

Mezza

Cold

substitutions may incur additional costs

- v **Hommus** sm 5 lg 7
fresh chickpeas pureed with tahini, garlic, & lemon juice
- v **Roasted Red Pepper Hommus or Jalapeno Hommus** sm 5 lg 7
- Hommus with Hashweh** choose from any of the above listed hommus options sm 8 lg 10
finely seasoned ground lamb sautéed with onions, toasted pine nuts & almonds
- v **Baba Ghannouge** sm 6 lg 8
roasted eggplant minced with tahini, garlic, & lemon juice
- v **Eggplant Salad** sm 6 lg 8
minced roasted eggplant, tomato, red onion, parsley, garlic, lemon & olive oil
- Kibbeh Nyeh*** (mild, medium or spicy)the steak tartare of Lebanon! sm 8 lg 13
freshly ground sirloin of lamb, cracked wheat, minced onions & spices, served raw**
- v **Tomato Kibbeh** (mild, medium or spicy) sm 6 lg 10
minced tomato, cracked wheat, minced onions & spices** *** may substitute organic quinoa, add 1.5*
- v **Laban Cucumber Salad** 6
house-made yogurt with diced cucumber, fresh mint & garlic
- v **Labneh** thick yogurt spread served with extra virgin olive oil 5 with garlic 6
- v **Combination Platter** hommus, tabbouleh, baba ghannouge & fattoush 10
- v **Feta, Olives & Tomatoes** 10
- v **Lifit** pickled turnips, **Kabeese** pickled vegetables or combination of both sm 2 lg 4
- v **Freshly Cut Garden Vegetables** 4
- v **Romaine Leaves** 3

Hot

- Joe's Not So Buffalo Chicken Wings (6)** 7
crispy wings tossed with Anita's zip sauce, served with Anita's creamy feta dressing and carrot sticks
- v **Stuffed Grape Leaves (4)** meat or vegetarian 7
house rolled vine leaves stuffed with lamb & rice or vegetarian style stuffed with rice, chickpeas and tomatoes. served with yogurt
- v **Falafil (4)** baked or fried 5.5
ground chickpeas mixed with parsley, onion & spices, served with tahini & pickled turnips
- Fried Kibbeh (3)** 10
sautéed lamb, onions, toasted pine nuts & almonds, stuffed in balls of kibbeh, fried in vegetable oil, served with yogurt
- v **Lentils, Spinach & Goat Cheese** 6
lightly seasoned lentils topped with garlic-sauteed spinach and crumbled goat cheese
- v **Mujadra** lentils, rice, caramelized onions and served with yogurt and pickled vegetables 6
- v **Batata** freshly cut potato fries with Anita's own blend of seasonings 3
- v **Grilled Vegetables** 4

Pita Pizza

- Arabian Pizza** garlic, roasted red pepper hommus, ground lamb, artichoke hearts & roasted red peppers 6
- v **Phoenician Pizza** garlic, roasted eggplant, tomatoes, red onion, mint and feta cheese 6
- v **Spinach & Cheese Pizza** garlic, chopped spinach & a blend of cheeses 6
- v **Zaatar Pizza** garlic, dried thyme, sumac, sesame seeds, labneh, goat cheese & kalamata olives 6

v = vegetarian

*cooked to order. Notice.....consuming raw or undercooked meats, poultry, shellfish or eggs, may increase your risk of food-borne illness

Mixed Mezza

a skewer each of Shish Kafta & Shish Tawook, Chicken Shawarma, Beef Shawarma, two each of Grape Leaves & Falafil, Hommus, Tabbouleh, Fattoush & Kabeese

serves 2-3

34

Vegetarian Mezza

Hommus, Tabbouleh, Fattoush, Baba Ghannouge, four each of Vegetarian Grape Leaves & Falafil, served with Labneh & Kabeese

serves 2-3

28

Pita Sandwiches

additional sauces, ingredients or substitutions may incur additional cost

Shish Kebob*	choice of beef or lamb, with hommus	beef 6	lamb 6
Shish Kafta	grilled ground beef & lamb, mixed with parsley, onions & spices, with hommus		6
Shish Tawook	(chicken kebob) with hommus		5
Chicken Breast	with lettuce, tomato & garlic sauce		5
Chicken Shawarma	with pickle & garlic sauce		5
Beef Shawarma	wrapped with parsley, thinly sliced red onion & tahini		5.5
Baked Kibbeh	with yogurt		6
Gyro	with lettuce, tomato & house made gyro sauce		5
Chicken Gyro	with lettuce, tomato & house made gyro sauce		5
v Falafil	with lettuce, tomato, chopped parsley, pickled turnips & tahini sauce		5
v Super Falafil	with hommus, tabbouleh & tahini		5.5
v Hommus & Tabbouleh			5
v Grape Leaves & Hommus	meat or vegetarian grape leaves		6
v Cucumber, Tomato, Feta & Mint			5
v Anita's Roasted Wrap	roasted eggplant, tomatoes, red onion, mint & feta		6
v Mujadra	lentils, rice, caramelized onions and yogurt		5

