

APPETIZERS

Side tomatoes or cucumbers \$0.99

HUMMUS

Full order \$9.75 Half order \$7

A delicious Middle Eastern blend of chickpeas, tahini, fresh garlic, lemon & Extra virgin olive oil.

Hummus is a spread made from cooked, mashed chickpeas blended with tahini, lemon juice, and garlic. It is popular in the Middle East and the Mediterranean. In addition to being a good source of protein and fiber, chickpeas used in hummus are high in iron, folate, phosphorus and B vitamins. It can be a particularly good snack for vegetarians and vegans who may be lacking in these nutrients.

PINK BEET HUMMUS

Full order \$9.75 Half order \$7

In addition to being a good source of protein and fiber, chickpeas used in hummus are high in iron, folate, phosphorus and B vitamins. It can be a particularly good snack for vegetarians and vegans who may be lacking in these nutrients." Beets also contain nitrates and pigments that may help lower blood pressure and improve athletic performance. Lastly, beets are delicious and versatile, fitting well into a healthy and balanced diet.

HUMMUS WITH SHAWERMA

\$14.50

Our large size hummus topped with your choice of Free Range Chicken Shawerma or Premium Black Angus Beef Shawerma & nuts.

BABA GHANOUJ

Full order \$9.75 Half order \$7

A tasty blend of baked eggplant, tahini, a touch of yogurt, fresh garlic, lemon & parsley, topped with Extra virgin olive oil.

KEBEH

1 Piece \$5 2 Pieces \$9 3 Pieces \$12

A deep-fried seasoned mixture ground lean lamb & crushed wheat, stuffed with spiced Premium Black Angus ground beef, roasted onions & almond.

FALAFELS

3 Pieces \$5 6 Pieces \$8 12 Pieces \$12

A vegetarian delight of seasoned mixture of crushed garbanzo beans, parsley, garlic, onion & spices.

DOLMA (Stuffed grape leaves)

3 Pieces \$5 6 Pieces \$8 12 Pieces \$12

A vegetarian favorite. A seasoned mixture of rice, parsley, chopped onions, tomatoes and Extra virgin olive oil. rolled in grape leaves. steamed & topped with lemon sauce.

LABNEH

(Plain) Small \$7 Large \$9

A cream Kefir cheese dip, topped with Extra Virgin olive oil.



ALADDIN MEZA PLATTER



BEEF SHAWARMA BITES

\$12.50

Try our delicious Premium Black Angus beef marinated with Middle Eastern spices and extra virgin olive oil rolled into thin Saaj bread with Kosher cucumber pickles, red onions, tomatoes, parsley then lightly toasted.

CHICKEN SHAWARMA BITES

\$12.50

Marinated strips of Free Range Chicken, with Middle Eastern spices and extra virgin olive oil rolled into thin Saaj bread with a spread of Aladdin's special garlic sauce, Kosher cucumber pickles, tomatoes, parsley then lightly toasted.

BORAK



CHEESE BORAK

1/2 Dozen \$12.50

A blend of Kashkaval, Halumi, and feta cheese with a touch of parsley and mint baked in our wood fired oven.

LAMB BORAK

1/2 Dozen \$12.50

A delicious mixture of ground lamb, onions, tomatoes, garlic, pomegranate juice. baked in our wood-fired oven.

SPINACH BORAK

1/2 Dozen \$12.50

A seasoned mixture of spinach, onions, sumac & lemon juice stuffed in our special dough and baked in our wood-fired oven.

BORAK COMBO AVAILABLE

GARLIC SAUCE

Small \$7 Large \$9.75

MIXED PICKLES

Small \$4.50 Large \$6.50

GARLIC SAUCE

MIXED PICKLES

HAWAWSHI

\$12

Egyptian style Koufta made from our Premiere Black Angus Beef, with roasted red pepper sauce & spices then spread inside a freshly baked pita bread, and toasted in our oven at 570 degrees.



