

# Small Plate Menu

This Style Of Dining Allows You & Each Member Of Your Dining Party To Get To Taste Lots Of Fun Dishes  
Instead Of Committing To Just One - Perfect If This Food Is A Little Out Of Your Comfort Zone.

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Dining With Others This Way Makes Your Meal Less About Individual Consumption & More  
About An Exciting Shared Experience With Friends.  
Dining Alone This Way Invites You To A Culinary Party!  
We Hope You Have A Super Evening & Enjoy Your Culinary Adventure.

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We Recommend An Appetizer & Three To Four Small Plates Per Couple,  
But It Really Depends On How Hungry You Are & Which Dishes You Want.  
Your Server Will Be Happy To Advise You If You're Not Sure, But We Think You Should Choose  
Dishes From A Few Different Categories.

## DIPS & "WIPEABLE" PLATES

<b>Mini Mezze Medley</b>	<b>12</b>
Choose three of our delicious mezze from the mezze page. Your choices will be served with a laffa bread. <b>GF V/VE</b>	
<b>Mezzy Medley</b>	<b>18</b>
Choose six of our delicious mezze from the mezze page. Your choices will be served with a laffa & warm Greek pita bread. <b>GF V/VE</b>	
<b>Armenian Roasted Mushrooms</b>	<b>9</b>
Our delicious hummus with matbucha & hot garlic mushrooms served with warm Greek pita. <b>GF V</b>	
<b>Za'atar Hydari</b>	<b>9</b>
This stuff is addictive! It's a creamy olive & feta dip with za'atar (wild thyme, sesame seeds & sumac). Wipe it all up with warm Greek pita. <b>GF V</b>	
<b>Hummus Im Basar</b>	<b>10</b>
Hummus & meat is a great combination. Ours is really exceptional because we're using our award-winning lamb & beef chili as the meat! It's topped with feta cheese, pine nuts & parsley. Mop it up with warm Greek pita. <b>GF</b>	

**GF ~ Is, Or Can Be Made Gluten Free**  
**V or VE ~ Is, Or Can Be Made Vegetarian Or Vegan**

**Please Remember To Inform Your Server If You Are On A Vegan, Vegetarian And/Or Gluten Free Diet  
Or If You Have Any Special Dietary Restrictions.**

Gluten free bagel 1.69 ~ Gluten free crackers .99 ~ Baby carrots .99 ~ Corn Chips .99

# MEZZE

"It Is Said That "Mezze", The Wonderful Traditional Of Starting A Meal With A Selection Of Hot & Cold Appetizers, Originated In Turkey . It Is A Lovely, Generous Tradition That Epitomizes The Hospitality Of This Region.

Mezze Comes From The Arabic Word "T'mazza" Which Means "To Savor In Little Bites". The Idea Is To Enjoy Them At A Leisurely Pace In A Peaceful Setting With Drinks, Good Company & Conversation.

## **\*Mezze Medley**

Your choice of any 6 mezze served with freshly "slapped" laffa bread & a warm Greek pita. (Additional Laffa 2)

**18**

## **\*Mini Medley**

Your choice of any 3 mezze served with freshly "slapped" laffa bread. (Additional Laffa 2)

**12**

### **Tabouli/Kisir**

This bulgar, parsley, lemon, cucumber & tomato salad is served in Turkey, Armenia & Cyprus, but the Lebanese fiercely defend their claim to inventing this now worldwide favorite. Ours is more like Turkish kisir. We don't use as much parsley as many of the Middle Eastern countries do so don't worry, you won't have green bits stuck in your teeth later! **VE**

### **Harissa Carrot Salad**

Harissa is a spicy North African paste which we mix with fresh cilantro, cumin, honey & carrots for a sweet & spicy salad. **GF V**

### **Pickled Beets With Fennel**

Bezar is a blend from the United Arab Emirates. (Cumin, fennel, cinnamon, coriander, peppercorns, dried red chillies & turmeric) which we mix with beets, fennel & orange zest. **GF VE**

### **West African Hummus**

Slightly spicy, sweet potato & peanut hummus with a touch of coconut served with curried tehina, balsamic glaze & feta. **GF VE**

### **Israel Couscous Salad**

Cherry tomatoes, feta, corn & Israeli couscous with a fresh basil, black olive & balsamic sauce. **V**

