

STARTERS AND TAPAS

V+ GFO Hummus or Babaganoosh with two pitas 9.5
add 1.5 for Gluten-Free wrap

V+ GFO Gourmet Hummus with two pitas 11.5
*Roasted Beet & Garlic Hummus topped with pine nuts or
Sun-dried Tomato Hummus topped with roasted pecans.*

V+ GF Sautéed Cauliflower 12.5
with spicy date sauce.

Fresh Handmade Burrata 13.5
*Fresh burrata cheese accompanied with grilled baby leek and tomato, micro cilantro
with a drizzle of honey glazed balsamic and truffle oil and a dusting of sumac. Served with garlic herb ciabatta bread.*

VO+ GFO Beets Carpaccio 11.5
*Paper thin sliced roasted beets, topped with chopped pistachios and micro-herbs
with goat cheese mousse and whole wheat garlic-herb crostini.*

Shrimp Cargot 13.5
Perfectly baked shrimp with Viognier white wine, shallots and a delicate cheese blend, served with garlic-herb toasted crostinis.

V GFO Gourmet Cheese Platter 19.5
*The Bistro's daily cheese selection with a variety of gourmet cheeses from mild to robust.
Accompanied by fresh baked whole wheat ciabatta bread, kalamata olives, rose petal jam and moscato marinated apricots.*

Freshly Ground Turkey Meatballs 14.5
*Succulent meatballs blended with a selection of delicate herbs and spices.
Topped with a light fresh tomato sauce. Served with whole wheat ciabatta bread.*

V+ GFO Bistro Brussels Sprouts 9.5
Sautéed and roasted in olive oil. Topped with a Date Balsamic Glaze.

VO+ Bruschetta 12
Served on grilled ciabatta bread, topped with melted fresh mozzarella and kalamata olives.

V GFO Grilled Haloumi Cheese 10.5
*Perfectly grilled Haloumi cheese with roasted heirloom tomatoes, capers, pine nuts, olive oil and wild thyme.
Served with garlic herb ciabatta bread.*

VO+ Hot Bistro Antipasti 13
*Portobello mushrooms, tomato, melted fresh mozzarella and asparagus,
sautéed with olive oil and finished with a balsamic drizzle. Served with whole wheat ciabatta bread.*

V+ GFO Mediterranean Platter (serves 2-3 people) 20.5
A platter of hummus, babaganoosh, falafel balls, Israeli salad, pickles and two pitas.

SOUP OF THE DAY

Ask about our gourmet selection.

Cup 4.5 **Bowl** 6.5

MEDITERRANEAN SPECIALTIES

White or Whole wheat pita. Our falafel balls are gluten-free.

V+ Falafel Pita Sandwich 9 / add hummus .50
Falafel balls, cucumbers, tomatoes and pickles.

V+ GFO Falafel Platter 11

A platter of falafel balls, cucumbers, tomatoes and pickles, served with a side of hummus and pita.

V+ GFO Gourmet Falafel Platter 14

Your choice of cranberry, sun-dried tomato, pine nuts or sesame gourmet falafel balls, served with hummus, lettuce, tomatoes, pickles and pita.

VO+ GFO Sabich Pita Sandwich 10 / as a platter 12

Hummus, roasted eggplant, hard boiled egg, tomatoes, cucumbers, chopped onions, parsley and pickles.

VO+ GFO Shakshuka 15 / with lamb & angus beef 18

Delicately sautéed fresh tomatoes, onions & herbs in olive oil. Topped with 3 poached eggs. Served in a hot skillet with pita, hummus and Israeli salad.

ENTREE SALADS

V GFO Greek Salad 14 / add chicken 17

Hearts of romaine lettuce, vine-ripened tomatoes, red onions and cucumbers, dressed with feta cheese, olives and our house dressing.

V GFO Classic Bistro Salad 14 / add chicken 17

Hearts of romaine lettuce, vine-ripened tomatoes, red onions, feta cheese, walnuts and dried cranberries, served with our house honey mustard vinaigrette dressing.

