

Serving Middle-Eastern & Greek Food since 1984

GOOD FOOD • GOOD PEOPLE • ALWAYS!

SIDE

FALAFEL \$10 (dozen)

mildly spiced, fried chickpea patties, served with tahini sauce (or \$1 each)

HOMMUS \$7

chickpea, tahini, lemon, and garlic dip, served with pita BABAGANOUJ (Mutabbal) \$8

charbroiled eggplant, tahini, lemon, and garlic dip, served with pita

TZATZIKI \$8

chilled yogurt, cucumber, and garlic dip, served with pita SWEET POTATO FRIES \$6

sweet potatoes cut fresh to order, and fried to perfection FRIES \$5

potatoes cut fresh to order, seasoned and fried to a golden crisp

GREEK FRIES \$12

potatoes cut fresh to order, seasoned and fried to a golden crisp, topped with creamy garlic dressing, onions, tomatoes, feta, olives, and tzatziki

GYRO FRIES \$14

potatoes cut fresh to order, seasoned and fried to a golden crisp, topped with creamy garlic dressing, gyro meat, onions, tomatoes, feta, olives, and tzatziki

ZA'ATAR FRIES \$8

potatoes cut fresh to order, fried and seasoned with a spice blend of sesame seeds, sumac, salt, oregano, thyme, and garlic sauce

A LA CARTE

GRAPE LEAVES (Dolmades) \$10

grapevine leaves wrapped around rice, tomatoes, onions, parsley, and special seasonings, served with tzatziki sauce SPANAKOPITA \$9

fillo pastry dough filled with spinach, feta cheese, baked until golden brown, served with tzatziki sauce

SPINACH FATAYER \$5

pastry dough filled with spinach, onions and seasonings baked to a golden brown

FETA AND OLIVES \$10

a plate of crumbled imported feta, kalamata olives, tomatoes, balsamic drizzle, served with pita

HOMMUS AND MEAT \$13

puree of chickpeas, tahini, lemon, and garlic, topped with hand cut strips of sirloin tip beef, seasoned and grilled, served with pita (add grilled veggies + \$3)

HOMMUS AND CHICKEN \$12

puree of chickpeas, tahini, lemon, and garlic, topped with grilled chicken, served with pita (add grilled veggies + \$3) RICE \$3

MEAT AND RICE \$13

grilled, seasoned beef, served over a bed of rice with pita, and tahini (add grilled veggies +\$3)

CHICKEN AND RICE \$12

grilled, seasoned chicken, served over a bed of rice, with pita, and tahini (add grilled veggies +\$3)

VEGGIES AND RICE \$10

grilled onions, peppers and tomatoes, served over a bed of rice, pita, and tahini

GRILLED SHRIMP KABOB AND RICE \$15

(6) grilled shrimp with grilled onions, peppers and tomatoes, served over a bed of rice with pita, and sriracha mayo

MAZZA PLATE

Pick any (4) combinations, includes pita bread for \$13 or have all (9) for \$25

Hommus | Feta Cheese and Olives | Garden Salad Babaganouj | Falafels (3) | Tabouli Salad Tzatziki | Grape Leaves (3) | Greek Salad

PITA

FALAFEL \$9

mildly spiced, fried chickpea patties, served with lettuce, tomatoes, cucumbers, hommus, and tahini sauce **SHAWIRMA** \$12

hand-cut sirloin tip beef, grilled and seasoned, served with hommus, tomatoes, parsley onions sumac, and tahini sauce SHISH KABOB \$12

grilled tenderloin tips with hommus, grilled onions, peppers, and tomatoes

KIFTA \$10

(Arabic burger) lean ground beef and seasonings grilled and served with hommus, lettuce, tomatoes, cucumbers, parsley onions sumac, and tahini sauce

CHICKEN SHAWIRMA \$11

grilled chicken topped with garlic paste, tomatoes, parsley onions sumac, and tahini sauce

GYRO & SOUVLAKI

VEGGIE \$8

lettuce, tomatoes, onions, pepper, and cucumbers with a choice of tahini, balsamic, creamy garlic, or tzatziki sauce **SOUVLAKI** \$12

grilled, marinated tenderloin tips topped with tomatoes, onions, and feta cheese, dressed with olive oil, and oregano **GYRO** \$11

blend of lean lamb and beef carved off the rotisserie, topped with lettuce, tomatoes, onions, and tzatziki sauce