### **Black Eyed Pea Hummus With Killer Yemenite Zhoug**

Did you know that black eyed peas are the agai berries of the veggie world? Zhoug is spicy but really wonderful in small doses! **GF VE**

### **Anatolian Labneh**

Tasty, creamy yoghurt with za'atar, garlic & watercress. **GF V**

### **Matbucha**

Matbucha means cooked salad & is also known as "Turkish salad." It consists of sautéed eggplant, red peppers & red onions in a medium spicy tomato marinade. **GF VE**

### **Tzatziki**

Greek dip made from Greek yoghurt, lemon zest, cucumbers, dill & mint. **GF V**

### **Muhammara**

Muhammara is a roasted red pepper spread made with eggplant, walnuts, pine nuts, olive oil, lemon juice, garlic & spices. **VE**

### **Roasted Ras El Hanout Cauliflower Salad**

Ras el hanout is an Algerian mix of a lot of spices, traditionally 27, including Spanish fly. (But we couldn't find any!) **GF VE**

### **Slaw**

A Lebanese favorite with "the blessed seed" which is known as nigella seed here in the West. The prophet Muhammad claimed that this seed could be used to cure everything except death... **GF VE**

# SALATIM

<b>Lemony-Mint Side Salad</b>	6
Romaine, spring greens, cucumbers & chives tossed with a lemony-mint dressing with spicy chickpea crunchies on top. <b>GF V</b>	
<b>Pilpel Side Salad</b>	6
Spring greens & cherry tomatoes tossed with a roasted red pepper & mint dressing with feta & grape nuts. <b>GF V</b>	
<b>Babylonian Salad</b>	9
Beets grew in the Hanging Gardens of Babylon according to an Assyrian text from 800 BC. Ours are "hanging" out on top of some peppery arugula with a tangy creamy lemon-mustard vinaigrette, blue cheese, cucumbers, crunchy grape nuts & nut dukkah. A mighty combination that won't disappoint... Unless you hate beets... <b>GF V</b>	
<b>Brady Salad</b>	9
Two delicious falafel balls on a bed of spring greens, cherry tomatoes, cucumbers, asparagus, roasted marinated cauliflower, "dukkah" (nut, za'atar mix) & goat cheese with a pomegranate molasses vinaigrette. Served with a side of curried tehina. <b>GF V</b> . Extra ball ~ 1.50	
<b>My Big Fat Greek Brown Rice Salad</b>	9
Brown rice, cucumbers, tomatoes & sweet red onions tossed in an oregano mint vinaigrette on mixed greens & topped with feta, chicken breast, pine nuts & fresh parsley. <b>GF (V</b> If you have avocado instead of chicken)	
<b>Fez Chicken "Caesar" Salad</b>	9
Our juicy "Fez" chicken breast on romaine with za'atar laffa bread croutons, feta, cherry tomatoes, pine nuts & our own Greek yoghurt Caesar dressing. <b>GF</b>	
<b>The Laffa Platter</b>	14
Spring greens with pickled slaw, pickles, pickled beets, chopped salad & sumac onions & a side of hummus with your choice of falafel balls or shawarma. Served with a side of sweet potato fries & warm Greek pita. You get all four sauces (mint labneh, lemony-avocado, mango chili & curried tehina), so enjoy building your own bites! <b>GF (V</b> If you have falafel balls)	

## Warm Greek Pita ~ 1

# LIGHT'ISH SMALL PLATES

<b>Farro N' Lentils</b>	10
This is a hearty, creamy, "tomatoey" risotto type dish but made with green lentils & the ancient biblical grain "farro".. Even die hard meat eaters will adore this vegetarian dish, plus it's really good for you! Served with a little bit of lemony-mint salad. <b>V</b> (Add on a side of warm Greek pita if you prefer to eat this like a dip/daal ~ \$1)	
<b>Esau Soup</b>	5/8
Esau sold his birthright to his twin brother Jacob in exchange for a bowl of this lentil soup. That's some pretty expensive soup! If Esau had had them, he too would have added a blend of creamy tomatoes & chickpeas. Don't worry, we're charging less than a birthright! Thick enough to eat like "daal" just ask your server to add some pita. ~ \$1. <b>GF VE</b> (Large soup comes with warm Greek pita.)	
<b>Falafel Balls</b>	6
Four of our delicious balls - enough to get you hooked! Served on curried tehina & a side each of mint labneh, lemony-avocado & mango chili. <b>GF VE</b>	
<b>Feta Fries</b>	7
Bar snack heaven! Sweet potato fries with spicy 'kushari' sauce, cooling tzatziki, feta & chopped parsley. <b>GF V</b>	
<b>Maghreb Nachos</b>	10
If nachos were a "thing" in the Maghreb then I'm sure they'd resemble these! Chermoula salsa, creamy feta sauce, feta, pine nuts, red onions, cilantro & tomatoes. <b>V</b>	