V+ GFO Quinoa Salad 14 / add chicken 17

A light, ancient grain (protein rich) tossed in olive oil and lemon juice with mint, tomatoes, onions, cucumbers, green beans and parsley, topped with grilled eggplant and red peppers.

GFO Fresh Mahi Salad 18.5

Hearts of romaine lettuce, vine-ripened tomatoes, red onions and cucumbers, topped with a Mahi filet seared with garlic Dijon and sesame seeds, grilled to perfection. Seasoned with fresh herbs and served with our house dressing.

V+ GFO Traditional Israeli Salad 9.5 / add chicken 12.5

Cucumbers, tomatoes, onions and parsley chopped to perfection and topped with our house dressing.

ENTREE HUMMUS PLATES

Served with falafel balls, pickles and two pitas.

V+ GFO Authentic Hummus Plate 13.5

V+ GFO Portobello Hummus Plate 15.5

Topped with sautéed Portobello mushrooms, onions and herbs.

V+ GFO Roasted Veggie Hummus Plate 15.5

Topped with roasted red peppers, tofu, asparagus and zucchini.

GFO Angus Beef and Lamb Hummus Plate 17.5

Ground Angus beef and lamb sautéed with onions, Mediterranean spices, parsley and roasted pine nuts.

GFO Shawarma Hummus Plate 16.5

Topped with layers of non-fat chicken shawarma.

Our Pita is hand made baked fresh daily - white and whole wheat available

GFO - Gluten-free wraps available for an additional charge of 1.5

BISTRO HOUSE SPECIALTIES

Old City Crepe 14

*A flakey baked pastry filled with mozzarella, feta & kalamata olives enhanced with wild thyme & olive oil.
Served with crushed tomato & 2 hard boiled eggs.*

Tuna Melt 13.5

*Open faced whole wheat ciabatta tuna sandwich with sun-dried tomato spread,
choice of mozzarella, Swiss or American cheese. Choice of Israeli, house or quinoa salad.*

Honey Dijon Encrusted Chicken Breast "Schnitzel" 19.5

Served with hummus and pita appetizer, choice of salad and either jasmine rice, hot quinoa, French fries, grilled eggplant or couscous.

VO+ GFO Majadara 14 / add chicken 16.5

(Middle Eastern Style Risotto) Luscious array of lentils, fresh mushrooms, caramelized onions, olive oil & blended with rice or quinoa.

V+ GFO Tofu Scramble 14.5

Scrambled Tofu sautéed in olive oil. Choice of fresh spinach, red pepper, onions and mushrooms. Served with hummus and choice of salad.

V+ GFO Vegan Fajitas 16.5 / add chicken 19.5

Zesty sautéed vegetable medley, served in a hot skillet with sliced avocado, tomato, onions and a whole wheat wrap

V Eggplant Portobello Parmesan 16.5

*Robust flavorings of portobello and eggplant, with roasted garlic-tomato sauce, served in an individual skillet.
Served with garlic herb ciabatta and choice of salad.*

FROM THE GRILL

*All platters (excluding hamburgers) served with hummus and pita appetizer, a choice of salad and a choice of either
couscous, Jasmine rice, hot quinoa, French fries or grilled eggplant. Add hummus to any grill sandwich for .50*

V+ GFO Vegan Kabob Plate 17.5

Vegetable mushroom kabob patties placed on a bed of hot quinoa. Served with hummus, pita and house salad with avocado.

Ribeye Steak Sandwich 14.5

*Angus ribeye steak topped with melted mozzarella and caramelized onions
on whole wheat ciabatta bread, with roasted garlic herb potatoes.*

GFO Shawarma Pita / Platter 11 / 19

Layers of non-fat chicken shawarma, marinated in herbs and spices. Served with cucumbers, tomatoes and pickles.

GFO Jerusalem Mixed Pita / Platter 11.5 / 19.5

Grilled, skinless, mixed chicken, sautéed with onions, marinated in herbs and spices. Served with cucumbers, tomatoes and pickles.