CHICKEN GYRO \$10

grilled chicken topped with lettuce, tomatoes, onions, and tzatziki sauce

CHICKEN GRECIAN \$12

grilled chicken, topped with lettuce, tomatoes, onions, and crumbled feta cheese with a creamy garlic dressing

GRILLED SHRIMP \$13

(6) grilled shrimp, topped with lettuce, tomatoes, onions, and house-made sriracha mayo

HADDOCK \$11 (available Friday only)

fried haddock, topped with lettuce, tomatoes, onions and house-made Mediterranean tartar sauce

Add feta cheese to any wrap for only \$1

SALAD

MEDITERRANEAN DELIGHT \$11

lettuce, tomatoes, onions, peppers, cucumbers, and (4) falafel patties, served with tahini sauce

TABOULI \$8

parsley, bulgur wheat, tomatoes, scallions, mint, olive oil, and lemon **CHICKEN \$12**

lettuce, tomatoes, onions, peppers, cucumbers, topped with grilled chicken, and tahini sauce

CHICKEN "GREEK STYLE" \$14

lettuce, tomatoes, onions, peppers, cucumbers, topped with feta, grilled chicken, olives, and our homemade garlic dressing

GRILLED SHRIMP "GREEK STYLE" \$15

lettuce, tomatoes, onions, peppers, cucumbers, topped with feta, (6) grilled shrimp, olives, and our homemade garlic dressing **GREEK** \$12

lettuce, tomatoes, onions, peppers, cucumbers, olives, topped with feta, and our homemade garlic dressing

GRECIAN DELIGHT \$14

lettuce, tomatoes, onions, peppers, cucumbers, topped with feta, gyro meat, olives, and our homemade garlic dressing

FALAFEL \$11

(4) falafel, hommus, rice, onions, tomatoes, lettuce, cucumbers, tahini, and pita

CHICKEN GYRO \$12

chicken, tzatziki, rice, tomatoes, onions, lettuce, cucumbers, tahini, (1) falafel, and pita

GYRO \$13

seasoned lamb and beef, tzatziki, rice, tomatoes, onions, lettuce, cucumbers, tahini, (1) falafel, and pita

CHICKEN \$11

chicken, hommus, rice, tomatoes, onions, lettuce, cucumbers, tahini, (1) falafel, and pita

BEEF \$12

beef, hommus, rice, tomatoes, onions, lettuce, cucumbers, tahini, (1) falafel, and pita

GRILLED SHRIMP \$15

(6) grilled shrimp, sriracha mayo, rice, tomatoes, onions, lettuce, cucumbers, tahini, (1) falafel, and pita

COMBO

MUNJED'S BEEF \$20

a bed of hommus topped with sirloin shawirma alongside (2) falafel patties, (3) grape leaves, tabouli salad, grilled beef kabobs, and pita **MAJIDA'S CHICKEN** \$19

a bed of hommus topped with chicken shawirma alongside (2) falafel patties, (3) grape leaves, tabouli salad, grilled chicken kabob, and pita

SAM'S VEGGIE \$17

a bed of hommus alongside (3) falafel patties, (3) grape leaves, tabouli salad, spinach pie, and pita

SOTIRI'S GREEK FEST \$20

a wedge of spanakopita and slices of savory gyro meat, served with Greek salad, tzatziki sauce, (3) grape leaves, and pita

SULTAN'S MIXED GRILLED \$25

kifta kabob skewer, chicken, and (4) grilled shrimp, over rice, served with (4) falafel patties, hommus, salad, pita, toom, and hot sauces

DINNER

VEGETARIAN SPECIALTIES

FALAFEL \$13

(6) mildly spiced, fried chickpea patties, served with hommus, salad, and pita

BABAGANOUJ (Mutabbal) \$14

charbroiled eggplant, tahini, lemon, and garlic dip, served with (2) falafel patties, salad, and pita

HOMMUS \$13

chickpea, tahini, lemon, and garlic dip, served with (2) falafel patties, salad, and pita

TABOULI \$15

parsley, bulgur wheat, tomatoes, scallions, and mint, with olive oil and lemon, served with (2) falafel patties, hommus, and pita

