

# Eden Garden Cafe

1447 E Route 66 91740-3746 · +16263354447 · Updated: Jan 14, 2026

[View online menu](#)



---

## SOUP AND SALAD - LENTIL SOUP 8

---

### Fattoush

mixed greens, tomatoes, onions, cucumbers topped with fried pita bread and house vinegar dressing.

#### AVAILABLE OPTIONS

Regular: \$6.00

Large: \$9.00

---

### Tabbuli

parsley salad mixed with tomatoes, onions, and lemon dressing

**\$6.00**

---

### Chicken Salad

our house salad topped with grilled chicken breast and your choice of dressing.

**\$9.00**

---

### Greek Salad

mixed greens, tomatoes, cucumbers, olives, feta cheese, topped with our home made greek dressing

**\$9.00**

---

### Eggplant Salad

grilled eggplant dip, tomatoes, onions, parsley and lemon.

**\$4.99**

---

### Garden Salad

mixed greens, tomatoes, cucumbers, and your choice of dressings.

**\$5.00**

---

### Large Family Salad

mixed greens, tomatoes, cucumbers, onions, and your choice of dressing.

**\$8.00**

---

### Cucumber & Yogurt

cucumber and yogurt mixed together with a touch of mint.

**\$5.00**

---

## COLD MAZAS 14

---

### Hummos Dip

chick peas, sesame past, garlic and a touch of lemon juice topped with olive oil

**\$5.00**

---

### Hummos & Lahmeh

hummus topped with diced beef, pine nuts and oil.

**\$8.00**

---

### Mutabal Dip

marinated smoked eggplant, sesame past, and garlic and lemon juice

**\$5.00**

---

### Mouhamara

bread crumbs, red hot peppers, lemon juice, pomegranate sauce and walnuts

**\$5.00**

---

### Feta Cheese

mediterranean feta

**\$5.00**

---

<b>Shankleesh</b>	<b>\$6.00</b>
aged cheese, herbs, tomatoes, onions, and olive oil.	
<b>Labneh Dip</b>	<b>\$5.00</b>
mediterranean cream cheese.	
<b>Lisanat</b>	<b>\$8.00</b>
beef tongue, garlic, with lemon and spices.	
<b>Basturma</b>	<b>\$6.00</b>
soft thin slices of beef tenderloin and spices.	
<b>Kibbeh Nayeh</b>	<b>\$8.00</b>
fresh raw lean beef, crushed wheat and spices.	
<b>Tahalate</b>	<b>\$8.00</b>
lamb spleen, parsley and garlic spices.	
<b>Warak Enab</b>	<b>\$6.00</b>
grape leaves stuffed with a mixture of rice, tomatoes and spices. \$6	
<b>Makdous</b>	<b>\$6.00</b>
italian eggplant stuffed with walnuts, garlic, and spices.	
<b>Mini Mezze</b>	<b>\$45.00</b>
hummus, mutabal, labneh, feta cheese, warak enab, tabbouleh, fattouseh, kibbeh nayeh, flafel, kibbeh, mekliyeh, and pickles.	

## HOT MAZA S 16

<b>Falafel</b>	<b>\$6.00</b>
fried blend of spice, garbanzo beans served with sesame sauce. \$6	
<b>Kibbeh Makliya</b>	<b>\$6.00</b>
a fried blend of ground meat, crushed wheat stuffed with onions, pine nuts and spices.	
<b>Sambousek</b>	<b>\$6.00</b>
homemade dough stuffed with ground beef, onions, pine nuts and spices	
<b>Fatayer Spinach</b>	<b>\$6.00</b>
backed homemade dough stuffed with spinach, onions and spices. \$6	
<b>Fatayer Cheese</b>	<b>\$6.00</b>
fillo dough stuffed with cheese and deep fried.	
<b>Halloum</b>	<b>\$7.00</b>
grilled white goat cheese.	
<b>Chicken Kibdy</b>	<b>\$7.00</b>
chicken liver with lemon, garlic, and spices.	
<b>Makanek</b>	<b>\$8.00</b>
pan fried lebanese sausages marinated with lemon juices.	