# HOT SMALL PLATES

<b>Manakish</b>	12
<p>"Manakish" comes from the Arabic verb "to sculpt, carve out" meaning that after the dough has been rolled flat, it is pressed by the fingertips to create little dips for the topping to lie in. Our version has an eggplant tomato sauce, za'atar, feta, mozzarella, cherry tomatoes &amp; a salad of spring greens in a roasted red pepper-mint dressing. <b>V</b></p>	
<b>Shakshuka</b>	15
<p>A robust dish of eggs baked in a mildly spicy tomato, cumin &amp; red pepper sauce &amp; sprinkled with fresh cilantro &amp; feta cheese. Served with a side of labneh &amp; warm Greek pita. (This is actually quite a large "small plate"!)</p> <p><b>GF V</b> (We are required by law to mention that consuming undercooked Meat or eggs may kill you!... But it probably won't...)</p>	
<b>Keftadakia</b>	10
<p>Delicate little Greek lamb &amp; beef meatballs in a sexy tomato sauce with a little feta on top. There are too many ingredients to list but take it from us, they're delicious! Served with a little buttered rice &amp; lemony-mint salad.</p>	
<b>Nava's Kurdish Vegetables &amp; Mujadarra</b>	10
<p>Stuffed vegetables are rather labor intensive &amp; my wonderful Kurdish neighbor Nava taught me this cheat's version. Butternut squash, carrots, chick peas &amp; bok choy in a tangy tomato sauce served on "Mujadarra" - a cinnamon &amp; lentil rice &amp; a little sweet pickled red onions. <b>GF V</b></p>	
<b>Beef Tagine</b>	11
<p>Very similar to an Iranian "koresht". Succulent choice pieces of beef baked for hours with apricots, cinnamon, cumin, allspice, smoked paprika, garlic, fire-roasted tomatoes, onions, cilantro, parsley &amp; pomegranate molasses. Served with buttered rice &amp; a cucumber, chive &amp; tzatziki salad on top. <b>GF</b></p>	
<b>Ya Ya's Chili</b>	10
<p>Not yo mama's chili! Beef &amp; lamb with the addition of some "off the beaten track" spices with a side of feta cheese &amp; labneh. Voted "best overall chili people's choice" at the Rock N' Folk Chili Cook Off! Served with buttered rice. <b>GF</b></p>	
<b>Moroccan Lemon Chicken</b>	11
<p>Juicy, succulent chicken with creamy harissa labneh served over buttered rice with a little mint &amp; red pepper dressed greens. <b>GF</b></p>	
<b>Batatas Bravas</b>	9
<p>There isn't actually a "p" in Arabic so borrowed words like "Pringles" become "Bringles". So this is the classic Spanish dish of garlic roasted little "batatoes" with a warm, spicy, roasted red pepper &amp; tomato sauce, feta cheese, fresh parsley &amp; a side of "chived" sour cream. <b>GF VE</b></p>	
<b>Shawarma Chicken Breast</b>	11
<p>Shawarma spiced chicken breast on lemony "ptitim" (Israeli couscous) salad with cucumbers, corn &amp; sumac. Served with a tamarind-tomato sauce.</p>	
<b>Omani Shrimp</b>	16
<p>Spicy garlic-lemon shrimp in our tomato-coconut Omani sauce sprinkled with chopped cilantro. Definitely a staff favorite. <b>GF</b></p>	
<b>M'Chicha Wa Naazi</b>	10
<p>Zanzibar was sadly the center for the Arab slave trade but it's also famous for its spices &amp; was a key stop on the spice route. This little island has had a huge part to play in Middle Eastern food being so fragrant &amp; delicious. This dish is exactly that - it's a bold, tomato &amp; coconut creamed spinach topped with spicy tomato orzo pasta, a cucumber-chive tzatziki salad, hard boiled egg &amp; crunchy, spicy chickpea noodles. <b>GF VE</b></p>	
<b>Dhofar Lamb</b>	12
<p>This lamb has a spectacular sauce with cinnamon, allspice, cumin, garlic, figs, dates, roasted poblanos, tomatoes, fresh mint &amp; a touch of coconut milk which really makes this dish extra special. Dhofar is the main coconut producing region in Oman. Served with buttered rice &amp; a little roasted red pepper-mint dressed salad. <b>GF</b></p>	
<b>Doro Wot.</b>	11
<p>Israel has about 150,000 Ethiopians living there so we've decided that this dish should be in our menu. Berber spice is why this slow cooked chicken is so spicy good! It is served over couscous with a hard boiled egg &amp; a little lemony-mint side salad. (Can be made <b>GF</b> if served with rice.)</p>	

