



APPETIZERS 4

Grape Leaves	\$4.00
Grilled Italian Eggplant	\$4.00
with pomegranate sauce and salata	
Barbequed Quail	\$6.00
with hummus	
Badengan Parmesan	\$4.00
marinated eggplant with fresh herbs and topped with roasted red bell and parmesan cheese	

SOUP 3

Lentil Soup	\$4.00
Chicken Barley Soup	\$4.00
Burma	\$4.00
middle eastern chile	

SALAD 6

Variety Of Pickles	\$5.00
Mixed Green With Middle Eastern Salad	\$5.00
cucumbers, tomato, green and red onion in feta vinaigrette	
Salata	\$5.00
diced cucumber, tomato, romaine lettuce, red onions, in feta vinaigrette	
Jannah	\$5.00
(heaven) marinated cucumber, eggplant, red and green onion, and roasted red bell pepper with pomegranate molasses	
Lentil Salad	\$5.00
lentil, bulgur, sumac, cumin, browned shallot, green and red onion and tomato	
Tabouleh	\$5.00
bulgur, parsley, mint, tomatoes and green onions	

SAFEEHA (MIDDLE EASTERN VERSION OF PIZZA) 3

Safeehat Falafel	\$5.00
garbanzo crust topped with pesto, eggplant, roasted red bell pepper, green and red onions, shitake mushrooms, tomato, feta, and goat cheese	
Organic Cracked Wheat Pizza	\$6.50
topped with tomato sauce mozzarella cheese, bastirma (middle eastern sausage) mushroom, onion, roasted red bell pepper, and tomato	
Luham Eb Ageen	\$5.00
thin crust topped with onion, mushroom, bell pepper and tomato sauce with diced chicken	

PHYLLO DOUGH DISHES 4

Perdaplow	\$16.50
phyllo dough filled with shredded chicken, rice, almonds, golden raisins, and cardamom. served with apricot sauce	
Kuzi	\$16.50
phyllo dough filled with shredded lamb, rice, almonds, golden raisins, allspice, cinnamon, and ginger. served with pomegranate-rosemary sauce	
Sambosak	\$16.50
spinach, sumac, shitake mushroom, and feta cheese rolled in phyllo. served with puree of roasted red bell pepper, walnuts and cumin, served with vegetables	
Biriani	\$16.50
beef, rice, almonds, golden raisin, potato, and baharat (cumin, cinnamon, cardamom, allspice, ginger and nutmeg) served with potato, and garbanzo bean in yogurt sauce	

JANNAH SPECIALTY ENTREES 3

Dolmas	\$16.50
stuffed eggplant, zucchini, onion, and wrapped in swiss chard with diced lamb, rice, tomato, allspices, and ginger. served with tamarind sauce	
Vegetarian Dolmas	\$16.50
stuffed tomato, zucchini, and eggplant, and wrapped in swiss chard with organic cracked wheat, bell and jalapeno peppers, tomato, italian parsley and cumin. surrounded with yogurt mint sauce	
Maskoof	\$16.50
slightly smoked, and marinate in allspice, curry, tomato paste, and sun-dried lime. served with rice, and fresh vegetables	