

Aladdin

MEDITERRANEAN RESTAURANT

Eat Healthy... Come to Aladdin!



ALL NATURAL



TABOULEH



ALADDIN MEDITERRANEAN

SALADS

ALL NATURAL FREE RANGE CHICKEN

• Protein Modifications + \$2.50

TABOULEH Small \$12 Large \$16

A refreshing parsley grain salad mix of bulgur wheat, fresh tomatoes, onions, fresh mint, lemon, salt, and extra virgin olive oil.

CHICKEN SALAD \$19

Hearts of romaine lettuce with flame-broiled all natural free range chicken breast, feta cheese, roma tomatoes, parmesan cheese, pistachios, and fresh cilantro; tossed in our homemade balsamic dressing.

CHOPPED CHICKEN SALAD \$19

A blend of hearts of romaine and iceberg lettuce, persian cucumbers, roma tomatoes, parmesan cheese, black olives, sun-dried tomatoes, feta cheese, pistachios, shredded carrots, and flame-broiled all natural free range chicken breast; tossed in our homemade greek dressing.

PASSION FRUIT SHRIMP SALAD \$19

Hearts of romaine lettuce, 3 color bell peppers, roma tomatoes, parmesan cheese, shredded carrots, feta cheese, red onions, and kalamata olives; topped with fresh flame-broiled shrimp & pistachios; tossed in our homemade passion fruit dressing.

ARABIC SALAD \$12

Our classic house salad consisting of hearts of romaine, persian cucumbers, roma tomatoes, and red onions; tossed in our lemon & extra virgin olive oil dressing.

GREEK SALAD \$18

WITH ALL NATURAL FREE RANGE CHICKEN, GYROS, OR FALAFEL \$19.50

Hearts of romaine lettuce, roma tomatoes, persian cucumbers, and red onions; topped with feta cheese, kalamata olives, and pepperoncini; tossed in our homemade greek dressing.

ALADDIN MEDITERRANEAN CHICKEN SALAD \$19

Hearts of romaine, persian cucumbers, roma tomatoes, radishes, green onions, red onions, feta cheese, and pita bread croutons; topped with flame-broiled all natural free range chicken breast; tossed in our homemade lemon & extra virgin olive oil dressing.

FATTOUSH \$17

Hearts of romaine, persian cucumbers, roma tomatoes, radishes, green onions, red onions, and pita bread croutons; tossed in our homemade lemon & extra virgin olive oil dressing, and a drizzle of pomegranate molasses.

CHOPPED BEEF SHAWERMA SALAD



CHICKEN SALAD

FREE RANGE CHICKEN



CHICKEN SALAD



PASSION FRUIT SHRIMP SALAD



CHOPPED CHICKEN SALAD



FATTOUSH SALAD





GREEK SALAD WITH GYROS



GREEK SALAD WITH FALAFEL



GREEK SALAD



ARABIC SALAD



CHOPPED CHICKEN SHAWERMA SALAD



GREEK SALAD WITH CHICKEN TIKA KEBAB

APPETIZERS

HUMMUS Small \$12 Large \$16

A delicious middle eastern blend of chickpeas, tahini, fresh garlic, lemon, and extra virgin olive oil.

PINK HUMMUS Small \$12 Large \$16

Our famous freshly made hummus infused with beets for color, taste, and a boost of immunity.

HUMMUS WITH SHAWERMA \$19

Our large size hummus topped with your choice of all natural free range chicken shawerma or grass-fed premium black angus beef shawerma; garnished with roasted almonds.

BABA GHANOUJ Small \$12 Large \$16

A tasty blend of grilled eggplant, tahini, a touch of yogurt, fresh garlic, lemon, and parsley; topped with extra virgin olive oil.

KEBEH \$5 each

A deep-fried seasoned mixture of lean veal & crushed wheat; stuffed with spiced grass-fed New Zealand spring lamb, roasted onions, and almonds.