<b>Soujok</b>	<b>\$8.00</b>
pan fried armenian sausage marinated with lemon juice.	
<b>Frog Legs</b>	<b>\$10.00</b>
pan fried served with lemon juice and cilantro.	
<b>Quails</b>	<b>\$11.00</b>
a delicately seasoned and marinated quail, pan fried or grilled.	
<b>Lamb Chops</b>	<b>\$15.00</b>
tender lamb marinated in spices herbs and grilled.	
<b>Arrayes</b>	<b>\$10.00</b>
grilled kefta meat thinned and put in a pita and toasted.	
<b>Fool</b>	<b>\$5.00</b>
java beans , garlic, lemon, and spices.	
<b>Alayeh</b>	<b>\$10.00</b>
beef mixed with tomatoes and spices.	
<b>Great Mezze</b>	<b>\$60.00</b>
hummus, mutabal, labneh, feta cheese, warak enab, sambousek, falafel, kibbeh nayeh, tabbouleh, fattoush, kibbeh mekliyeh, fatayer cheese, and kebis	

## ENTREES 15

<b>Falafel Plate</b>	<b>\$11.00</b>
5 pieces of falafel served with hummos and salad	
<b>Vegetarian Combo</b>	<b>\$11.00</b>
hummos, tabouleh, warek enab, falafel, and mutabal	
<b>Chicken Shawarma</b>	<b>\$12.00</b>
sliced chicken seasoned and roasted on a vertical rotisserie served with salad and hummos.	
<b>Beef Shawarma</b>	<b>\$12.00</b>
sliced beef seasoned and roasted on a vertical rotisserie served with salad and hummos	
<b>Beef Kabob</b>	<b>\$14.00</b>
filet mignon marinated and grilled on a skewer. served with rice and topped with nuts.	
<b>Lamb Kabob</b>	<b>\$13.00</b>
lamb marinated and grilled on a skewer. served with rice and topped with nuts	
<b>Chicken Kabob</b>	<b>\$13.00</b>
skinless, boneless chicken breast marinated and grilled on a skewer. served with rice and topped with nuts.	
<b>Kefta Kabob</b>	<b>\$12.00</b>
a tasty blend ground beef, parsley, onions, and spices. marinated and grilled on a skewer. served with rice and topped with nuts.	

<b>Three Of A Kind</b>	<b>\$17.00</b>
your choice of any 3 kabobs (beef, chicken, kefta, lamb, and shrimp \$1.50 more) marinated and grilled on a skewer. served with rice and topped with nuts	
<b>Edens Mixed Grill For 2</b>	<b>\$30.00</b>
combination of beef, chicken, and kefta kabobs (6 skewers) served over a bed of rice topped with nuts	
<b>Edens Family Mixed Grill For 4</b>	<b>\$60.00</b>
combination of beef, chicken, and kefta kabobs (12 skewers) served over a bed of rice topped with nuts	
<b>Grilled Chicken Breast</b>	<b>\$13.00</b>
marinated white chicken breast grilled to perfection served with sauteed vegetables.	
<b>Lamb Shank</b>	<b>\$14.00</b>
slowly marinated and roasted, served with rice	
<b>Shrimp</b>	<b>\$14.00</b>
grilled shrimp marinated with lemon and a touch of garlic.	
<b>Grilled Salmon</b>	<b>\$14.00</b>
salmon filet grilled and served with rice	

## AUSHTA MIXES 5

---

<b>Aushta Roll</b>	<b>\$4.00</b>
sweetened cream cheese rolled in a roll topped with syrup and pistachio	
<b>Aushta With Honey</b>	<b>\$4.00</b>
sweetened cream cheese topped with honey and pistachio	
<b>Asafeer Be Aushta</b>	<b>\$4.00</b>
sweetened cream cheese stuffed in pancake and dipped in pistachio.	
<b>Sahlab</b>	<b>\$4.00</b>
warm and milky custard, topped with cinnamon, coconut, and pistachio	
<b>Mahlabea</b>	<b>\$4.00</b>
cold custard, topped with syrup and pistachio	

## SIDES - VEGETABLE PLATTER 5

---

<b>Mixed Veggies</b>	<b>\$10.00</b>
<b>Rice</b>	<b>\$4.00</b>
<b>Fries</b>	<b>\$5.00</b>
<b>Sauteed Vegetables</b>	<b>\$5.00</b>
<b>Chicken Strips And Fries</b>	<b>\$10.00</b>

## DESSERT 7

---

<b>Cheese Cake</b>	<b>\$5.00</b>
plain new york cheese cake, topped with chocolate and caramel syrup	
<b>Ice Cream</b>	<b>\$4.00</b>
vanilla, chocolate, strawberry, pistachio, aushta, mango, and almond	
<b>Ice Cream Shakes</b>	<b>\$5.00</b>
made with real ice cream vanilla, chocolate, and strawberry	
<b>Bread Pudding</b>	<b>\$8.00</b>
mixed with berries and vanilla bean, topped with vanilla ice cream and caramel sauce	
<b>Baklava</b>	<b>\$14.00</b>
fillo dough filled with crushed walnuts, honey, cinnamon, and honey topped with caramel syrup	
<b>Kanafe</b>	<b>\$5.00</b>
melted cheese topped with rice noodles and toasted on a fire grill topped with homemade syrup and pistachio	
<b>Flan</b>	<b>\$4.00</b>
caramel custard	