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Salads

add grilled chicken breast or chicken shawarma to any salad 4.00

additions or substitutions may incur additional cost

- v **Tabbouleh** sm 5.5 lg 7.5
 chopped parsley, tomato, onion & mint, mixed with cracked wheat, lemon & olive oil
may substitute organic quinoa, add 1.5
- v **Fattoush** sm 5.5 lg 7.5
 tomato, cucumber, green pepper, parsley, romaine lettuce blended in a tangy sumac dressing and tossed with toasted pita chips
- Chicken Feta Fattoush** 12.5
 a house specialty of our popular fattoush salad with chicken shawarma & feta cheese
- v **Chick Pea Salad** sm 5.5 lg 7.5
 a house specialty of chick peas mixed with cracked wheat, fresh mint & parsley in a fresh lemon, garlic & extra virgin olive oil dressing *may substitute organic quinoa, add 1.5*
- v **Lebanese Salad** sm 5.5 lg 7.5
 romaine lettuce, tomato, cucumber, green pepper, red onion, fresh mint, tossed with Anita's house dressing
- v **Greek Salad** sm 7.5 lg 10.5
 romaine lettuce, tomatoes, cucumber, sliced beets, kalamata olives, pepperoncini, chickpeas, red onion & feta, served with Anita's house dressing
- v **Falafil Salad (4)** baked or fried 10.5
 falafil served on a bed of tabbouleh, fattoush & hommus, served with a side of tahini sauce
- v **Mediterranean Salad** 11.5
 mixed greens, roasted red peppers, kalamata olives, sun dried tomatoes & goat cheese, served with a herbed mustard dressing
- Anita's Chopped Salad** 12.5
 romaine lettuce, chopped grilled chicken breast, tomatoes, feta, hard boiled egg & bacon, served with Anita's creamy feta dressing
- Middle Eastern Michigan Salad** 12.5
 mixed greens, crumbled blue cheese, roasted pistachios, dried Michigan cherries, sliced grilled chicken breast, served with a raspberry vinaigrette dressing
- Kale Quinoa Salad** 11.5
 chopped kale tossed in our honey vinaigrette with organic quinoa, roasted almonds & dried Michigan cherries
with chicken 13.5 with salmon 15.5

Soups

- v **Lemon Lentil**
cup 3
- v **Black Bean**
bowl 4
add crumbled feta .75
- Soup of the Day**
quart 10

v = vegetarian

please advise your server of any known food allergies

18% gratuity will be added to groups of 6 or more. no separate checks please.

Entrees

served with rice, hommus, tabbouleh & choice of Lebanese salad or soup

grilled vegetables and gluten free options are available, ask your server for accommodations

additions or substitutions may incur added cost

Shish Kebob*	beef 13.5	lamb 14.5
your choice of grilled tender cubes of marinated beef or lamb		
Shish Kafta		13.5
grilled ground beef & lamb mixed with parsley, onions & spices		
Shish Tawook (chicken kebob)		12.5
grilled tender cubes of chicken breast marinated in lemon & garlic		
Chicken Breast		12.5
marinated in lemon & garlic		
Mixed Grill*		19.5
a trio of our Shish, Kafta & Tawook kebobs		
Shawarma	chicken 12.5	beef 13.5
marinated beef or chicken breast, prepared on the open grill		
Baked Kibbeh		13.5
sautéed onions, toasted pine nuts & almonds baked between layers of ground lamb & cracked wheat, served with yogurt		
v Stuffed Grape Leaves (6)	meat or vegetarian	13.5
house rolled vine leaves stuffed with lamb & rice or vegetarian style stuffed with rice, chickpeas & tomatoes. served with yogurt		
v Falafil Platter (6)	baked or fried	10.5
ground chickpeas mixed with parsley, onion & spices, served with tahini		
Lamb Chops*		market price
loin chops, marinated and grilled		
Lamb Shank		17.5
braised with potatoes and carrots in a rich tomato sauce (not served with rice pilaf)		
Salmon Filet		15.5
north atlantic salmon seasoned with fresh dill, served with our dill tahini sauce		
Deboned Chicken		18.5
marinated ½ chicken prepared on the open grill		

the items below are served as listed

Ghallabah	choice of: vegetarian, chicken or shrimp	16.5	beef or lamb	18.5
sauté of bell peppers, onions, tomatoes, mushroom, carrots blended with garlic & spices. served with rice				
v Mujadra				9.5
lentils, rice & caramelized onions, served with yogurt and pickled vegetables				
v Spinach Pie				11.5
a blend of feta, cottage cheese, spinach, fresh dill & onions between layers of fillo dough, served with tabbouleh & rice pilaf				
v Artichoke Pie				11.5
a blend of feta, cottage cheese, artichoke hearts, fresh dill & onions between layers of fillo dough, served with tabbouleh & rice pilaf				