FALAFEL 3 Pieces \$6 6 Pieces \$9 12 Pieces \$12

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

DOLMA (Stuffed grape leaves)

3 Pieces \$6 6 Pieces \$9 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 juice & pomegranate molasses. Served cold.

LABNEH Small \$10 Large \$14

A cream kefir cheese dip, topped with extra virgin olive oil.

TURKISH SALASA Small \$10 Large \$14

A finely chopped flavorful Turkish dip made from tomatoes, peppers, onions, and parsley, seasoned with spices, pomegranate molasses, and extra virgin olive oil.



KEBEH



LABNEH



BEEF SHAWERMA BITES



BEEF SHAWERMA BITES \$19

Delicious grass-fed premium black angus beef shawerma marinated with middle eastern spices and extra virgin olive oil; rolled into a thin Saaj bread with pickles, red onions, tomatoes, tahini, and parsley; then lightly toasted.

CHICKEN SHAWERMA BITES \$19

All natural free range chicken shawerma marinated with middle eastern spices and extra virgin olive oil; rolled into a thin Saaj bread with a spread of Aladdin's special garlic sauce, pickles, tomatoes, and parsley; then lightly toasted.



ALADDIN MEZZE PLATTER \$49



BORAK



GARLIC SAUCE



MIXED PICKLES

CHEESE BORAK 1/2 Dozen \$17
 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 \$17
 A delicious mixture of lamb, onions, tomatoes, garlic, and pomegranate juice; baked in our wood-fired oven.

SPINACH BORAK 1/2 Dozen \$17
 A seasoned mixture of spinach, onions, sumac, and lemon juice; stuffed in our special dough and baked in our wood-fired oven.

BORAK COMBO 1/2 Dozen \$18
 A delicious mix of your choice of boraks.

GARLIC SAUCE Small \$12 Large \$16

MIXED PICKLES Small \$8 Large \$12

HAWAWSHI \$19
 Egyptian style Koufta made from our mix of grass-fed premium black angus beef & grass-fed New Zealand spring lamb, with roasted red pepper sauce & spices; then spread inside a freshly baked pita bread, and toasted in our oven.



HAWAWSHI



WOOD-FIRED PIZZA

Feast on our one-of-a-kind gourmet pizzas; inspired by authentic Middle Eastern recipes & made using the freshest & finest ingredients. Each pizza is topped with mozzarella cheese & cooked to perfection in our wood-fired oven.

Gluten Free Available + 3.50

ALADDIN'S PIZZA \$18

Seasoned with a blend of more than twelve herbs, thyme, sesame seeds, oregano, extra virgin olive oil, topped with blend of kashkaval and halumi cheese.

VEGETARIAN PIZZA \$19

Our homemade baba ghanouj; topped with squash, zucchini, mushrooms, red onions, roasted peppers, roma tomatoes, and mozzarella cheese.

BEEF SHAWARMA PIZZA \$20

Delicious marinated grass-fed premium black angus beef, red onions, 3 color peppers, fresh tomatoes, and mozzarella cheese; with our tahini sauce.

BBQ CHICKEN PIZZA \$20

Spiced barbecue sauce, marinated all natural free range chicken breast, fresh cilantro, red onions, and mozzarella cheese.

SHRIMP PESTO PIZZA \$21

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

SPICY CHICKEN PIZZA \$20

Our homemade garlic chili hot sauce, 3 color peppers, red onions, roma tomatoes, mushrooms, parmesan cheese, mozzarella cheese, and grilled all natural free range chicken breast marinated in our own special blend of spices.

CHICKEN SHAWARMA PIZZA \$20

Marinated all natural free range chicken shawarma, roma tomatoes, mozzarella cheese, and red onions; served over our homemade herbed tomato sauce.

PEPPERONI PIZZA \$18

100% beef pepperoni, homemade tomato sauce, and mozzarella cheese.

CHEESE PIZZA \$17

Mozzarella cheese with homemade tomato sauce.



