



## 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+ GF 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.

**V+ GFO Mediterranean Platter** 22  
(serves 2-3 people) A platter of hummus, babaganoosh,  
falafel balls, Israeli salad and two pitas.

## SOUP OF THE DAY

Ask about our gourmet selection

**Cup 5      Bowl 7**

## ENTREE HUMMUS PLATES

Served with falafel balls 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 and tomatoes.

**V+ GFO Falafel Platter** 11.5  
A platter of falafel balls, cucumbers and tomatoes,  
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 and parsley.

**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 GF 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 GF 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+ GF 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.

**GF 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+ GF Traditional Israeli Salad** 13 / with chicken 16  
Cucumbers, tomatoes, onions and parsley chopped to perfection and  
topped with our house dressing.

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

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



## BURGERS / HAND-HELDS

*Served with skin-on hand cut 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.*

**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, 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 Eggplant Portobello Parmesan** 19

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

## 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, spinach leaves, red bell peppers, tomatoes, sprouts and garlic spread.*

**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 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 red pepper, alfalfa sprouts, parsley, tomatoes, cucumbers and homemade pickled beets in a wrap.*

## ENTREES

**Shrimp Cilantro** 29

*Delectable shrimp sautéed to perfection with fresh garlic and cilantro. Served with choice of salad, choice of hot side, garlic herb ciabatta & glass of house wine.*

**Mahi-Mahi** 28

*Ask server for today's preparation style.*

*Served with choice of salad, choice of hot side, garlic herb ciabatta & glass of house wine.*

**Seared Sea Scallops** 29

*Served with grilled asparagus, choice of salad, choice of hot side, pita & hummus and glass of house wine.*

**Grilled Lamb Chops** 29

*Served with choice of salad, choice of hot side, garlic herb ciabatta & glass of house wine.*

**Honey Dijon Encrusted Chicken Breast "Schnitzel"** 23

*Served with hummus and pita appetizer, choice of salad and choice of hot side.*

## FROM THE GRILL

*All platters (excluding hamburgers) served with hummus and pita appetizer, a choice of salad and a choice of either Jasmine rice, hot quinoa, skin-on hand cut 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 and tomatoes.*

**VO GFO Jerusalem Mixed Pita / Platter** 12 / 23.5

*Grilled, skinless, mixed chicken or vegan option of Portobello mushrooms and tofu, sautéed with onions, marinated in herbs and spices. Served with cucumbers and tomatoes.*

**GFO Grilled Chicken Breast Pita / Platter** 12 / 23.5

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

**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 and tomatoes.*

## THE EXTRAS

**V+ Skin-on Hand Cut Fries** 6

**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.*