



SHARE ~ STARTERS AND TAPAS

V+ GFO Authentic Hummus or Babaganoosh with two pitas 10.5
add 2.5 for Gluten-Free wrap

V+ GFO Roasted Beet & Garlic Hummus with two pitas 12.5
topped with pine nuts

V+ GFO Sun-dried Tomato Hummus with two pitas 12.5
topped with roasted pecans.

V+ GF Sautéed Cauliflower 13.5
with spicy date sauce

V Fresh Handmade Burrata 14
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 Beet Carpaccio 13.5
Paper thin sliced roasted beets, topped with chopped pistachios and
micro-herbs with goat cheese mousse and whole wheat garlic herb ciabatta.

Shrimp Cargot 15.5
Perfectly baked shrimp with Viognier white wine, shallots
and a delicate cheese blend, served with garlic herb toasted ciabatta.

Freshly Ground Turkey Meatballs 17
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 11.5
Sautéed and roasted in olive oil. Topped with a Date Balsamic Glaze.

V Blistered Shishito Peppers 10.5
Prepared with olive oil & sea salt. Served with garlic herb ciabatta.

V GFO Grilled Haloumi Cheese 12.5
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 15
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 22
(serves 2-3 people)
A platter of hummus, babaganoosh,
falafel balls, Israeli salad, pickles and two pitas.

SOUP OF THE DAY

Ask about our gourmet selection

Cup 5 Bowl 7

HOUSE SPECIALTY WRAPS

Served with a choice of Israeli, house or Quinoa salad.
Choice of regular, whole wheat or gluten-free wrap (add 2.5).

Shawarma "Soldier Wrap" 18
Non-fat chicken shawarma in a wrap with hummus, herbed tahini,
roasted eggplant, tomatoes, cucumbers, onion, lettuce and pickled beets.

Gourmet Chicken Wrap 18
Grilled chicken in a wrap with pesto, slices of avocado,
garlic spread, tomatoes and sprouts.

ENTREE HUMMUS PLATES

Served with falafel balls, pickles and two pitas.

V+ GFO Authentic Hummus Plate 14.5

V+ GFO Portobello Hummus Plate 16.5
Topped with sautéed Portobello mushrooms, onions and herbs.

V+ GFO Roasted Veggie Hummus Plate 16.5
Topped with roasted red peppers, tofu, asparagus and zucchini.

GFO Angus Beef and Lamb Hummus Plate 18.5
Ground Angus beef and lamb sautéed with onions,
Mediterranean spices, parsley and roasted pine nuts.

GFO Shawarma Hummus Plate 17.5
Topped with layers of non-fat chicken shawarma.

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 11.5
A platter of falafel balls, cucumbers, tomatoes and pickles, served with a
side of hummus 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 15.5 / with lamb & angus beef 18.5
Delicately sautéed fresh tomatoes, onions & herbs in olive oil. Topped with
three poached eggs. Served in a hot skillet with pita, hummus and Israeli salad.

ENTREE SALADS

V GFO Greek Salad 14.5 / with chicken 17.5
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 14.5 / with chicken 17.5
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 15.5 / with chicken 18.5
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 19.5
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 13 / with chicken 16
Cucumbers, tomatoes, onions and parsley chopped to perfection and
topped with our house dressing.

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

GFO - Gluten-free wraps available for an additional charge of 2.5

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



BURGERS / HAND-HELDS

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

Our Signature Burger 13.5 / with 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.

Turmeric Turkey Burger 13.5
In-house ground turkey burger with sliced avocado on a Brioche bun with a garlic herb spread.

V+ V VO+ The Portobello 13.5
Portobello mushroom topped with caramelized onions, fresh mozzarella, pesto, sun-dried tomato spread and glazed balsamic. Served on ciabatta bread 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 sautéed onions on ciabatta bread.

Ribeye Steak Sandwich 15
Angus ribeye steak topped with melted mozzarella and caramelized onions on whole wheat ciabatta bread, with roasted garlic herb potatoes.

BISTRO HOUSE SPECIALTIES

VO+ GFO Majadara 16.5 / with chicken 18.5
(Middle Eastern Style Risotto) Luscious array of lentils, fresh mushrooms, caramelized onions, olive oil & blended with rice or quinoa.

V+ GFO Tofu Scramble 16.5
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 17.5 / with chicken 20
Zesty sautéed vegetable medley, served in a hot skillet with sliced avocado, tomato, onions and a whole wheat wrap

V Eggplant Portobello Parmesan 19
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.

ENTREE VEGETARIAN WRAPS

Served with a choice of Israeli, house or Quinoa salad. Choice of regular, whole wheat or gluten-free (add 2.5).

V GFO Falafel Feta Wrap 15.5
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 15.5
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 15.5
Herbed tahini, falafel balls, fresh spinach, grilled eggplant, parsley and tomatoes in a wrap, served with a side of hummus.

V+ GFO Veggie Wrap 15.5
Hummus layered with avocado, red pepper, alfalfa sprouts, parsley, scallions, cucumbers and homemade pickled beets in a wrap.

ENTREES

Shrimp Cilantro 29
Delectable shrimp sautéed to perfection with fresh garlic and cilantro. Served with rice, salad, garlic herb ciabatta & glass of house wine.

Mahi-Mahi 28
Ask server for today's preparation style. Served with hot side, salad, garlic herb ciabatta & glass of house wine.

Seared Sea Scallops 29
Served with couscous and grilled asparagus, choice of salad, pita & hummus and glass of house wine.

V Pappardelle Pasta with Fresh Beet 18 / **with Chicken, Wild Mushroom & Cream** 22
Served with light garlic herb sauce, topped with melted goat cheese, salad and garlic herb ciabatta.

Grilled Lamb Chops 29
Served with choice of hot side, choice of salad, garlic herb ciabatta & glass of house wine.

Honey Dijon Encrusted Chicken Breast "Schnitzel" 23
Served with hummus and pita appetizer, choice of salad and either jasmine rice, hot quinoa, French fries, grilled eggplant or couscous.

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

GFO Shawarma Pita / Platter 11.5 / 22.5
Layers of non-fat chicken shawarma, marinated in herbs and spices. Served with cucumbers, tomatoes and pickles.

VO GFO Jerusalem Mixed Pita / Platter 12 / 23.5
Grilled, skinless, mixed chicken, sautéed with onions, marinated in herbs and spices. Served with cucumbers, tomatoes and pickles.

GFO Grilled Chicken Breast Pita / Platter 12 / 23.5
Boneless chicken breast, grilled to perfection with Mediterranean spices. Served with cucumbers, tomatoes and pickles.

GFO Angus Beef and Lamb Kabob Pita / Platter 12.5 / 24
Extra lean Angus beef and lamb patties grilled with Mediterranean spices. Served with cucumbers, tomatoes and pickles.

THE EXTRAS

V+ Skin-on Fries 6
V+ Sweet Potato Fries 7
V+ Pita 1.5
GF Gluten-Free Wrap 2.5
V+ GF 6 Falafel Balls 5
V+ GF 6 Gourmet Falafel Balls 7

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 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.