BEEF SHAWARMA PIZZA



VEGETARIAN PIZZA



SPICY CHICKEN PIZZA



CHICKEN SHAWARMA PIZZA



SHRIMP PESTO PIZZA



BBQ CHICKEN PIZZA



ALADDIN'S PIZZA

ENTREES

MADE USING ONLY THE HIGHEST QUALITY INGREDIENTS & GRASS-FED MEATS

#1 ALL NATURAL FREE RANGE CHICKEN SHAWERMA \$30

Marinated all natural free range chicken shawerma, grilled and served with basmati rice, hummus, garlic sauce, arabic salad, and freshly baked pita bread.

#2 GRASS-FED PREMIUM BLACK ANGUS BEEF SHAWERMA \$32

Marinated grass-fed premium black angus beef shawerma, grilled and served with basmati rice, hummus, tahini sauce, arabic salad, and freshly baked pita bread.

#3 GRASS-FED NEW ZEALAND SPRING LAMB TIKA KEBAB \$36

Two skewers of marinated tender grass-fed New Zealand spring lamb tenderlion, charbroiled on an open fire to perfection; served with basmati rice, hummus, green pepper, onions, arabic salad, and freshly baked pita bread.

#4 ALL NATURAL FREE RANGE CHICKEN TIKA KEBAB \$34

Two skewers of marinated all natural free range chicken tenderloins, charbroiled on an open fire to perfection; served with basmati rice, hummus, garlic sauce, arabic salad, and freshly baked pita bread.

#5 SHISH KEBAB MIX \$45

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

#6 PREMIUM GRASS-FED BEEF & LAMB KOUFTA KEBAB \$32

Two skewers of ground grass-fed premium black angus beef & grass-fed New Zealand spring lamb mixed with onions, parsley, mediterranean spices & herbs; served with basmati rice, hummus, arabic salad, and freshly baked pita bread.

#7 ALADDIN MEZZE PLATTER \$49

Appetizer platter consisting of: hummus, tabouleh, baba ghanouj, chicken shawerma, beef shawerma, dolma, falafels, kebeh, mixed pickles, garlic sauce, and tahini sauce; served with freshly baked pita bread.

#8 VEGETARIAN MEZZE PLATTER \$39

Vegetarian appetizer platter consisting of: hummus, baba ghanouj, tabouleh, fattoush, dolma, falafel, mixed pickles, and tahini sauce; served with freshly baked pita bread.

#9 GRASS-FED NEW ZEALAND SPRING LAMB CHOPS \$45

French trimmed grass-fed New Zealand spring lamb chops, charbroiled to perfection; served with basmati rice, hummus, arabic salad, and freshly baked pita bread.

#10 SALMON ARRABBIATA \$38

A fresh Atlantic salmon filet cooked in a tomato-based arrabbiata sauce; served with arabic salad, basmati rice, hummus, garlic sauce, and freshly baked pita bread.

#11 MIXED GRILL \$75 Add Basmati Rice & Arabic Salad \$15

Combination of chicken tika kebab, koufta kebab, lamb tika kebab, chicken tawouk kebab, and lamb chops.

#12 SHRIMP KEBAB \$38

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

#13 GYROS \$32

Top-quality Grade-A greek gyros meat, served with basmati rice, greek salad, tzatziki, hummus, and freshly baked pita bread.

#14 GRASS-FED AUSTRALIAN LAMB SHANK \$35

2 pieces of delicious tender grass-fed Australian lamb shanks braised in a fresh & aromatic roma tomato sauce, cooked with our mediterranean herbs & spices; served with basmati rice, and arabic salad.

#15 1/2 CHICKEN & 1/2 BEEF SHAWERMA \$34

A combination of our marinated all natural free range chicken shawerma & marinated grass-fed premium black angus beef shawerma, grilled and served with basmati rice, hummus, garlic sauce, arabic salad, and freshly baked pita bread.

