

Specialty Plates

Flavor Savor Special* **N**

Chicken Mishwi and Beef Kafta on a bed of brown rice with vermicelli; served with greens, Hummus, and Falafel **13.25**

Aladdin's Favorite Combo*

Beef Kafta, Shish Kabob, and Shish Tawook on a bed of brown rice with vermicelli; served with greens, sliced tomatoes, cucumbers, and choice of dressing **14.95**



Jasmine's Favorite **VG, GF**

A medley of cooked beans, vegetables, and brown rice, seasoned with a blend of herbs and spices; side of Tahini Yogurt or Hot Sauce **9.95**

Enjoy Jasmine's Favorite Rice topped with:

Lebanese Salata **VG, GF**

Chopped tomatoes, cucumbers, green peppers, scallions, onions, parsley, extra virgin olive oil, lemon, and herbs **13.25**

Chicken Mishwi* **GF**

Grilled, seasoned chicken thigh **14.25**

Chicken Tawook* **GF**

Grilled chicken tenders **14.25**

Beef Shawarma* **GF**

Grilled strips of seasoned beef sirloin **14.50**

Shish Kabob* **GF**

Grilled beef tenderloin **14.95**

Lamb* **GF**

Grilled, seasoned lamb **15.95**

Grilled Tuna* **GF**

Grilled yellowfin tuna steak **14.95**

Brown rice with vermicelli may be substituted for Jasmine's Favorite Rice

Mujadara Plate **VG, GF, N**

Lentils and brown rice topped with Lebanese Salata and fried onions **11.25**

Loubie Plate **VG**

Italian green beans sautéed with onions, fresh tomatoes, and whole cloves of garlic, served with brown rice with vermicelli **11.95**

Kibbie Plate* **N**

Handcrafted fried croquettes of lean beef and bulgur filled with seasoned lean beef, onions, and pine nuts; served with greens, sliced tomatoes, cucumbers, calamata olives, and choice of dressing **13.25**

Mediterranean Beef Kafta Plate* **N**

Beef Kafta served with seasoned brown rice with vermicelli, lightly fried pine nuts and almonds, and a hint of cinnamon; choice of Garlic Sauce or Tahini Yogurt dressing **15.25**

Mediterranean Lamb Plate* **N**

Grilled seasoned lamb served with brown rice with vermicelli, lightly fried pine nuts and almonds, and a hint of cinnamon; choice of Garlic Sauce or Tahini Yogurt dressing **15.95**

Mediterranean Shish Kabob Plate* **N**

Grilled beef tenders served with brown rice with vermicelli, lightly fried pine nuts and almonds, and a hint of cinnamon; choice of Garlic Sauce or Tahini Yogurt dressing **15.25**

Jasmine's Favorite Rice (gluten-free) may be substituted for brown rice with vermicelli

Vvegetarian **VG**vegan **GF**gluten free **N**contains nuts

**Eating raw or undercooked meats may increase the risk of foodborne illness.*

Please tell your staff if you have a food allergy or restriction. Although we cannot accommodate every need, we will do our best.

Smoothies

V, GF

Fresh Fruit Smoothie

Cantaloupe, honeydew, grape, pineapple, banana, strawberry, orange juice, and honey **4.25**

