

## Appetizers

<b>Hummos “Chick Pea Dip”</b>	\$ 7	<b>Stuffed Grape Leaves</b>	\$ 8
A blend of chick peas, tahini (sesame paste), lemon juice and garlic.		Meat or vegetarian.	
<b>Baba Ghanuj “Eggplant Dip”</b>	\$ 8	<b>Stuffed Cabbage Rolls</b>	\$ 8
Roasted eggplant blended with tahini, lemon juice and garlic.		Stuffed with spiced rice and beef.	
<b>Falafel “Vegetable Patties”</b>	\$ 7	<b>Lamb Taratour</b>	\$ 8
Garbanzo beans mixed with herbs and exotic spices, fried to a golden brown; served with vegetables and tahini sauce.		Chunks of tender lamb topped with a taratour sauce and pine nuts.	
<b>Stuffed Kibbeh</b>	\$ 9.5	<b>Sambousek “Meat Pies”</b>	\$ 7
A finely blended mixture of lean beef and cracked wheat stuffed with ground beef, onions and pine nuts; fried to a golden brown.		Ground beef, onions and pine nuts wrapped in a homemade dough and fried.	
<b>Mujadarah “Lentil Stew”</b>	\$ 6.5	<b>Spanakopita</b>	\$ 8
A delicately spiced mixture of lentils, rice and onions, topped with diced tomatoes.		A delicately spiced mixture of spinach, onions and feta cheese in philo dough.	
<b>Mousaka “Eggplant Stew”</b>	\$ 7	<b>Drunken Halloumi</b>	\$ 10
Eggplant and stewed vegetables in a tomato sauce. Lebanese cream cheese topped with olive oil and dried mint.		Cypriot Halloumi cheese seared in olive oil and flambéed with Ouzo, served with tomatoes and garlic sauce.	
<b>Fried Eggplant</b>	\$ 7	<b>Fried Calamari</b>	\$ 9
An old-world favorite served with tahini sauce.		Lightly fried, served with a marinara and garlic aioli.	
<b>Cheese Fingers</b>	\$ 9	<b>Yogurt Salad</b>	\$ 6
A medley of feta, jack and cream cheese wrapped in dough and fried; topped with pepper jelly.		Homemade yogurt and cucumbers in a special house dressing, topped with dried mint.	
<b>Lahem-Bi-Ajeen</b>	\$ 9		
A mix of beef, lamb, onions and tomatoes, baked on pita bread, drizzled with pomegranate molasses			

## Entrées

<b>*Chicken Shawarma</b>	\$ 12	<b>*Shrimp on a Skewer</b>	\$ 15
Boneless chicken marinated overnight in oil, lemon juice, garlic and aromatic Lebanese spices, grilled and thinly sliced.		Lightly marinated in extra virgin olive oil, herbs and spices; charbroiled.	
<b>*Beef Shawarma</b>	\$ 13	<b>*Fish Kabob</b>	\$ 15
Top choice steak marinated overnight in oil, red wine vinegar and aromatic Lebanese spices, grilled and thinly sliced.		Marinated in herbs and spices, skewered with vegetables and charbroiled.	
<b>*Combination Shawarma</b>	\$ 13	<b>*Combination Kabob (Choose two)</b>	\$ 17
<b>*Chicken Kabob “Shish Taook”</b>	\$ 12		
Marinated chunks of boneless, skinless chicken breast charbroiled.		<b>Rotisserie Chicken</b>	\$ 14
<b>*Beef Kabob “Shish Kabob”</b>	\$ 17	Half free-range chicken, rubbed with a mixture of exotic herbs, slowly roasted. Served with potatoes and vegetables.	
Marinated lean chunks of tender beef skewered with vegetables, charbroiled to perfection.		<b>*Wild Salmon Filet</b>	\$ 16
<b>*Lamb Kabob</b>	\$ 19	Seasoned and charbroiled.	
Chunks of choice lamb strip loin, marinated overnight, skewered with vegetables, charbroiled.		<b>Rack of Lamb</b>	\$ 19
<b>*Kafta Kabob</b>	\$ 13	Meaty rack of lamb; marinated and charbroiled to perfection.	
A finely blended mixture of beef, lamb, onions, parsley and Lebanese spices; rolled on skewers and charbroiled.			