GFO Grilled Chicken Breast Pita / Platter 11.5 / 19.5

Boneless chicken breast, grilled to perfection with Mediterranean spices. Served with cucumbers, tomatoes and pickles.

GFO Angus Beef and Lamb Kabob Pita / Platter 11.5 / 19.5

*Extra lean Angus beef and lamb patties grilled with Mediterranean spices.
Served with cucumbers, tomatoes and pickles.*

HOUSE SPECIALTY WRAPS

Served with a choice of Israeli, house or Quinoa salad. Choice of regular, whole wheat or gluten-free wrap (add 1.5).

Shawarma "Soldier Wrap" 17

Non-fat chicken shawarma in a wrap with hummus, herbed tahini, roasted eggplant, tomatoes, cucumbers, onion, lettuce and pickled beets.

Gourmet Chicken Wrap 17

Grilled chicken in a wrap with pesto, slices of avocado, garlic spread, tomatoes and sprouts.

THE BURGERS

Served with skin-on fries, lettuce, tomato and onion.

Our Signature Burger 13.5 / add cheese 14.5

Our Signature 9 oz Premium Blend Angus beef hamburger prepared to your liking, topped with caramelized onions, your choice of cheese and a garlic herb spread on a Brioche bun.

Bistro Burger 15

Our Signature 9 oz Premium Blend Angus beef hamburger on an open faced flat bread, layered with feta and mozzarella cheeses, topped with an over medium egg and served with a house salad.

Tumeric Turkey Burger 13.5

In-house ground turkey burger with sliced avocado on a Brioche bun with a garlic herb spread.

V VO+ The Portobello 13.5

Portobello mushroom topped with caramelized onions, fresh mozzarella, pesto, sun-dried tomato spread and glazed balsamic. Served on a Brioche bun with a garlic herb spread.

V VO+ Jerusalem Tofu Burger 12.5

Grilled tofu, seasoned with our house spices topped with layers of hummus, avocado, herb tahini and sauteed onions on a Brioche bun.

ENTREE VEGETARIAN WRAPS

Served with a choice of Israeli, house or Quinoa salad. Choice of regular, whole wheat or gluten-free (add 1.5).

V GFO Falafel Feta Wrap 14.5

Falafel balls, sun-dried tomato spread, feta cheese, hearts of romaine and tomatoes in a wrap, served with a side of hummus.

V+ GFO Falafel Avocado Wrap 14.5

Falafel balls, picante spread, slices of avocado, hearts of romaine and tomatoes in a wrap, served with a side of hummus.

V+ GFO Falafel and Grilled Eggplant Wrap 14.5

Herbed tahini, falafel balls, fresh spinach, grilled eggplant, parsley and tomatoes in a wrap, served with a side of hummus.

V+ GFO Veggie Wrap 14.5

Hummus layered with avocado, red pepper, alfalfa sprouts, parsley, scallions, cucumbers and homemade pickled beets in a wrap.

THE EXTRAS

V+ Skin-on Fries 5

V+ Small Israeli Salad 5.5

V+ Sweet Potato Fries 6

V+ GF 6 Falafel Balls 4

V+ Pita 1.25

V+ GF 6 Gourmet Falafel Balls 5.5

GF Gluten-Free Wrap 1.5

V+ Petite Hummus (with a meal) 2.5

V vegetarian **V+** vegan **VO+** vegan option **GF** gluten-free **GFO** gluten-free option

Please take into consideration that many Mediterranean dishes contain sesame and other unfamiliar spices.

If you have allergies, please consult your server regarding specific contents of your selections.

Our cooking oil is made purely from vegetable/non-GMO and is only used to cook vegan and gluten-free food.

Although we take all necessary precautions when preparing gluten-free dishes, our kitchen is not 100% gluten-free.

Please refrain from substitutions, due to our cozy kitchen.

All of our meals are prepared fresh to order; your patience is appreciated during our busier times.

An 18% gratuity will be added to parties of 6 or more.