Mango Smoothie

Mango, cantaloupe, honeydew, banana, strawberry, and honey **4.75**

Carrot Smoothie

Freshly squeezed carrot juice, banana, and honey **4.75**

Tropical Storm

Mango, guava, pineapple, banana, plain non-fat yogurt, and honey **4.75**

Add kale or spinach to any smoothie or juice for .65

Iced Tea

VG, GF

Freshly Brewed Traditional Black Tea **2.75**

Freshly Brewed Pomegranate Green Tea **2.75**

Raspberry Iced Tea **2.75**

Honest Tea **2.75**

Beverages

VG, GF

Coke, Diet Coke, Sprite **2.75**

Bottled Water **2.75**

Freshly Brewed Coffee **2.75**

Sparkling Water **2.75**

Lemonade **2.75**

Raw Juice

VG, GF

Freshly Squeezed

Orange, Grapefruit, Apple, Carrot, or Celery **4.75**

Raw Juice Combos

Carrot Apple

Rich in zinc and cobalt **4.75**

Natural Energy

Carrot, celery, spinach, and parsley; rich in potassium **4.75**

Honeymooner

Carrot, grape, and cucumber **4.75**

Tea Leaves

VG, GF

Freshly Brewed Mint Tea **2.75**

"The Comfort Drink"

Hot Tea **2.75**

Herbal or Regular

Ask your server for our flavor selection

Kids Menu

Grilled Cheddar Cheese Pita with Fresh Fruit **4.75**

Cheese Pita Pizta (Cheddar & Feta) **3.95**

Chicken & Cheese Pita Pizta* (Cheddar & Feta) **4.75**

Grilled Chicken Tenders with Brown Rice and Vermicelli* **4.95**

Grilled Chicken Tenders with Fresh Fruit* **GF** **4.95**

Beef Kafta with Brown Rice and Vermicelli* **5.25**

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For franchise information or to find an Aladdin's Eatery Location, visit:

www.aladdinseatery.com

Aladdin's eatery.

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Aladdin's eatery®

At Aladdin's Eatery, eat good, eat healthy!

Ahlan Wasahlan!

At Aladdin's Eatery, we strive to provide our guests with unique, natural foods while increasing awareness and concern regarding health and nutrition.

Sahtain!



Spice it up with our homemade hot sauce! **.65**

Appetizers

Hummus **VG, GF**

A creamy blend of chickpeas puréed with tahini and lemon juice drizzled with extra virgin olive oil
Small 4.35 Regular 7.15 Large 12.75

Tabouli **VG**

A delicate mixture of chopped parsley, sweet onions, diced tomatoes, bulgur, lemon juice, extra virgin olive oil, and fine herbs
Small 4.35 Regular 7.15 Large 12.75
Add Chicken* 3.25

Baba Gannouj **VG, GF**

Fire-roasted eggplant puréed with tahini, fresh garlic, and lemon juice drizzled with extra virgin olive oil
Small 4.35 Regular 7.15 Large 12.75

Foole M Damas **VG, GF**

Fava beans, garlic, and lemon juice blended into a delicious dip and drizzled with extra virgin olive oil
Small 4.35 Regular 7.15

Loubie Bzeit **VG, GF**

Italian green beans sautéed with onions, whole cloves of garlic, fresh tomatoes, and extra virgin olive oil
Small 4.35 Regular 7.15

Falafel **V, GF, N**

Crispy, fried vegan patties made with ground chickpeas, fava beans, onions, and herbs, served with tomato slices and Tahini Yogurt dressing
Small 4.35 Regular 7.15

Spicy Cauliflower **V, GF, N**

Cauliflower florets lightly fried, topped with Tahini Yogurt dressing and Hot Sauce, sprinkled with special seasoning and parsley **5.75**

Served on a flat, toasted pita

Pita Pizzas

Ali Baba Pita **V**

Baba Gannouj topped with roasted eggplant, feta, sliced tomatoes, calamata olives, and oregano **8.15**

Jaffar's Pita **V**

Mildly spiced vegetarian chili topped with cheddar, scallions, and Tahini Yogurt dressing **8.15**

Greek Pita **V**

Feta, za'atar, diced cucumbers, green peppers, sliced tomatoes, calamata olives, and flakes of sweet basil **8.15**

Farrouk's Falafel Pita **V, N**

Tahini Yogurt dressing topped with Falafel, banana peppers, diced tomatoes, and chopped parsley **8.25**

Chicken Curry Pita* **N**

Honey Dijon dressing topped with curried chicken, peas, sliced onions, banana peppers, and fried onions **8.50**