BEEF SHAWARMA BITES



HAWAWSHI



WOOD-FIRED PIZZA

Feast on our one-of-a-kind gourmet pizzas, inspired by authentic Middle Eastern recipes, with the finest ingredients. Each pizza is wood-fired to perfection in our wood-fired oven. All pizzas topped with Mozzarella cheese.

ALADDIN'S PIZZA \$14

Seasoned with a blend of more than twelve herbs, thyme, sesame seeds, oregano, extra virgin olive oil & mozzarella cheese. Topped with Roma tomatoes, feta cheese.

JASMIN'S VEGETARIAN PIZZA \$15.50

Our homemade Baba Ghanouj, lemon-eggplant puree. Topped with assorted grilled fresh vegetables, roasted peppers, fresh tomatoes, mozzarella cheese.

JAFAR'S PIZZA \$17

Delicious marinated pieces of beef, herbed onions, three color peppers, fresh tomatoes with our tahini sauce and mozzarella cheese.

SINBAD'S BBQ PIZZA \$17

Spicy barbecue sauce, marinated chicken, fresh cilantro & red onions and mozzarella cheese.

GENIE'S SHRIMP PESTO \$17.50

Fresh basil pesto sauce, marinated shrimp, Roma & sun-dried tomatoes, red onions and mozzarella cheese.

PRINCE ALI'S SPICY CHICKEN \$16.50

Our homemade garlic chili sauce, peppers, red onions, tomatoes, mushrooms, Parmesan cheese, oregano & grilled chicken marinated in our own special spices and mozzarella cheese.

CHICKEN SHAWERMA PIZZA \$16.50

Marinated strips of chicken shawerma, herbed onions, fresh tomatoes, red onions in our homemade herbed tomato sauce and mozzarella cheese.

ABU'S PEPPERONI PIZZA \$14.50

Beef pepperoni, homemade tomato sauce and mozzarella cheese.

RAJA'S CHEESE PIZZA \$13

Cheese with homemade tomato sauce and mozzarella cheese.



Get ready for Turkish Zarb!

WOOD FIRED OVEN COOKING

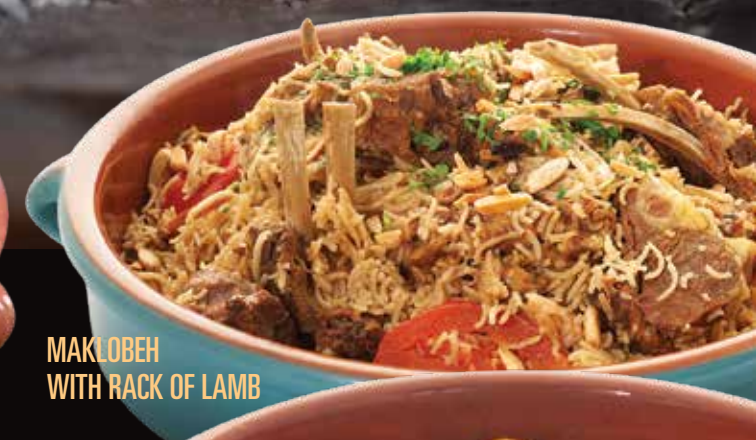
Add Basmati Rice & Arabic salad for \$10 • Upgrade to rack of lamb for \$12 (Special order, with Min 6 hours notice)

MAKLOBEH \$38

Famous Palestinian home cooking meal, consisting of grass fed baby lamb shank, aged aromatic basmati rice, eggplant, tomatoes, baked in a classic clay pot inside the wood fired oven.