Upgrade Arabic Salad to Greek Salad, Tabouleh, Sauteed Veggies, or Lentil Soup \$2.50

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

All Modifications + \$2.50



PREMIUM BLACK ANGUS BEEF™



Fall-off-the-bone good



LAMB SHANK



BEEF SHAWERMA



SHRIMP KEBAB



GYROS



LAMB CHOPS



CHICKEN SHAWERMA



SALMON ARRABBIATA



MIXED GRILL \$75
Add Basmati Rice & Arabic Salad \$15

WOOD-FIRED OVEN SPECIALS

MAKLOBEH* \$59 *Cooking time: 45 minutes or **Order Online**

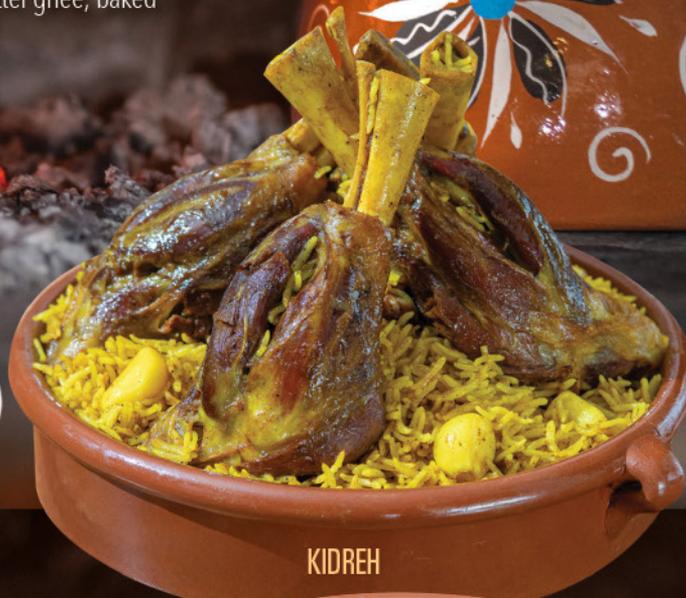
Famous Palestinian home-cooked dish, consisting of tender grass-fed Australian lamb shank, aged aromatic basmati rice, eggplant, roma tomatoes, and pure butter ghee; baked in a classic clay pot inside our wood-fired oven.

KIDREH* \$59 *Cooking time: 45 minutes or **Order Online**

A famous meal from the city of Al-Khalil consisting of tender grass-fed Australian lamb shank, aged aromatic basmati rice, fresh garlic, turmeric, and pure butter ghee; baked in a classic clay pot inside our wood-fired oven.



MAKLOBEH

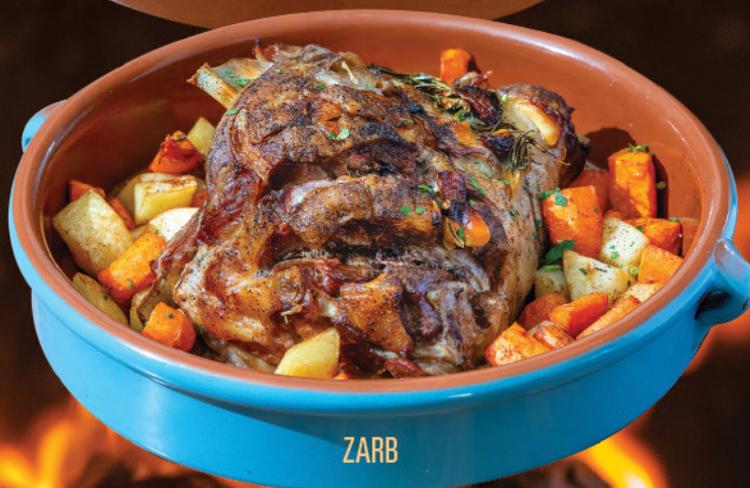


KIDREH

TURKISH ZARB* \$99

Your choice of New Zealand spring leg of lamb or shoulder, marinated in a blend of mediterranean herbs and spices with roasted vegetables; slowly roasted to perfection in our wood-fired oven.

*Order 48 hours in advance.



