



SOUP AND SALAD 3

House Salad

mixed green, with feeds spinach and lettuce, cabbage and tomatos topped with oar., fresh lemon olive oil herb dressing

AVAILABLE OPTIONS

Small: \$4.00

Large: \$6.00

Add Hard Boilede Egg:

\$2.00

Add Chicken: \$3.00

Add Lamb: \$4.00

Gonzola Salad

fresh greens. gorgonzola cheese, wdnuts and currants tossed in our delicious house dressing and topped with pomegranate molasses and pear

AVAILABLE OPTIONS

\$10.00

Add Chicken: \$3.00

Add Lamb: \$4.00

Soup Of The Day

prepared daily. our soups are made front fresh ingredients served with grilled pits

AVAILABLE OPTIONS

Cup: \$4.00

Bowl: \$6.50

SMALL PLATES, BIG FLAVORS 14

Hummus

\$6.50

famous for its creamy texture, our hummus in the perfect blend of cooked garbanzo, garlic, fresh lemon juice and salon, , creating what has become known as "the best hurmmus in the world

Coban Salatas1 (shepherd Salad)

\$6.50

a fresh salad made caked tomato, cucumbers, scallions and red onions tossed with fresh herbs in a zesty lemon vinaigrette. garnished with feta

Kisir

\$6.00

fresh carrots are shredded and sauteed with onions and pine nuts and blended with yogun. refreshing and delicious appetizer

Babaghanuj

\$6.75

made from roasted.finely chopped eggplant. fresh lemon mice, tahini, yogurt and minced garlic. isis a delicious hardy snack anytime of the day

Carrot Salad

\$6.00

fresh carrots are shredded and sauteed with onions and pine nuts and blended with yogun. refreshing and delicious appetizer.

Cafe Paloma Platter

\$11.00

capturing the quintessential mediterranean flavors; a planer of feta cheese. marinated kalamata olives. fresh sliced tomatoes and cucumbers with grilled pica

Marinated Olives	\$5.00
kalarnata olives marinated in olive oil.fresh lernon and herbs make inc a delectable flavor to accompany any of our meals.	
Yaprak Saraia	\$5.00
grape leaves hand rolled and stuffed with a delicately spiced tilling made from rice. pine nuts caramelized onions	
Borek	\$10.00
spinach, feta cheese and caramelized onions wrapped in filo dough and baked to perfection. served warm with side salad.	
Chicken Pita	\$10.00
boneless chicken breasts baked with fennel and coriander and sauteed before its served in a lightly grilled pica with tomatos. onions and greens with garlic yogurt sauce.	
Lamb Pita	\$11.00
roasted. diced and quick seared leg of lamb served with grilled pica, red onions, yogurt .tuee and greens.	
Hungry Artist Roll-up	\$9.00
hummus and eohan salatast rolled-up in a lightly grilled pita bread, comes with salad.	
Meze Plate	\$12.00
a great meal. me rneze plate allowsyou to design a perfect combination of the above items. choice of three	
Falafel	\$9.50
one of the most delicious vegetarian sandwiches in thc world. garbanzo beans and lentil blended with garlic and ', aisle, served in pita with green and garlic sauce	

MAIN 4

Eggplant Panin1	\$10.00
grilled. marinated eggplant slices. caramelized onions, masted red pepper. a dusting of feta ace. and italian parsley on hummus base	
Gorgonzola Panini	\$10.00
spinach. gorgonzola cheese, fresh basil, caramelized onions and thinly sliced tomatos on our ntasty homemade pesto base	
Chicken Panini	\$10.00
boneless chicken baked in a connate wine sauce.assembled with sauteed ponobello mushrooms, caramelized onions and fresh tomato slices with pests base	
Prosciutto Panin1	\$10.00
paper thin sliced prosciutto. fresh mozzarella. fresh basil and slices of tomato on our homemade pesto base	