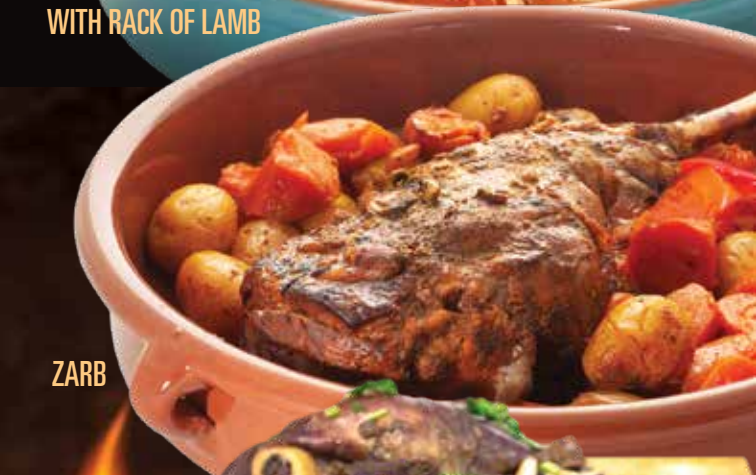
KIDREH \$38

From the city of Hebron, A famous feast meal, simple and tasty, consisting of grass fed baby lamb shank, aged aromatic basmati rice, fresh garlic, turmeric, pure butter ghee, baked in a classic clay pot inside the wood fired oven.



TURKISH ZARB \$79

A baby grass fed leg of lamb marinated with a blend of Mediterranean spices, Saffron, onions, garlic, with vegetables, then wrapped up and covered with a salt dome, baked in our wood fired oven.



*"Available Fridays & Saturdays"
Other days order one day in advance.*



ENTRÉES

PREMIUM BLACK ANGUS BEEF AND FREE RANGE CHICKEN
PREMIUM QUALITY INGREDIENTS USED

#1 CHICKEN SHAWERMA \$24

Marinated strips of Free Range chicken, grilled and served with basmati rice, hummus, garlic sauce, Arabic salad and freshly baked pita bread.

#2 BEEF SHAWERMA \$24

Marinated strips of Premium Black Angus beef, grilled and served with basmati rice, hummus, tahini sauce, Arabic salad and freshly baked pita bread.

#3 LAMB TIKA KEBAB \$25

Two skewers of marinated cubes of grass fed baby lamb, charbroiled on open fire to a perfection, served with basmati rice, hummus, green pepper, onions, Arabic salad and freshly baked pita bread.

#4 CHICKEN KEBAB \$25

Two skewers of marinated chicken tenders, charbroiled on open fire to a perfection, served with basmati rice, hummus, garlic sauce, Arabic salad and freshly baked pita bread.

#5 SHISH KEBAB MIX \$29.50

Combination of chicken, koufta and lamb tika kebabs, served with basmati rice, garlic sauce, hummus, Arabic salad and freshly baked pita bread.

#6 KOUFTA KEBAB \$24

Two skewers of ground Premium Black Angus beef & lamb mixed with onions, parsley and Mediterranean species and herbs, served with basmati rice, hummus, Arabic salad and freshly baked pita bread.

#7 ALADDIN MEZA PLATTER \$34

Hummus, tabouleh, Baba ghanouj, chicken shawerma & grass fed beef shawerma, dolma, falafels, kebeh, garlic sauce, pickles and tahini sauce. Served with pita bread.

#8 VEGETARIAN MEZA PLATTER \$25.50

Hummus, baba ghanouj, tabouleh, fattoush, dolma, falafel, pickles and tahini sauce served with freshly baked pita bread.

#9 LAMB CHOPS \$33.50

French cut lamb chops, charbroiled to perfection, served with basmati rice, hummus, Arabic salad and freshly baked pita bread.

#10 FISH OF THE DAY \$28 Ask about our "Catch of the Day"

Arabic salad with basmati rice, hummus, garlic sauce & freshly baked pita bread.

#11 MIXED GRILL \$39 Add Basmati Rice & Arabic salad for \$10

Combination of chicken kabob, Koufta kabob, lamb Tika kabob, chicken Koufta kabob, and lamb chops.

#12 SHRIMP KEBAB \$28.50

Two skewers of marinated shrimp, charbroiled on open fire to a perfection, served with basmati rice, hummus, garlic sauce, Arabic salad and freshly baked pita bread.

#13 GYROS \$23.50

Quality Grade one of Greek Gyros meat, served with basmati rice, Greek salad, taziki, hummus and salad with freshly baked pita bread on the side.

#14 LAMB SHANK \$22 add 2nd for \$5 extra

A delicious tender lamb shank cooked with a blend of Roma tomato sauce, cooked with our Mediterranean herbs and spices, served with basmati rice and Arabic salad.

