

# Anita's Kitchen

## cold mezza

substitute organic quinoa for cracked wheat 1	small	large
<b>hommus</b> traditional•roasted red pepper•jalapeno	5	7
<b>hommus with hashweh</b> seasoned ground lamb sautéed with onions, toasted pine nuts, almonds	8	10
<b>baba ghannouge</b> roasted eggplant minced with tahini, garlic, lemon	6	8
<b>eggplant salad</b> minced roasted eggplant, tomato, red onion, parsley, garlic, lemon	6	8
<b>kibbeh nyeh</b> *mild•medium•spicy served raw fresh ground sirloin of lamb, cracked wheat, minced onions, spices	8	13
<b>tomato kibbeh</b> minced tomato, cracked wheat, minced onions, spices	6	10
<b>labneh</b> thick yogurt spread served with olive oil • add garlic for 1	5	
<b>combination platter</b> hommus•tabbouleh•baba ghannouge•fattoush		10
<b>feta, olives, and tomatoes</b>		10
<b>lifit</b> pickled turnips <b>kabeese</b> pickled vegetables	3	5
<b>freshly cut garden vegetables</b>		4
<b>romaine leaves</b>		3
<b>garlic sauce</b>	.75	3
<b>organic falafil chips</b> spicy•regular		5

## hot mezza

<b>stuffed grape leaves</b> [4] lamb•vegetarian house rolled vine leaves stuffed with lamb and rice vegetarian style stuffed with rice, chickpeas, tomatoes, parsley, and onion	7
<b>falafil</b> [4] fried•baked ground chickpeas, parsley, onion, spices served with tahini•pickled turnips	5.5
<b>mujadra</b> lentils, rice, caramelized onions•served with yogurt and pickled vegetables	7
<b>fried kibbeh</b> [3] sautéed lamb, onions, toasted pine nuts and almonds stuffed in balls of kibbeh, fried, and served with yogurt	10
<b>joe's not-so-buffalo chicken wings</b> crispy wings tossed with AK zip sauce served with AK creamy feta dressing and carrots	7
<b>lentils, spinach &amp; goat cheese</b> lightly seasoned lentils, garlic-sautéed spinach, topped with goat cheese	6
<b>batata</b> freshly cut potato fries tossed in a blend of AK seasonings	4
<b>grilled vegetables</b>	4

## mixed mezza

a shareable platter for 2-3	34
<b>hommus•tabbouleh•fattoush•[2] falafil</b> <b>[2] lamb grape leaves•kabeese</b>	
<b>shish kafta•shish tawook•chicken shawarma</b> <b>beef shawarma•rice</b>	

## vegetarian mezza

a shareable platter for 2-3	28
<b>hommus•tabbouleh•fattoush•baba ghannouge</b> <b>[4] falafil•labneh•kabeese•[4] vegetarian grape leaves</b>	

## pita pizza

<b>arabian</b> garlic•roasted red pepper hommus•ground lamb•artichoke hearts•roasted red peppers	6
<b>phoenician</b> garlic•roasted eggplant•roasted tomato•roasted red onion•feta cheese•mint	
<b>spinach &amp; cheese</b> garlic•spinach•blend of cheese	
<b>zaatar</b> garlic•dried thyme•sumac•sesame seeds•labneh•goat cheese•kalamata olives	

## soups

all soups are vegan and gluten-free	cup	bowl
<b>lemon lentil</b>	3.5	4.5
<b>crushed lentil</b>	3.5	4.5
<b>black bean</b>	3.5	4.5

add crumbled feta .75 • add chopped onions no charge

v•vegetarian •vegan •halal •gluten free

please inform your server of any dietary restrictions or food allergies  
please note we are cooking in an open kitchen with shared surfaces

18% gratuity added to groups of 6+ • no separate checks please  
prices subject to change without notice