Dawali **V, GF**

Rolled grape leaves stuffed with rice, chickpeas, tomatoes, and parsley, topped with Aladdin's dressing, feta, and chopped parsley

Small 4.50 Regular 7.50

Kibbie* **N**

Handcrafted, fried croquettes of seasoned ground lean beef and bulgur filled with seasoned beef, onions, and pine nuts; served with plain non-fat yogurt and Lebanese Salata **7.95**

Chicken Sambusek*

Curried chicken mixed with onions, sweet peas, fine herbs and spices, folded into a pita pie and topped with diced tomatoes and scallions **7.25**

Fatayer **V**

A zesty combination of spinach, onions, and feta folded into a pita pie and topped with feta and scallions **7.25**

Sfiha* **N**

Seasoned, ground lean beef sautéed with diced tomatoes, onions, lightly fried pine nuts, and herbs folded into a pita pie and topped with cheddar and scallions **7.25**

Vegetarian Combo **V, N**

A sampling of favorites! Hummus, Tabouli, Baba Gannouj, Falafel, and Dawali served with Tahini Yogurt dressing and pita **13.25**

Veggies **VG, GF**

Fresh assortment of carrot and celery sticks, cucumbers, sliced tomatoes, calamata olives, pickled turnips, and pickled cucumbers **4.95**
Great for dipping; good alternative to pita

Aladdin's Chicken Pita*

Honey Dijon dressing and our homemade Garlic Sauce topped with chopped grilled chicken tenders, green peppers, and diced scallions **8.50**

Sultan's Shawarma Pita*

Tahini Yogurt dressing topped with beef shawarma, onions, sliced tomatoes, diced cucumbers, and flakes of sweet basil **8.50**

Arayiss Pita* **N**

Our award-winning Hummus topped with seasoned lean ground beef, diced tomatoes, lightly fried pine nuts, and chopped parsley **8.50**

Farmer's Pita **V**

Our homemade Garlic Sauce and Hot Sauce topped with baby spinach, diced yellow squash and zucchini, mushrooms, diced tomatoes, peas, banana peppers, cheddar and herbs **8.15**

Garlic, Spinach and Feta Pita **V**

Homemade Garlic Sauce topped with cooked seasoned spinach, diced tomatoes, scallions, and banana peppers, sprinkled with parsley **8.15**

Aladdin's Hot Sauce **VG, GF**

Our famous homemade hot sauce is a flavorful complement to any dish.

Side .65 | 12oz Container 6.25

Soup

V-Nine **VG, GF**

Homemade with carrots, celery, tomatoes, zucchini, yellow squash, potatoes, green peppers, onions, and sweet peas **4.95**

Lentil **VG, GF**

Lentils, Swiss chard, celery, golden potatoes, and fresh garlic **4.95**

☞ **Soups are also available in quart size 8.75**

All rolled pitas are lightly toasted

Rollled Pitas

Aladdin's Kabob Rolled*

Grilled beef tenderloin, grilled tomatoes, green peppers, onions, greens, turnips, pickles, and Tahini Yogurt dressing **8.50**

Shish Kabob Rolled*

Grilled beef tenderloin, greens, tomatoes, onions, feta, and Aladdin's dressing **8.50**

Arayiss Rolled* **N**

Sautéed mixture of lean ground beef, lightly fried pine nuts, onions, tomatoes, herbs, and spices topped with cheddar, turnips, pickles, and tomatoes **5.95**

Shish Tawook Rolled*

Grilled chicken tenders, sliced tomatoes, turnips, pickles, and our famous Garlic Sauce **6.95**

Chicken Shawarma Rolled*

Grilled, seasoned chicken thigh, tomatoes, onions, and Tahini Yogurt dressing **6.50**

Beef Shawarma Rolled*

Grilled strips of seasoned beef sirloin, greens, tomatoes, onions, turnips, pickles, and Tahini Yogurt dressing **7.15**