# DESSERTS

**"Eating honey & sweet things will sweeten life & protect from sadness, so eat dessert!" - Arabic proverb**

<b>Turkish Delight</b> Rosewater ice cream with cinnamon chocolate sauce, salted pistachios & whipped cream. <b>GF</b>	6.50
<b>Basbousa</b> This delicious semolina & almond cake is oozing with sticky orange blossom water syrup & served with vanilla bean ice cream and whipped cream.	6.50
<b>*The Frosty Turk</b> Iced Turkish style coffee, (strong with cardamom,) spiked with Arak & poured over vanilla ice cream. <b>GF</b>	7.50
<b>Sabbath Sundae</b> Chocolate & caramel matza crumbled over vanilla bean ice cream then drizzled with caramel, chocolate sauce and whipped cream	6.50
<b>The Jezebel</b> Vanilla bean ice cream with an aromatic, spiced, rhubarb, strawberry & pomegranate sauce topped with lemon shortbread and toasted almonds. <b>GF</b>	6.50

**Pomegranates, because of their many seeds, are a symbol of fertility... So beware!**

<b>Chocolate Apricot Torte</b> Rich, decadent chocolate apricot cake made with hazelnut flour so it's totally gluten free. Sadly, it's not calorie free. <b>GF</b>	6.50
<b>Om Ali</b> The mother of all Egyptian deserts! An exotic bread pudding made with a sweet pastry rather than a bread. We will convert you!	7
<b>Pistachio Almond Cream</b> Pistachio ice cream with vanilla almond milk & whipped cream. <b>GF</b>	6.50
<b>*Harem's Little Helper</b> Blood orange sorbet with Pama pomegranate liquor & champagne. <b>GF VE</b>	7.50
<b>"Sweet" Cheesecake</b> Vanilla cheesecake with orange-honey caramel sauce, flaked halvah & whipped cream.	6.50
<b>Halvah Cookie</b> Chocolate chip & toffee cookies topped with a mix of cinnamon, allspice & halvah.	1.60

**\*Contains Alcohol**

**Complimentary hot, sweet Cylon tea steeped with fresh mint is the symbol of hospitality. it also happens to be complimentary with the order of a dessert at the end of your meal!**

# COCKTAILS

**"And God said 'Let there be vodka!' And He saw that it was good.  
Then God said 'Let there be light!'. And He said 'Whoa! Too much light!'"  
- Unknown Jokester**

<b>Graven Image</b> Pimms, Absolut Citron, fresh lemonade, sprite & fresh cucumber.	8	<b>The Good Samaritan</b> Absolut Ruby Red, white wine & pomegranate juice.	8
<b>Manna From Heaven</b> Absolut Citron, rose water & white cranberry juice.	8	<b>Fire &amp; Brimstone</b> Stuart Stewart's famous Bloody Mary with cumin & spicy harissa.	8
<b>Forbidden Fruit</b> Fruit Lab hibiscus liqueur, orange liqueur, apricot juice & champagne.	8	<b>Get Thee Behind Me Satan</b> Fireball, orange spiced iced tea & agave.	8
<b>Holier Than Thou</b> Jasmine liqueur, saki, gin, tonic & fresh lime juice.	8	<b>Multitude Of Sins</b> Absolut Mandrin, orange blossom water, apricot & ruby grapefruit juice.	8
<b>My Hearts Desire</b> St. Germaine, cucumber vodka, pineapple juice, fresh lemon & Fresca.	8	<b>Coat Of Many Colors</b> White rum, Blue Curaçao, fresh blueberries, fresh mint, fresh lemon, blueberry-pomegranate juice & Fresca.	9