## salads

add chicken 5•salmon 6

substitute organic quinoa for cracked wheat 1	small	large
<b>chicken feta fattoush</b> our popular fattoush salad with chicken shawarma and feta cheese		13
<b>anita's chopped</b> romaine lettuce, chicken breast, tomatoes, feta, egg, bacon creamy feta dressing		13
<b>middle eastern michigan</b> mixed field greens, chicken breast, roasted pistachios michigan dried cherries, blue cheese, raspberry vinaigrette		14
<b>kale quinoa</b> chopped kale, organic quinoa, roasted almonds, michigan dried cherries honey vinaigrette•with chicken 14•with salmon 16		12
<b>fattoush</b> tomato, cucumber, green pepper, parsley, romaine lettuce sumac dressing•topped with toasted pita chips	5.5	7.5
<b>falafil</b> [4] fried•baked falafil•tabbouleh•fattoush•hommus•tahini sauce		11
<b>greek</b> romaine lettuce, tomatoes, cucumber, beets, kalamata olives pepperoncini, chick peas, red onion, feta, AK house dressing	8	11
<b>lebanese</b> romaine lettuce, tomato, cucumber, green pepper, red onion fresh mint, AK house dressing	5.5	7.5
<b>tabbouleh</b> chopped parsley, tomato, onion, mint, cracked wheat lemon, olive oil	5.5	7.5
<b>chick pea</b> chick peas, cracked wheat, fresh mint, parsley, lemon, garlic, olive oil	5.5	7.5

## pita sandwiches

sandwiches served as described•modifications may incur additional cost	
<b>chicken shawarma</b> pickle•garlic sauce	5
<b>beef shawarma*</b> parsley•thinly sliced red onion•tahini	6
<b>kafta*</b> ground beef and lamb mixed with parsley, onions, spices•hommus	5
<b>chicken kebob</b> hommus	5
<b>beef kebob*</b> hommus	7
<b>lamb kebob*</b> hommus	7
<b>chicken breast</b> lettuce•tomato•garlic sauce	5
<b>baked kibbeh</b> yogurt	6
<b>gyro</b> choice of lamb•chicken lettuce•tomato•house-made gyro sauce	5
<b>falafil</b> lettuce•tomato•chopped parsley•pickled turnips•tahini	5
<b>super falafil</b> hommus•tabbouleh•tahini	5
<b>hommus+tabbouleh</b>	5
<b>grape leaves+hommus</b> lamb or vegetarian grape leaves	5
<b>cucumber tomato feta mint</b>	5
<b>anita's roasted wrap</b> roasted eggplant•tomatoes•red onion•mint•feta	5
<b>mujadra</b> lentils•rice•caramelized onions•yogurt	5

## soup+salad

choose one soup and one small salad	8
<b>lemon lentil</b> <b>crushed lentil</b> <b>black bean</b>	<b>tabbouleh</b> <b>lebanese fattoush</b> <b>chick pea eggplant</b>
available until 4pm	

## soup+sandwich

choose one soup and one pita sandwich	8
<b>lemon lentil</b> <b>crushed lentil</b> <b>black bean</b>	<b>choose one sandwich from above list</b>
available until 4pm	

## kids corner

for our guests aged 12 years and under

choose one item from each column	6
<b>mini chicken kebob</b> <b>grape leaves</b> meat•vegetarian [2] <b>grilled cheese pita triangles</b> <b>cheese pita pizza</b> tomato sauce•cheese <b>hot dog kebob</b> <b>chicken strips</b>	<b>lebanese fries</b> <b>hommus</b> <b>rice</b>
<b>fountain drink</b> coke•diet coke•sprite ginger ale•iced tea <b>AK lemonade</b> <b>organic chocolate milk</b>	

# Anita's Kitchen

## entrées

all entrées served with rice, hommus, and tabbouleh unless otherwise noted • dinner served with soup or lebanese side salad