## Soups

<b>Spinach and Lentil</b>	Bowl \$ 5
<b>Chicken and Vegetable</b>	Bowl \$ 6

## Salads

<b>Zaya Caesar</b>	\$ 7
Romaine hearts, pita chips in our unique version of Caesar dressing.	
<b>Tabbouleh</b>	\$ 7
Chopped parsley, cracked wheat, tomatoes, onions and fresh mint in an extra-virgin olive oil and lemon juice dressing.	
<b>Fattoush “Peasant Salad”</b>	\$ 7
Garden vegetables and toasted pita bread tossed in our special house dressing.	
<b>Field Greens</b>	\$ 7
Mixed greens, gorgonzola, walnuts and raisins in a pepper jelly vinaigrette.	
<b>Greek Salad</b>	\$ 7
Spinach, red onions, tomatoes and olives in a balsamic vinegar and extra virgin olive oil dressing; topped with feta cheese.	
<b>Large Salad w/ Chicken Shawarma</b>	\$ 11
<b>Large Salad w/ Grilled Shrimp</b>	\$ 13
<b>Large Salad w/ Grilled Wild Salmon</b>	\$ 16
<b>Falafel Salad</b>	\$ 10
Romaine hearts, tomatoes, cucumbers, pickled cucumbers and Turnips and sliced radishes tossed in taratour sauce.	

## Wraps & Panini

<b>Chicken Shawarma Wrap</b>	\$ 9
<b>Beef Shawarma Wrap</b>	\$ 9
<b>Kafta Wrap</b>	\$ 9
<b>Falafel Wrap</b>	\$ 8
<b>Veggie Wrap</b>	\$ 8
<b>Beef Kabob Panini</b>	\$ 10
<b>Zyro made with a braised leg of lamb</b>	\$ 10
<b>Rotisserie Chicken Panini</b>	\$ 10

## Desserts

<b>Ashta</b>	\$ 7
Eggless homemade custard made with rose water and orange blossom in a philo purse, topped with pistachios and our own syrup.	
<b>Chocolate Fondant</b>	\$ 7
Served with white chocolate Grand Marnier sauce and vanilla ice cream.	
<b>Traditional Baklava combination</b>	\$ 6
Baklava fingers and Burma.	
<b>Cheesecake Flan Trifle</b>	\$ 7
Combination of two old-world favorites layered with vanilla Ice cream, graham cracker pecan crust and topped with whipped Cream and fresh berries.	



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Reservations available at opentable.com.  
No separate or personal checks please.  
18% gratuity will be added to parties of six or more.  
We fry with 100% cholesterol-free vegetable oil.  
Visa, MasterCard, American Express, Discover  
And Diners Club are welcomed.

<b>*Grilled Lamb Platter</b>	\$ 19
Meaty rack of lamb, and a skewer of lamb kabob.	
<b>Mediterranean Pasta</b>	\$ 15
With sautéed shrimp, vegetables and herbs in garlic and olive oil, topped with feta cheese and kalamata olives.	
<b>Zaya Pasta</b>	\$ 13
With a unique blend of lamb, beef, fresh tomatoes and Mediterranean herbs & spices.	
<b>Vegetarian Platter</b>	\$ 14
Your choice of four of these favorites: Hummos, Mousaka, Spinach, Baba Ghanuj, Rice Pilaf, Mujadarah, Grape Leaves, Falafel, Brown Rice, Tabbouleh, Yogurt Salad, Spanakopita, Cheese Fingers.	

\*Served with your choice of two of the following items: Rice Pilaf, Hummos, Baba Ghanuj, Tabbouleh, Brown Rice, Yogurt Salad or Home made French Fries.

