

ALLAN'S FALAFEL

AUTHENTIC ISRAELI CUISINE
HOMEMADE FRESH DAILY



Allan's Famous Falafel Platter

115 MAIN STREET • CHESTER, NY 10918
845-469-1714 • WWW.ALLANSFALAFEL.COM

HUMMUS YOUR WAY

All served with 3 Pitas. Our famous hot sauce is optional.
Add Zatar, Middle Eastern blend of spices & herbs: .75

Classic Hummus: \$6.95
Chickpeas, tahini, garlic, lemon juice, salt, spices, olive oil.

Galit Hummus: \$8.95
Classic Hummus topped with pickles, zatar, paprika & olive oil.

Hummus With Falafel: \$9.50
Classic Hummus served with falafel.

Hummus with Shawarma: \$10.95
Layers of lamb and beef, slowly roasted on a vertical grill, sliced thinly, served with Classic Hummus.

Hummus with Chicken Cutlet: \$10
Seasoned chicken breast with onions and peppers, cooked on a grill, served with Classic Hummus.

APPETIZERS

Falafel, 4 Balls: \$3.50
Chickpeas ground with parsley, cilantro, spices, formed into balls and deep-fried.

Stuffed Grape Leaves: small: \$5, large: \$7.95
Rice, vegetables, spices, rolled in grape leaves.

Boreca: \$4
Spinach pie, made with flaky filo, filled with spinach, feta cheese.

Israeli Cigars: \$10.50
Ground lamb and beef sauteed with onions, seasoned with Jerusalem mixed seasoning, rolled in pastry dough and deep fried.

Stuffed Cabbage: \$9.95
Cabbage, rice and vegetables, rolled into cabbage leaves, stewed in tomato sauce in the oven.

Honey & Sea Salt Fries: \$8.95
Potato fries drizzled with molasses tahini, honey, sea salt.

clockwise: Chicken Cutlet Platter Stuffed Cabbage, Baklava & Turkish Coffee



SIDES

Chicken Kebab Skewer:	\$4.95
Beef Kebab Skewer:	\$6.50
Rice:	\$3
French Fries:.....	\$4
Pita Bread:	\$1.50 for 3 pitas
Feta:	\$5
Pickles:.....	\$4
Olives:	\$4.50
Kufta:	\$3.50
Shawarma:Small: \$8 Medium: \$14 Large:	\$28
Cucumbers & Carrots:	\$4

SALADS

Israeli Salad:	\$7.50
Tomatoes, cucumbers, parsley, peppers, fresh lemon juice, olive oil.	
Tahini Salad:	\$7.50
Tomatoes, cucumbers, parsley, lemon juice, sesame tahini.	
Tabouleh:	\$7.50
Parsley, bulgar, tomatoes, cucumbers, lemon juice, olive oil.	
Baba Ghanough:	\$8
Baked eggplant pureed with tahini paste, garlic, lemon juice, salt, served with two pita.	
Eggplant Salad:	\$8
Deep fried eggplant cubes tossed with chopped tomatoes, cucumbers, red & green pepper, lemon juice, garlic, olive oil.	
Red Cabbage Salad:	\$6
Thinly shredded cabbage, tossed with lemon juice, oil & vinegar.	
Mixed Salad Plate:	\$13
Tabouleh, hummus, Israeli salad, baba ghanough, tahini, served with two pita.	
Green Salad:	\$6
Lettuce, tomatoes, cucumbers, parsley, house dressing.	
Greek Salad:	\$8.95
Lettuce, tomatoes, cucumbers, red onion, feta, black olives. Add: Chicken: \$4.95, Beef: \$6.50 Shawarma: \$8, Kufta: \$7	
Mixed Salad Sampler Plate for Four:	\$25.95
Israeli salad, tahini salad, tabouleh salad, eggplant salad, baba ghanough, red cabbage and hummus served with four pita.	
Falafel Salad:	\$10.95, add feta \$4
Romaine lettuce, tomatoes, cucumbers, red cabbage, carrots, falafel tossed with our house salad dressing.	

NOTE: To any Salad, add Pita 3/\$1.50, Add Cucumbers & Carrots: \$4

Ask about our Wine, Beer & Hard Cider Selections!

ENTREES

Pita" version served in warm pita with lettuce, tomato, cucumbers, hummus, tahini sauce, pickle

"Plate" version served with green salad, hummus, tahini salad, rice or fries, two pita

Allan's Famous Falafel: Pita \$6.95 • Plate \$12.50
Chickpeas ground with parsley, cilantro, spices,
formed into balls and deep-fried.

Chicken Cutlet: Pita \$8.95 • Plate \$15.95
Seasoned chicken breast with onions and peppers, cooked on grill.

Chicken Kebab: Pita \$8.95 • Plate \$16.95
Chicken cubes on a skewer, cooked on a charcoal grill.