add soup/salad to lunch for 1.5

substitute grilled vegetables for rice 2.5 • gluten-free options available

	lunch	dinner
	lunch specials served until 4pm	
<b>chicken shawarma</b> <sup>H</sup> marinated chicken breast, prepared on the open grill	10	13
<b>beef shawarma*</b> <sup>H</sup> marinated beef, prepared on the open grill	11	14
<b>shish kaffa*</b> <sup>H</sup> grilled, ground beef and lamb, mixed with parsley, onions, and spices	10	14
<b>chicken kebob</b> <sup>H</sup> grilled tender cubes of chicken breast marinated in lemon and garlic	10	13
<b>beef kebob*</b> <sup>H</sup> grilled, tender cubes of marinated beef	11	14
<b>lamb kebob*</b> <sup>H</sup> grilled, tender cubes of marinated lamb	12	15
<b>mixed grill*</b> <sup>H</sup> a trio of our kaffa, chicken, and your choice of lamb or beef kebob		20
<b>chicken breast</b> <sup>H</sup> marinated in lemon and garlic	10	13
<b>baked kibbeh</b> <sup>H</sup> ground lamb with sautéed onions, toasted pine nuts and almonds baked between layers of ground lamb and cracked wheat • yogurt	10	14
<b>stuffed grape leaves</b> [4 with lunch • 6 with dinner] lamb • vegetarian <sup>H</sup> house rolled vine leaves stuffed with lamb and rice • yogurt vegetarian style stuffed with rice, chickpeas, tomatoes, parsley, and onions	10	14
<b>falafil platter</b> [4 with lunch • 6 with dinner] baked • fried <sup>V</sup> ground chickpeas mixed with parsley, onion, and spices • tahini	10	13
<b>gyro platter</b> lamb or chicken house-made gyro sauce	10	13
<b>deboned chicken</b> marinated half chicken, prepared on the open grill		20
<b>salmon filet</b> <sup>V</sup> north atlantic salmon seasoned with fresh dill • dill tahini sauce		17
<b>lamb chops*</b> <sup>H</sup> loin chops, marinated and grilled		mkt
<b>lamb shank</b> <sup>H</sup> braised with potatoes and carrots • served in rich tomato sauce [not served with rice]		19

the items below are served as described

<b>mujadra</b> <sup>V gf</sup> lentils, rice, caramelized onions • served with yogurt and kabeese	lunch 9	dinner 10
<b>spinach pie</b> <sup>V</sup> a blend of feta, cottage cheese, spinach, fresh dill, and onions between layers of fillo dough • served with tabbouleh and rice	lunch 10	dinner 12
<b>artichoke pie</b> <sup>V</sup> a blend of feta, cottage cheese, artichoke hearts, fresh dill, and onions between layers of fillo dough • served with tabbouleh and rice	lunch 10	dinner 12
<b>sampler lunch</b> <sup>V</sup> tabbouleh • hommus • baba ghannouge • falafil • tahini	lunch 10	
<b>ghallabah</b> <sup>gf</sup> sautéed bell peppers, onions, tomatoes, mushrooms, and carrots blended with garlic and seasonings served with rice • served with hommus add 1	choice of: vegetarian • chicken • shrimp 17	beef • lamb 19

## beverages

<b>AK lemonade</b> freshly squeezed in house daily	2.5
<b>AK mint iced tea</b> house brewed	2
<b>sparkling water</b>	sm 2 lg 4.5
<b>fountain drinks</b> coke • diet coke • sprite • ginger ale • iced tea	2.5
<b>organic chocolate milk</b>	2
<b>coffee • hot tea</b>	2
<b>turkish coffee</b>	2

## desserts

<b>rice pudding</b> <sup>gf</sup>	2.5	<b>chocolate dream cake</b> <sup>V gf</sup>	3
<b>ginger molasses cookie</b> <sup>V</sup>	2	<b>lemon tart</b>	5
<b>baklawa</b>	1.5	<b>oatmeal date bar</b>	3

## raw juices + smoothies

6

<b>the visionary</b> carrot • apple • banana	<b>berries over beirut</b> strawberry • blueberry • raspberry
<b>rocket fuel</b> carrot • celery • beet • apple	<b>wango tango</b> raspberry • mango • strawberry • banana
<b>garden variety</b> carrot • celery • spinach • cucumber	<b>anti-oxinator</b> blueberry • raspberry • pomegranate
<b>rise &amp; shine</b> carrot • orange	<b>#16</b> orange • strawberry • banana • honey
<b>c3po</b> carrot • cantaloupe • celery pomegranate • orange	<b>motown melon</b> cantaloupe • fresh mint
<b>create your own</b> strawberry • banana • orange • apple • cantaloupe • blueberry raspberry • mango • pomegranate • pineapple • carrot • celery cucumber • beet • spinach • kale • parsley • ginger root	

\*cooked to order: consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness  
please advise your server of any known food allergies  
modifications may incur additional charges

since our inception, AK has been employing sustainable and eco-friendly practices in an effort to be as environmentally conscious as possible. we source our meat, poultry, produce, legumes, and beans through local farmers and purveyors, we recycle our cooking oil, and we are reducing our environmental footprint by using recycled, recyclable, and bio-based materials.