- Substitute sautéed vegetables or tabouleh \$2
- Substitute salad for Greek salad \$2
- Substitute soup for salad \$2

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.



LAMB SHANK

SAUTÉED VEGETABLES

RACK OF LAMB \$42

Add Basmati Rice & Arabic salad for \$10

Charbroiled to perfection.



BABY FRENCH CUT RACK OF LAMB

Fall-off-the bone good

WHOLE WHEAT PITA
AVAILABLE UPON REQUEST



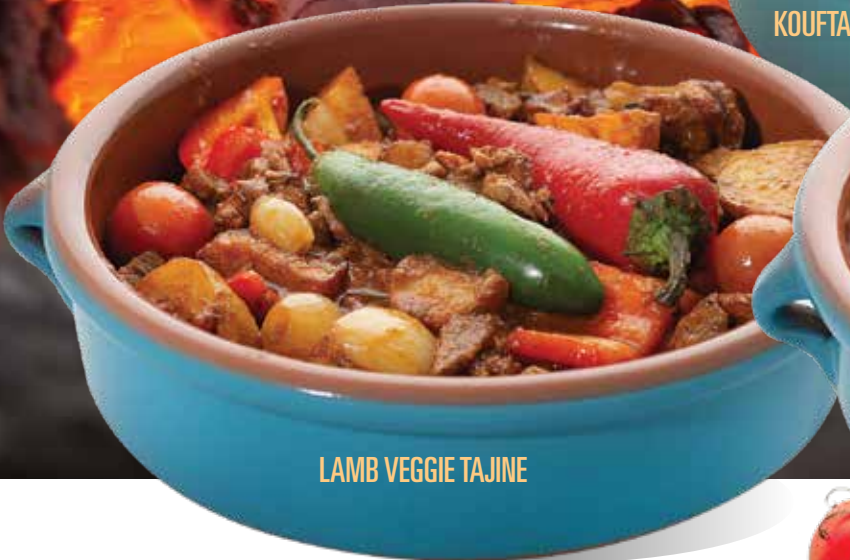
MIXED GRILL \$39

Add Basmati Rice & Arabic salad for \$10

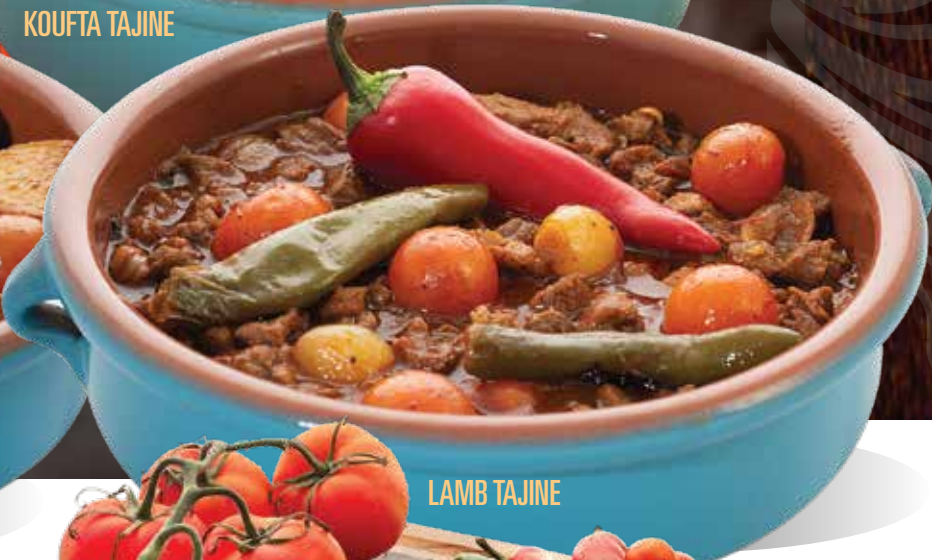
TURKISH TAJINE



KOUFFTA TAJINE



LAMB VEGGIE TAJINE



LAMB TAJINE



Turkish Koufta Tajine (16 oz.) \$18.50 (32 oz.) \$35
A Turkish Style Koufta kabob made from Premium Black Angus beef, with roasted red pepper sauce, baked in our wood fired oven in a Spanish Clay pot with mini cherry tomatoes, mini onions, mini potatoes, and red chili peppers.

