD

feta cheese, 7 spice, tomato, onion, sumac, olive oil, served with seasoned pita chips (v)

BABA GHANOIJ

grilled eggplant pureed with tahini, lemon juice & garlic, served with seasoned pita chips (v)

OLIVE FEAST

selection of marinated olives served with seasoned pita chips (v)

GAZPACHO

chilled tomato soup (vg)

HOT

KAFTA MEATBALLS

beef and lamb meatballs, fresh herbs, Middle Eastern spices, with Cafe Fili roasted tomato sauce, served with crostini

LAMB OR CHICKEN SHAWARMA

choice of lamb (tahini sauce) or chicken (garlic yogurt) sauteed with Lebanese spices, topped with tomato, lettuce, warm pita bread

HUMMUS SPECIAL

signature hummus, roasted shaved lamb, harissa paste, warm pita bread

ROASTED CAULIFLOWER

with zaatar, medjool dates, pine nuts, fresh mint, tahini (vg)

MOROCCAN CASSOULET

roasted seasonal vegetables, chickpeas, Moroccan spices, garlic yogurt (v)

ENTREE

FALAFEL

baked falafel, Israeli couscous, chopped salad, harissa hummus, pickled turnip, roasted cauliflower, tahini sauce (vg)

ROASTED CHICKEN

freekeh grain, roasted vegetables, pickled onion, chopped salad, baba ghanouj, saffron aioli

MOROCCAN VEGETABLE STEW

over freekeh grain, harissa hummus, fatoosh salad (vg)

SHAWARMA

choice of lamb (tahini sauce) or chicken (garlic yogurt) sauteed with Lebanese spices, over lettuce and tomato, classic hummus, fatoosh salad

DESSERT

OPERA

almond cake, coffee syrup, coffee buttercream, dark chocolate genoise

CHARLEMAGNE

chocolate genoise infused orange syrup, hazelnut dark chocolate mousse, chocolate sticks

TIRAMISU

genoise, coffee syrup, light mascarpone, cocoa powder

BAKLAVA SAMPLER

walnut, pistachio, cashew

RED VELVET

layered with cream cheese icing, finished with velvety cocoa butter and topped with chocolate decorations.

DECADENT

three layers of chocolate genoise cake layered with dark chocolate mousse, dark chocolate ganache

VENUS

vanilla genoise, milk chocolate mousse, wild berry mousse