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Beverages

all raw juices and smoothies 4.5

Raw Juices

The Visionary

carrot, apple & banana

Rocket Fuel

carrot, celery, beet & apple

Garden Variety

carrot, celery, spinach & cucumber

Rise & Shine

carrot & orange

C3PO

carrot, cantaloupe, celery, pomegranate & orange

Smoothies

Berries over Beirut

strawberry, blueberry & raspberry

Wango Tango

raspberry, mango, strawberry & banana

Anti-Oxinator

blueberry, raspberry & pomegranate

#16

orange, strawberry, banana & honey

Motown Melon

cantaloupe & fresh mint

.....or create your own from the following ingredients:

Strawberry, Banana, Orange, Apple, Cantaloupe,
Blueberry, Raspberry, Mango, Pomegranate, Kiwi, Pineapple
Carrot, Celery, Cucumber, Beet, Spinach, Kale, Parsley, Ginger Root

add milk or almond milk at no charge

add a protein boost or flax seed 1

Cold Drinks

Lemonade (freshly squeezed)	2.5
Mint Ice Tea (house brewed)	2
Sparkling Water	sm 2 lg 4.5
Fountain Drinks	2.25
Bottled Water	2
Organic Chocolate Milk	2

Hot Drinks

Turkish Coffee	2
Coffee	2
Tea	2

Kids Corner

for our guests 12 and under

all kids meals served with choice of lebanese fries,
rice or hommus . fountain drink, lemonade or organic milk

5.5

Grilled Cheese Pita Triangles

Cheese Pita Pizza (tomato sauce & cheese)

Hot Dog Kebob

Chicken Strips

Mini Chicken Kebob

Grape Leaves (meat or vegetarian) 2pcs

Desserts

Rice Pudding	2.5
Lemon Tart	4
Baklava	1.5

*ask about our featured gluten-free &
vegan dessert items also!*

Lunch

served with rice, hommus &, tabbouleh, add a cup of soup 1.5

grilled vegetables or gluten free options are available, ask your server for accommodations

Served until 4:00 pm every day

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| Shish Kebab* | beef 10.5 | lamb 11.5 |
| your choice of grilled tender cubes of marinated beef or lamb | | |
| Shish Kafta | | 9.5 |
| grilled ground beef & lamb, mixed with parsley, onions & spices | | |
| Shish Tawook (chicken kebob) | | 9.5 |
| grilled tender cubes of chicken breast marinated in lemon & garlic | | |
| Chicken Breast | | 9.5 |
| marinated in lemon & garlic | | |
| Shawarma | Chicken 9.5 | Beef 10.5 |
| marinated beef or chicken breast, prepared on the open grill | | |
| Baked Kibbeh | | 9.5 |
| ground lamb with sautéed onions, toasted pine nuts & almonds baked between layers of ground lamb & cracked wheat, served with yogurt | | |
| v Stuffed Grape Leaves (4) | meat or vegetarian | 9.5 |
| house rolled vine leaves stuffed with lamb & rice or vegetarian style stuffed with rice, chickpeas & tomatoes, served with yogurt | | |
| v Falafil Platter (4) | baked or fried | 8.5 |
| ground chickpeas mixed with parsley, onion & spices, served with tahini | | |
| Gyro Platter | served with house made gyro sauce | 8.5 |
| Chicken Gyro Platter | served with house made gyro sauce | 8.5 |
- the items below are served as listed
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|-----------------|---|-----|
| v Mujadra | lentils, rice & caramelized onions, served with yogurt & pickled vegetables | 8.5 |
| v Spinach Pie | a blend of feta, cottage cheese, spinach, dill & onions baked between layers of fillo dough, served with rice pilaf and tabbouleh | 9.5 |
| v Artichoke Pie | a blend of feta, cottage cheese, artichoke heart, dill & onions baked between layers of fillo dough, served with rice pilaf and tabbouleh | 9.5 |
| v Sampler Lunch | tabbouleh, hommus, baba ghannouge & falafil, served with tahini | 9.5 |

Soup & Salad Lunch Special

choose any cup of soup & small salad
(Tabbouleh, Fattoush, Chick Pea, Lebanese or Eggplant)

\$7.75

Soup & Sandwich Lunch Special

choose any cup of soup & pita sandwich

\$7.75