

Anita's Kitchen

cold mezza

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

hot mezza

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

mixed mezza

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

vegetarian mezza

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

pita pizza

arabian ^H garlic•roasted red pepper hommus•ground lamb•artichoke hearts•roasted red peppers	6
phoenician ^v garlic•roasted eggplant•roasted tomato•roasted red onion•feta cheese•mint	
spinach & cheese ^v garlic•spinach•blend of cheese	
zaatar ^v garlic•dried thyme•sumac•sesame seeds•labneh•goat cheese•kalamata olives	

soups

	cup	bowl
all soups are vegan and gluten-free		
lemon lentil	3.5	4.5
crushed lentil	3.5	4.5
black bean	3.5	4.5
add crumbled feta .75 • add chopped onions no charge		

v•vegetarian ^v•vegan ^H•halal ^{gf}•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

	small	large
substitute organic quinoa for cracked wheat 1		
chicken feta fattoush ^H our popular fattoush salad with chicken shawarma and feta cheese		13
anita's chopped ^H romaine lettuce, chicken breast, tomatoes, feta, egg, bacon creamy feta dressing		13
middle eastern michigan ^H mixed field greens, chicken breast, roasted pistachios michigan dried cherries, blue cheese, raspberry vinaigrette		14
kale quinoa ^{v gf} chopped kale, organic quinoa, roasted almonds, michigan dried cherries honey vinaigrette•with chicken 14•with salmon 16		12
fattoush ^v tomato, cucumber, green pepper, parsley, romaine lettuce sumac dressing•topped with toasted pita chips	5.5	7.5
falafil [4] fried•baked ^v falafil•tabbouleh•fattoush•hommus•tahini sauce		11
greek ^{v gf} romaine lettuce, tomatoes, cucumber, beets, kalamata olives pepperoncini, chick peas, red onion, feta, AK house dressing	8	11
lebanese ^{v gf} romaine lettuce, tomato, cucumber, green pepper, red onion fresh mint, AK house dressing	5.5	7.5
tabbouleh ^v chopped parsley, tomato, onion, mint, cracked wheat lemon, olive oil	5.5	7.5
chick pea ^v 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	
chicken shawarma ^H pickle•garlic sauce	5
beef shawarma * ^H parsley•thinly sliced red onion•tahini	6
kaffa * ^H ground beef and lamb mixed with parsley, onions, spices•hommus	5
chicken kebob ^H hommus	5
beef kebob * ^H hommus	7
lamb kebob * ^H hommus	7
chicken breast ^H lettuce•tomato•garlic sauce	5
baked kibbeh ^H yogurt	6
gyro choice of lamb•chicken lettuce•tomato•house-made gyro sauce	5
falafil ^v lettuce•tomato•chopped parsley•pickled turnips•tahini	5
super falafil ^v hommus•tabbouleh•tahini	5
hommus+tabbouleh ^v	5
grape leaves+hommus ^H lamb or vegetarian grape leaves	5
cucumber tomato feta mint ^v	5
anita's roasted wrap ^v roasted eggplant•tomatoes•red onion•mint•feta	5
mujadra ^v lentils•rice•caramelized onions•yogurt	5

soup+salad

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

soup+sandwich

choose one soup and one pita sandwich	
lemon lentil crushed lentil black bean	choose one sandwich from above list
available until 4pm	

kids corner

for our guests aged 12 years and under		
choose one item from each column		
mini chicken kebob ^H grape leaves ^H meat•vegetarian [2] grilled cheese pita triangles ^v cheese pita pizza ^v tomato sauce•cheese hot dog kebob chicken strips	lebanese fries hommus rice	fountain drink coke•diet coke•sprite ginger ale•iced tea AK lemonade organic chocolate milk
6		

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

the items below are served as described

mujadra ^{V GF} lentils, rice, caramelized onions • served with yogurt and kabeese	10	12
spinach pie ^V a blend of feta, cottage cheese, spinach, fresh dill, and onions between layers of fillo dough • served with tabbouleh and rice	10	12
artichoke pie ^V a blend of feta, cottage cheese, artichoke hearts, fresh dill, and onions between layers of fillo dough • served with tabbouleh and rice	10	12
sampler lunch ^V tabbouleh • hommus • baba ghannouge • falafil • tahini	10	
ghallabah ^{GF} 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

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

desserts

rice pudding ^{GF}	2.5	chocolate dream cake ^{V GF}	3
ginger molasses cookie ^V	2	lemon tart	5
baklava	1.5	oatmeal date bar	3

raw juices + smoothies

6

the visionary carrot • apple • banana	berries over beirut strawberry • blueberry • raspberry
rocket fuel carrot • celery • beet • apple	wango tango raspberry • mango • strawberry • banana
garden variety carrot • celery • spinach • cucumber	anti-oxinator blueberry • raspberry • pomegranate
rise & shine carrot • orange	#16 orange • strawberry • banana • honey
c3po carrot • cantaloupe • celery pomegranate • orange	motown melon cantaloupe • fresh mint
create your own 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.