ZARB



New
RACK OF LAMB \$79

WOOD-FIRED TURKISH TAJINE



KOUFTA TAJINE

LAMB TAJINE

Turkish Koufta Tajine Small \$25 Large \$45

A Turkish style stew made with a blend of grass-fed premium black angus beef & grass-fed New Zealand spring lamb, roasted red pepper sauce, cherry tomatoes, pearl onions, potatoes, eggplant, fresh garlic, serrano peppers, and red chili peppers; baked in our wood-fired oven in a Spanish clay pot.

Turkish Lamb Tajine Small \$25 Large \$45

A Turkish style stew made with sliced tender grass-fed New Zealand spring lamb, fresh garlic, pearl onions, red chili peppers, serrano peppers, eggplant, potatoes, and cherry tomatoes; baked to perfection in our wood-fired oven in a Spanish clay pot.

EXOTIC BIRYANI

All Biryani plates are garnished with roasted almonds and are made with the freshest ingredients & the highest quality aged basmati rice.

Grass-Fed New Zealand Spring Lamb Biryani \$25

All Natural Free Range Chicken Biryani \$22

Shrimp Biryani \$25

Vegetarian Biryani \$19



LAMB BIRYANI



FALAFEL WRAP



BEEF SHAWERMA WRAP



CHICKEN SHAWERMA WRAP

PITA WRAPS

All our wraps come with a side of Arabic Salad or Fries

Upgrade to a side of Greek Salad, Tabouleh, Sauteed Veggies, Lentil Soup, Basmati White Rice, or Biryani Rice \$2.50

GYROS \$19

Top quality Grade-A greek gyros meat, red onions, and tomatoes; topped with tzatziki sauce, and wrapped in freshly baked pita bread.

GRASS-FED PREMIUM BLACK ANGUS BEEF SHAWERMA \$19

Mouth-watering marinated grass-fed premium black angus beef shawerma; topped with hummus, onions, roma tomatoes, and tahini; wrapped in freshly baked pita bread.

ALL NATURAL FREE RANGE CHICKEN SHAWERMA \$19

Marinated all natural free range chicken shawerma; topped with garlic sauce and tomatoes; wrapped in freshly baked pita bread.

ALL NATURAL FREE RANGE CHICKEN TIKA KEBAB \$19

Marinated all natural free range chicken tenderloins, charbroiled on an open fire; topped with garlic sauce and roma tomatoes; wrapped in freshly baked pita bread.

GRASS-FED NEW ZEALAND LAMB TIKA KEBAB \$20

Marinated tender grass-fed New Zealand spring lamb tenderloin, green bell peppers, and onions; charbroiled to perfection; topped with hummus and tomatoes; wrapped in freshly baked pita bread.

PREMIUM GRASS-FED BEEF & LAMB KOUFTA KEBAB \$19

Grass-fed premium black angus beef blended with grass-fed New Zealand spring lamb, onions, and parsley; topped with hummus, tomatoes, lettuce, and pickles; wrapped in freshly baked pita bread.

FALAFEL \$18

A delicious vegetarian falafel wrap; topped with hummus, lettuce, roma tomatoes, pickles, and tahini sauce; wrapped in freshly baked pita bread.

LENTIL SOUP \$9

Freshly pureed yellow lentils, potatoes, carrots, onions, and celery.