**"I distrust camels, and anyone else who can go a week without a drink"  
- Joe E. Lewis**

<b>Drink &amp; Be Merry Margarita</b> Tequila, triple sec, Pom, spiced pomegranate & fresh lime juice.	8	<b>Nest Of Vipers</b> Homemade apricot-cinnamon infused gin, cinnamon spice & ginger beer with a ginger snap rim.	8
<b>Peace Offering</b> Vodka, fresh mint, lemonade & grapefruit juice with a splash of lavender bitters.	9	<b>Fall From Grace</b> Cucumber vodka, gin, muddled cucumber, fresh basil, soda water, tonic and fresh lime with a splash of strawberry puree.	9
<b>Root Of All Evil</b> Black sambuca, Irish cream, chai & root beer over vanilla ice cream.	9	<b>Wolf In Sheep's Clothing</b> OR-G liqueur, rose water & champagne.	8
<b>Let There Be Sangria</b> Red wine, blood orange liquor, tamarind nectar & ginger ale.	8	<b>Apple Of Your Rye</b> Bulletin rye, honey liquor, apple cider, nutmeg, fresh lemon juice & ginger ale.	9

**The Crimson Sin**  
Vodka, St. Germain, Pom juice, champagne, fresh mint,  
homemade aromatic & slightly spicy rhubarb & ginger cordial.

9

**"When I read about the evils of drinking. I gave up reading."  
- Henry Youngman**

# LUNCH MENU

<b>Brady Salad</b>	<b>12</b>
Falafel balls on a bed of spring greens, cherry tomatoes, cucumbers, asparagus, roasted marinated cauliflower, "dukkah" (nuts) & goat cheese drizzled with a pomegranate molasses vinaigrette. Served with a side of curried tehina & Greek pita. <b>GF</b>	
<b>My Big Fat Greek Brown Rice Salad</b>	<b>12</b>
Brown rice, cucumbers, tomatoes & sweet red onions tossed in an oregano mint vinaigrette on mixed greens topped with feta, chicken breast, pine nuts & fresh parsley. Served with Greek pita. <b>GF</b>	
<b>Baharat Beef Salad</b>	<b>12</b>
Baharat means "spice" in Arabic & is a blend that usually consists of cumin, coriander, fennel, cinnamon & paprika, name a few. We make a dressing with these spices & marinate the rare roast beef which we then serve on a salad of romaine, spring greens, cucumbers, tomatoes, tabouli, fresh cilantro, avocado & flaked almonds. (Feel free to substitute avocado for the roast beef.)	
<b>Pilpel Salad</b>	<b>12</b>
Mixed greens & iceberg lettuce with lemony quinoa, cucumbers, asparagus & corn tossed in our roasted red pepper-champagne vinaigrette. Topped with hard boiled egg wedges, crumbled Bleu cheese & spicy chick pea noodles. <b>GF</b>	
<b>Fez Chicken "Caesar" Salad</b>	<b>12</b>
Our juicy "Fez" chicken breast on romaine with za'atar laffa bread croutons, feta, cherry tomatoes, pine nuts & our own Greek yoghurt Caesar dressing. Served with warm Greek pita. (Can be made <b>GF</b> )	
<b>Esau Soup</b>	<b>4.50/7</b>
A hearty, creamy (but non dairy), blend of tomatoes & chickpeas with spinach. A bowl is served with Greek pita. <b>GF</b>	
<b>Carrot, Cumin &amp; Tomato Soup</b>	<b>4.50/7</b>
Steaming bowl of comfort coming through! If tomato soup is your go-to happy food, then you'll love this! A classic with a Middle Eastern twist. A bowl is served with Greek pita.	
<b>Ya Ya's Chili</b>	<b>12</b>
Not yo mama's chili! Beef & lamb with the addition of some "off the beaten track" spices with a side of feta cheese & labneh. Voted "best overall chili people's choice" at the Rock N' Folk Chili Cook Off! Served with Greek pita & a lemony mint side salad, sweet potato fries or fruit salad. <b>GF</b>	
<b>Laffa Roast Beef or Smoked Turkey Wrap</b>	<b>12</b>
Turkey or rare roast beef with avocado, thyme cream cheese, romaine & cucumbers tossed with tzatziki cherry tomatoes & our roasted red "pilpel" sauce, on a spinach wrap. Served with a lemony mint side salad, fruit salad or sweet potato fries.	
<b>The Beirut Sandwich</b>	<b>11</b>
Delicious garlic & thyme cheese on a croissant with a hot feta omelet, our spicy red pepper & tomato relish, cucumbers, tomatoes & provolone. Served with a lemony mint side salad, sweet potato fries or fruit salad.	
<b>The Aleppo Panini</b>	<b>11</b>
Ciabatta panini oozing with feta, provolone, mozzarella, red pepper relish, spinach & chermoula salsa (a flavorful cilantro marinade) & avocado. Served with a lemony mint side salad, sweet potato fries or fruit salad.	
<b>The Royal Sultan Burger*</b>	<b>11</b>
This big boy is made with both beef & lamb. We serve it on a sesame seed bun with lettuce, tomatoes, red onions, garlic mint labneh & spicy pomegranate ketchup. Served with a side of sweet potato fries, fruit or lemony-mint side salad. Add feta .99	
<b>Manakish</b>	<b>11</b>
"Manakish" comes from the Arabic verb "to sculpt, carve out" meaning that after the dough has been rolled flat, it is pressed by the fingertips to create little dips for the topping to lie in. Our version has an eggplant tomato sauce, za'atar, feta, mozzarella, cherry tomatoes & a salad of spring greens in a red pepper mint dressing.	