Kufta Kebab: Pita \$9.00 • Plate \$15.95
Minced ground beef and lamb, seasoned with spices, onion, parsley.

Beef Shish Kebab: Pita \$9.50 • Plate \$18.95
Chunks of beef, on a skewer, cooked on a charcoal grill.

Shawarma: Pita \$9.50 • Plate \$17.95
Layers of lamb and beef, slowly roasted on a vertical roasting grill
served in thin slices.

Mixed Grill: Plate \$21.95
Chicken, beef and kufta kebab.

Substitute any side for Baba Ghanough or Eggplant Salad, add \$2.
Add feta, \$5

DELUXE PLATTERS

Deluxe Platters are served with hummus, baba ghanough, tahini salad, Israeli salad,
rice or red cabbage, two pita

Allan's Famous Falafel: \$16
Our famous ground chickpeas, combined with spices, then
formed into small balls.

Chicken Cutlet: \$18.95
Seasoned chicken breast with onions and peppers, cooked on grill.

Chicken Kebab: \$19.95
Chicken cubes on a skewer, cooked on a charcoal grill.

Kufta Kebab: \$19.95
Minced ground beef and lamb, seasoned with spices, onion, parsley.

Beef Shish Kebab: \$22.95
Chunks of beef, on a skewer, cooked on a charcoal grill.

Shawarma: \$21.95
Layers of lamb and beef, slowly roasted on a vertical
roasting grill, served in thin slices.

Mixed Grill Deluxe Plate: \$25.95
Chicken, beef and kufta kebab.

Substitute any side for Baba Ghanough or Eggplant Salad, add \$2 extra. Add feta, \$5

KID'S MENU For guests, age 12 and under.

Kid's menu items served with choice of rice, French fries or side salad.

Chicken Tenders:	\$6.95
Falafel:.....	\$5.99
Chicken Kebab:	\$7.50
Beef Kebab:.....	\$8.50

BEVERAGES

Soda, Club Soda/Seltzer, Bottled Water:	\$2.50
Vitamin Water:	\$2.50
San Pellegrino:	\$6.00
Apple or Orange Juice:	\$2.50
Coffee or Tea:	\$2.50
Turkish Coffee:	\$3.95
Turkish Tea:	\$2.95

Wine, Beer & Hard Cider also available. Please ask your server!

DESSERT

Baklava:	\$4.00
----------------	--------

Our famous not-too-sweet pastry made of layers of filo pastry filled with chopped nuts and sweetened with syrup.

An after-dining must-have... even if you enjoy it at home later!



clockwise: Baklava, Chicken Kebab Plate, Mixed Grill Deluxe

"If you're looking for authentic Middle Eastern flavors, look no further.

~ Kelly Kingman for the Times Herald-Record

MIDDLE EASTERN FOODS DEFINED

Baba Ghanough: Mediterranean dip made of roasted, pureed eggplant.

Bulgur Wheat: Cracked wheat. A key ingredient in tabbouleh.

Baklava: A sweet pastry made of layers of filo pastry, chopped nuts, sweetened with syrup or honey.

Boreca: Spinach pie, made with flaky filo dough, filled with spinach and feta cheese.

Falafel: Chickpeas ground with parsley, cilantro, spices, formed into balls and deep-fried.

Galit Hummus: is named for a young woman who used to come to Allan's Falafel and ask for hummus with Zatar, paprika, pickles and hot sauce. So we made it for her. One time, another customer saw it, ordered it, and loved it too. So we put it on the menu and named it after her!

Hummus: Mediterranean dip made of pureed chick peas and tahini.

Kasha: Buckwheat groats.

Kebab: (also kabob) Chunks of marinated meat grilled on a skewer.

Kuфта: Minced ground beef, mixed with spices, onion, parsley.

Pita: Middle Eastern flat bread with a pocket. Typically used for sandwiches.

Shawarma: Sliced Lamb and Beef, slowly roasted with seasonings, on a vertical roasting grill, served in a rolled soft, pita. Also known as a "gyro".

Shish Kebab: (also: kebab, kabab, kebob, kabob, kibob) Any variety of food served on a skewer.

Tabouleh: (also spelled: Tabouli): Cracked wheat salad made with parsley, tomatoes, cucumbers, mint.

Tahini: Condiment made of ground sesame seeds. Common topping for falafel.

Turkish Coffee: Made with very finely ground coffee, flavored with cardamom.

Zatar: (also zaatar, za'tar, zatar, zatr, zattr, zahatar, zaktar or satar) A popular Middle Eastern herbal condiment usually made from oregano, basil, thyme and savory, mixed with sesame seeds, salt, as well as other spices.

Allan's Falafel: Your Go To place for fresh, delicious, homemade Middle Eastern cuisine!

Socialize with Allan's!



Note: We reserve the right to add 18% gratuity to parties of six and over.

DEVINEDESIGN.COM V:11/2018