GRAPE LEAVES (Dolmades) \$17

grapevine leaves wrapped around rice, tomatoes, onions, parsley, and seasonings, served with tabouli salad, hommus, tzatziki sauce, and pita

MIDDLE-EASTERN SPECIALTIES

SHAWIRMA \$19

hand-cut sirloin tip beef, grilled and seasoned, served with (2) falafel patties, salad, hommus, and pita

KIFTA KABOB \$18

lean ground beef and seasonings grilled, served with (2) falafel patties, salad, hommus, and pita

SHISH KABOB \$20

grilled tenderloin tips, onions, peppers, tomatoes, served with (2) falafel patties, tabouli salad, hommus, and pita

CHICKEN SHAWIRMA \$18

grilled chicken, served with (2) falafel patties, salad, hommus, and pita

CHICKEN KABOB \$19

grilled chicken, onions, peppers, tomatoes, served with (2) falafel patties, tabouli salad, hommus, and pita

GREEK SPECIALTIES

SPANAKOPITA \$17

fillo pastry dough filled with spinach and feta cheese, topped with tzatziki sauce, served with hommus, Greek salad, and pita

MOUSSAKA \$18

layers of eggplant, sliced potatoes, and ground beef, topped with bechamel cream sauce, served with Greek salad, and pita

PASTITSO \$18

ground beef sautéed with spices and tomato paste, tossed with pasta, topped with bechamel cream sauce, served with Greek salad, and pita

GYRO \$18

a blend of seasoned lamb and beef carved off the rotisserie, served with Greek salad, tzatziki sauce, and pita

SOUVLAKI \$19

seasoned, marinated & grilled tenderloin tips, served with Greek salad, tzatziki sauce, and pita

CHICKEN GYRO \$17

seasoned, marinated & grilled chicken, served with Greek salad, tzatziki sauce, and pita bread

FISH FRY FRIDAYS! \$ Market



fried haddock over a sub roll, with fries, homemade coleslaw, and Middle-Eastern tartar sauce

BEVERAGE

GARBANZO GLACIER (Hommus Shake) \$7

original or option of six other flavors

ICED TEA \$3

(variety of flavors)

WATER \$2

SPARKLING WATER \$3

GATORADE \$3

HOT TEA \$2

COFFEE \$2

BOTTLE (To-go) \$3

(Pepsi, Diet Pepsi, Starry, Lemonade, Rootbeer, Ginger Ale)

FOUNTAIN DRINK \$3

(Lemonade, Iced Tea, Ginger Ale, Soda, Diet Soda)

Full bar available, including wine, beer, liquor and cocktails.

EXTRA

\$1 ADD-ONS (Soufflé Cup)

House Hot Sauce | Toom (Garlic Paste) | Sriracha Mayo | Creamy Garlic Dressing | Tzatziki | Tahini | Balsamic | Pepperoncini | Olives | Pita

PROTEIN PORTION

Chicken \$7 | Gyro \$8 | Shawirma \$8 | Kifta Skewer \$7 | Shish Kabob \$11 | (6) Grilled Shrimp \$9

Additional items or substitutions are subjected to charges,

18% Gratuity added to parties of 6 or more.

All prices reflect cash payments.

also based on availability. Catering menu available upon request.

DESSERT

WALNUT BAKLAVA \$3

fillo layered with walnuts, drizzled with sugar, and rose water syrup

BURMA \$3

shredded fillo with pistachios, drizzled with sugar, and rose water syrup

BAKLAVA CHEESECAKE (Soon to be Famous) \$9

vanilla based cheesecake, topped with walnuts, sugar, and cinnamon, drizzled with sugar, and rose water syrup



Khamsah is an Arabic word that means "five" as in the five fingers of the open hand. It is an amulet, popular throughout the Middle-East, used for protection. The eye wards off the unpleasant, like pandemics, disasters, and evil things.







We at Munjed's are committed to bringing you the best Middle-Eastern food, day-in and day-out. We use only the freshest and highest quality ingredients, prepared daily. If you are not completely satisfied, please don't hesitate to let us know immediately, so that we may correct the problem on the spot, to assure your satisfaction. Please know that your visit is greatly appreciated, and we hope you enjoy your adventure in Middle-Eastern dining.

Thank you,

Munjed's

THANK YOU • SHUKRAN • EFHARISTO