**GF ~ Is, Or Can Be Made Gluten Free**

# LUNCH MENU

**Maghreb Nachos** 10

If nachos were a "thing" in the Maghreb then I'm sure they'd resemble these! Chermoula salsa, creamy feta sauce, feta, pine nuts, red onions, cilantro & tomatoes. **V**

**Tacos!** 11

Yup, you read that correctly! Spicy-ish harissa chicken, feta, tzatziki slaw, avocado crema, fresh cilantro & spicy potato noodles. Served with either sweet potato fries, fruit salad or lemony-mint side salad. (Can be made **GF**)

**Green Eggs & Lamb Tacos** 12

Just because we can... Basically breakfast tacos with cheddar, mozzarella, creamy spinach & herb crema & our lamb chili. Get it? Green eggs & lamb haha! Served with either sweet potato fries, fruit salad or lemony-mint side salad. (Can be made **GF**)

**Israeli Breakfast... But For Lunch** 11

Feta "ijeh" or omelette, chopped salad, labneh & Greek pita served with OJ, fig-strawberry jam & a fruit salad. This dish should sustain you for a good few hours of working in the fields. **GF**

**Street Falafel & Sweet Potato Fries** 11

Traditionally these deep fried balls of ground chickpeas & spices are stuffed into a pita with lots of other yummy stuff, the different textures & flavors compliment each other beautifully. The only problem is trying to fit it all in! We have cleverly chosen to use a spinach wrap, so that you can have it all! Served with all the following "stuffers" inside & your choice of sauce. (Can be made **GF**)

Fresh mint labneh ~ lemony-avocado ~ mango chili ~ curried tehina.

Hummus	Slaw	Pickles
Sumac onions	Sweet potato fries	Chopped salad
	Pickled beets	

**Chicken & Lamb "Shawarma" & Sweet Potato Fries** 11

Spinach wrap with our marinated, braised chicken & lamb "shawarma". Shawarma refers to the shawarma spices, not the way it is prepared. So we're sorry that it's not the kind that turns on a spit for days and days, but that is a little scary to many of us! Served with all of the above "stuffers" & your choice of sauce: fresh mint labneh, lemony-avocado, mango chili or curried tehina. (Can be made **GF**)

**FALAFEL OR SHAWARMA SPECIAL!!!**

Street falafel or shawarma served with a cup of either our Esau, carrot & tomato or the soup of the day.

13

**The Laffa Platter** 12

Spring greens with pickled slaw, pickles, chopped salad, pickled beets & sumac onions with a side of either falafel balls or shawarma & a mezze plate of hummus, served with a side so sweet potato fries & warm Greek pita. Served with your choice of two sauces; fresh mint labneh, lemony-avocado, mango chili or curried tehina. Enjoy building your own bites! **GF**

\*We Are Required By Law To Mention That Consuming Undercooked Meat or Eggs May Kill You! (But It Probably Won't)

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