

ALLAN'S FALAFEL

LUNCH MENU

HUMMUS YOUR WAY

Served with three pitas

Classic Hummus: \$6.95

Galit Hummus: \$8.95

Classic hummus topped with pickles, zatar, paprika, olives.

Hummus with Falafel: \$9.95

Classic hummus served with falafel.

Hummus with Shawarma: \$10.95

Layers of lamb and turkey, 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:

4 pieces: \$5 8 pieces: \$8.50

Rice, vegetables, spices, rolled in grape leaves.

Tzatziki Dip: small: \$5.50 med: \$7.50

Yogurt, cucumber, olive oil, fresh herbs.

Served with 2 pitas.

Boreca: \$4

Spinach pie, made with flaky filo, filled with spinach, feta cheese.

Israeli Cigars: \$10.50

Ground lamb and beef sautéed with onions, seasoned with Jerusalem mixed seasoning, rolled in pastry dough and deep fried.

Honey & Sea Salt Fries: \$8.95

Potato fries drizzled with honey and sea salt.

SIDES

Chicken Kebab Skewer: \$5.50

Shawarma: small: \$8 med: \$14 large: \$28

Kufta: \$3.50

Rice: small: \$4 large: \$7

French Fries: \$4

Pita Bread: 3/\$1.50

Feta: \$5

Pickles: \$4

Olives: \$4.50

Cucumbers & Carrots: \$4

Zatar: .75¢

DELUXE PLATTERS

Deluxe platters served with hummus, baba ganoush, tahini salad, Israeli salad, a choice of rice, red cabbage or fries. Served with two pitas.

Allan's Famous Falafel Deluxe Platter: \$18

Our famous ground chickpeas, combined with spices, formed into balls.

Chicken Cutlet Deluxe Platter: \$20.95

Seasoned chicken breast with onions and peppers, cooked on the grill.

Chicken Kebab Deluxe Platter: \$21.95

Chicken cubes on a skewer, cooked on a charcoal grill.

Kufta Kebab Deluxe Platter: \$21.95

Minced ground beef and lamb, seasoned with spices, onion, parsley.

Turkey Shawarma Deluxe Platter: \$22.95

Layers of lamb and turkey, slowly roasted on a vertical roasting grill, served in thin slices.

Mixed Grill Deluxe Platter: \$26.95

Chicken, shawarma and kufta kebab.

PITA SANDWICHES

Pita served warm with lettuce, tomato, cucumbers, hummus, tahini, pickle.

Allan's Famous Falafel Pita: \$6.95

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

Chicken Cutlet Pita: \$8.95

Seasoned chicken breast with onions and peppers, cooked on the grill.

Chicken Kebab Pita: \$8.95

Chicken cubes on a skewer, cooked on a charcoal grill.

Kufta Kebab Pita: \$9.00

Minced ground beef and lamb, seasoned with spices, onion, parsley.

Shawarma Pita: \$9.50

Layers of lamb & turkey, slowly roasted on a vertical grill, served in thin slices.

PLATE ENTREES

Plates served with green salad, hummus, tahini salad, two pitas and a choice of rice, french fries or red cabbage.

Allan's Famous Falafel Plate: \$13.95

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

Chicken Cutlet Plate: \$16.95

Seasoned chicken breast with onions and peppers, cooked on the grill.

Chicken Kebab Plate: \$17.95

Chicken cubes on a skewer, cooked on a charcoal grill.

Kufta Kebab Plate: \$17.95

Minced ground beef and lamb, seasoned with spices, onion, parsley.

Turkey Shawarma Plate: \$18.95

Layers of lamb and turkey, slowly roasted on a vertical grill served in thin slices.

Mixed Grill Plate: \$22.95

Chicken, Shawarma and kufta kebab.





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 Ghanouh: \$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 ghanouh, 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, Kofta: \$7

Mixed Salad Sampler Plate for Four: \$25.95

Israeli salad, tahini salad, tabouleh salad, eggplant salad, baba ghanouh, red cabbage and hummus served with four pita.

Falafel Salad: \$10.95, with Feta \$15.95

Romaine lettuce, tomatoes, cucumbers, red cabbage, carrots, falafel tossed with our house salad dressing.

NOTE: to any salad, add

Chicken \$5.50, Shawarma \$8, Feta \$5, 1 piece Kofta \$7,

Pita 3/\$1.50, Cucumbers & Carrot \$4

KIDS MENU

For guests, age 12 and under. Kid's menu items served with choice of rice, french fries or house salad.

Kid's Chicken Tenders: \$7.95

Kid's Falafel: \$6.99

Kid's Chicken Kebab: \$7.95



JUICES

The Vision: \$5.55

Carrot, apple, orange, ginger

Drink Your Greens: \$5.55

Cucumber, celery, spinach, apple,

lemon, ginger optional

Morning Beet: \$5.55

Beets, carrot, apple, lemon

Sweet Carrot: \$5.55

Apple, carrot, cucumber, lemon,

ginger optional

SUPER FOOD LATTES: ICED OR HOT

Golden Orange: \$4

Organic turmeric, coconut, tapioca, acacia, cardamom, orange peel.

Ruby Cocoa: \$4

Organic beetroot, cacao, dandelion root

Ruby Ginger: \$4

Organic beetroot, ginger, ashwagandha

Matcha Vanilla Maple Jader: \$4:50

Organic matcha, maple, coconut, vanilla

BEVERAGES

Iced Tea: \$2.95

Iced Coffee: \$3.50

Mint Cucumber Lemonade: \$3.50

Turkish Tea, Hot: \$2.95

Turkish Tea, Cold: \$3.95

Turkish Coffee: \$3.95

Soda: \$1.50

Seltzer: \$1.50

Bottled Water: \$1.50

Vitamin Water: \$2.50

Coffee: \$2.50

Tea: \$2.50

DESSERT

Baklava: \$4

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

Sahlab: \$5.95

Our delicious warm pudding made of milk or almond milk, sahlab powder, garnished with ground cinnamon, crushed pistachios and golden raisins.