LENTIL SOUP

SIDE ITEMS & EXTRAS

| | |
|-------------------------|---------|
| • Basmati White Rice | \$8.00 |
| • Chicken Breast | \$9.50 |
| • Tahini Sauce (2oz.) | \$1.00 |
| • Tahini Sauce (4oz.) | \$2.00 |
| • Tzatziki Sauce (2oz.) | \$1.00 |
| • Tzatziki Sauce (4oz.) | \$2.00 |
| • Turkish Salsa (2oz.) | \$1.50 |
| • Turkish Salsa (4oz.) | \$3.00 |
| • 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 | \$15.00 |
| • Fries | \$8.00 |
| • Chicken Shawerma | \$14.00 |
| • Beef Shawerma | \$14.00 |
| • Sautéed Veggies | \$9.00 |
| • Side Biryani | \$12.50 |
| • Side Gyros | \$14.00 |
| • Kalamata Olives 4oz. | \$2.50 |
| • Salad Dressing 4oz. | \$1.50 |
| • Sliced Cucumbers | \$2.99 |
| • Pistachios 4oz. | \$3.50 |
| • Roasted Almonds 4oz. | \$2.50 |
| • Seared Salmon Filet | \$15.00 |
| • Turnips | \$4.99 |
| • Pickles | \$4.99 |
| • Green Sauce 4oz. | \$1.99 |
| • Yogurt Sauce 4oz. | \$1.99 |

DESSERTS

KNAFEH \$15

Ashta (Sweet Cream) or Sweet Cheese.

PISTACHIO BAKLAVA \$12

SUGAR FREE PISTACHIO BAKLAVA \$12

PISTACHIO BAKLAVA WITH TURKISH ICE CREAM \$17

TURKISH ICE CREAM \$9

WARBAT \$12

PISTACHIO HALVA WITH ICE CREAM \$14



PISTACHIO BAKLAVA WITH TURKISH ICE CREAM



WARBAT



TURKISH ICE CREAM



PISTACHIO BAKLAVA



PISTACHIO HALVA WITH ICE CREAM

KNAFEH



BEVERAGES

HOT TEAS

\$4.75

- Aladdin Ceylon w/Fresh Mint
- Mint Tea
- Mandarin Orange Rooibos
- Mango
- Jasmine Green
- Chamomile
- Earl Grey
- Passion Fruit
- Chai
- Hibiscus
- Peach

COFFEE

- Regular Coffee \$3.95
- Turkish Coffee \$8

HOUSE TEA POTS

\$12

- Arabian Tea w/Fresh Mint
- Moroccan Tea w/Fresh Mint

FOUNTAIN DRINKS

\$4.75

- Coke
- Diet Coke
- Coke Zero
- Sprite
- Orange Fanta
- Root Beer
- Dr Pepper
- Lemonade

ITALIAN SODAS

(Sugar free available)

\$4.75

- Grenadine
- Strawberry
- Mango
- Passion Fruit
- Peach

BOTTLE DRINKS

\$4.75

- Fruit Juices
- San Pellegrino
- Yogurt Drink

ICED TEAS

(Sugar free available)

\$4.75

- Black Iced Tea
- Passion Fruit
- Mango
- Mint
- Peach
- Hibiscus
- Raspberry



TRY OUR FRESH, DELICIOUS,
AND REFRESHING ICED TEAS

TASTE THE EXOTIC FLAVORS OF THE MIDDLE EAST!

Our menu is healthy, fresh, & creatively prepared premium quality Mediterranean cuisine. Plenty of healthy & scrumptious salads, vegetarian meals with Mediterranean flavors, pita wraps, melt-in-mouth shish kebabs, and delicious appetizers like hummus, tabouleh, falafel, stuffed grape leaves, & more!

CATERING

Give your parties, weddings, birthdays, meetings, special occasions, and events a personal touch with our customized menus or buffet-style servings. We cater on-premise at Aladdin or at the location of your choice.

WE DELIVER



OPEN AT 11AM DAILY

5420 Clairemont Mesa Blvd. San Diego, CA 92117

Tel: (858) 573-0000

www.aladdincafe.com

Follow us on Instagram, Youtube, Facebook, and Tik Tok



- Specials cannot be ordered/made within one hour of the kitchen's closing time.
- 18% Auto gratuity will be added on parties of 5 or more.
- Only 2 split checks are allowed per group, per visit, per table.
- No modifications to items when restaurant/kitchen is busy, especially weekends.
- 90 minute limit per table on busy days.
- 4% surcharge will be added to all checks.

Aladdin
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Eat Healthy.... Come to Aladdin!