Turkish Lamb Tajine (16 oz.) \$18.50 (32 oz.) \$35
Cubes of grass fed baby leg of lamb wokked with fresh garlic, onions, 3 fresh peppers then baked to perfection in our wood fired oven in a Spanish Clay pot with mini cherry tomatoes, mini onions, mini potatoes, and red chili peppers.

Turkish Lamb Veggie Tajine (16 oz.) \$18.50 (32 oz.) \$35
Cubes of grass fed baby leg of Lamb wokked with fresh garlic, onions, three fresh peppers then baked to perfection in our wood fired oven in a Spanish Clay pot with eggplant, mini cherry tomatoes, mini onions, mini potatoes, fresh garlic, Fresh oregano and red chili peppers.

EXOTIC RICE PLATES

All Biryani plates are made with highest quality aged Basmati rice & fresh ingredients.

- Lamb Biryani with roasted nuts \$17.50
- Chicken Biryani with roasted nuts \$16.50
- Shrimp Biryani with roasted nuts \$17.50
- Vegetarian Biryani with roasted nuts \$12



LAMB BIRYANI



FALAFEL WRAP



BEEF SHAWERMA WRAP



CHICKEN SHAWERMA WRAP

PITA WRAPS

All our wraps come with regular side salad or French fries

- Substitute tabouleh for \$2
- Substitute Greek salad or soup for \$2
- Substitute veggies for \$2
- Substitute basmati rice for \$1
- Substitute veggie Biryani for \$2

GYROS \$12
Quality Grade one of Greek Gyros meat, red onion and tomatoes, topped with Taziki sauce, wrapped in freshly baked pita bread.

BEEF SHAWERMA \$12
Mouth-watering marinated strips of Premium Black Angus beef, topped with humus, onions, tomatoes and tahini, wrapped in freshly baked pita bread.

CHICKEN SHAWERMA \$12
Marinated strips of Free Range chicken, charbroiled on an open fire. Topped with garlic sauce & tomatoes, wrapped in freshly baked pita bread.

CHICKEN KEBAB \$12
Charbroiled strips of Free Range tender, topped with garlic sauce and tomatoes, wrapped in freshly baked pita bread.

LAMB TIKA KEBAB \$12
Marinated cubes of lamb, green bell pepper & onions, charbroiled to perfection. Topped with hummus and tomatoes, wrapped in freshly baked pita bread.

KOUFFTA KEBAB \$12
Premium Black Angus beef blended with grass fed Lamb, onions and parsley, topped with hummus and tomatoes, wrapped in freshly baked pita bread.

FALAFEL \$12
A delicious vegetarian wrap, topped with hummus, lettuce, tomatoes, pickles and tahini sauce, wrapped in freshly baked pita bread.

SOUP
LENTIL SOUP \$7

SIDE ITEMS & EXTRAS

Basmati white rice	\$5.50
Chicken breast	\$7.50
Tahini sauce (2oz.)	\$1.00
Tahini sauce (4oz.)	\$2.00
Taziki sauce (2oz.)	\$1.00
Taziki sauce (4oz.)	\$2.00
Garlic sauce (2oz.)	\$1.50
Garlic sauce (4oz.)	\$3.00
Feta cheese (2oz.)	\$1.00
Feta cheese (4oz.)	\$2.00
Pita bread	\$1.00
Any kebab skewer	\$9.00
French fries	\$5.50
Chicken shawerma	\$8.00
Free Range chicken	
Beef shawerma	\$8.00
Premium Black Angus beef	
Sautéed veggies	\$7.00
Mixed pickles (small)	\$4.50
Mixed pickles (Large)	\$6.50
Side Biryani	\$9.00
Side Gyros	\$11.00
Arabic salad and Biryani	\$12.50
Arabic salad	\$7.50