Chicken Curry Rolled*

Curried chicken, sweet peas, onions, banana peppers, sliced tomatoes, cheddar, and Honey Dijon dressing **5.95**

Vegetarian Rollled Pitas

Hummus Garden Rolled **VG**

Our award-winning Hummus with greens and Lebanese Salata **6.25**

Hummus Tabouli Garden Rolled **VG**

Our award-winning Hummus with Tabouli, greens, and tomatoes **6.75**

Dawali Rolled **V**

Stuffed grape leaves topped with feta, tomatoes, onions, and Aladdin's dressing **7.15**

Baba Garden Rolled **VG**

Baba Gannouj with greens and Lebanese Salata **6.75**

Vegetarian Chili **VG, GF**

Red kidney beans, fresh vegetables, and tomatoes; mildly spicy **4.95**

Len-Chili **VG, GF**

Half lentil, half chili **4.95**

Add cheddar or feta **V, GF .85**

Add chicken* **GF .85**

Tuna Shawarma Rolled*

Grilled yellowfin tuna steak, greens, tomatoes, onions, turnips, pickles, and Tahini Yogurt dressing **8.95**

Tuna Steak Rolled*

Grilled yellowfin tuna steak, greens, onions, turnips, pickles, curry spice, and our famous Garlic Sauce **8.95**

Turkey Rolled

Grilled, oven-roasted turkey breast, greens, sliced tomatoes, and cheddar **7.15**

Chicken Salad Rolled* **N**

Grilled chicken salad, tomatoes, lightly fried almonds, and melted cheddar **7.15**

Chicken Dijon Rolled*

Grilled, seasoned chicken thigh, tomatoes, onions, and Honey Dijon dressing **6.50**

Beef Kafta Rolled*

Grilled links of lean ground beef mixed with onions, parsley, herbs, and spices, topped with tomatoes, onions, and Tahini Yogurt dressing **7.95**

Spicy Kafta Rolled*

Beef Kafta Rolled with our homemade Hot Sauce **8.15**

Aladdin's Lamb Rolled*

Grilled lamb seasoned with herbs and spices, topped with tomatoes, onions, greens, turnips, pickles, and Tahini Yogurt dressing **8.95**

Aladdin's Falafel Rolled **V, N**

Falafel, greens, tomatoes, turnips, pickles, and Tahini Yogurt dressing **6.25**

Hummus Falafel Rolled **VG, N**

Falafel and our award-winning Hummus with greens, tomatoes, turnips, and pickles **7.15**

Baba Falafel Rolled **VG, N**

Falafel and Baba Gannouj with greens, tomatoes, turnips, and pickles **7.15**

Salads

Aladdin's Salad **V, GF**

Greens, calamata olives, sliced tomatoes and cucumbers, feta, scallions, and Aladdin's dressing **7.75**
Add Chicken* 3.25

Spinach Salad **V, GF**

Baby spinach, cucumbers, tomatoes, sliced mushrooms, and scallions; choice of cheddar or feta and dressing **8.65**
Add Chicken* 3.25

Lebanese Salata **VG, GF**

Chopped tomatoes, cucumbers, green peppers, scallions, onions, and parsley tossed with extra virgin olive oil and lemon juice on a bed of greens **8.50**
Add Chicken* 3.25

Fattoush **VG**

Chopped spinach and romaine, Lebanese Salata and pita chips seasoned with za'atar, tossed with lemon juice, garlic, sumac, extra virgin olive oil, and herbs **9.25**
Add Chicken* 3.25

Falafel Salad **V, GF, N**

Falafel patties over mixed greens, sliced cucumbers, tomatoes, and scallions served with Tahini Yogurt dressing; choice of cheddar or feta **9.25**

Grilled Tuna Salad* **GF**

Grilled tuna steak, greens, cucumbers, tomatoes, and scallions; choice of cheddar or feta and dressing **11.75**

Superfood Salad **VG, N**

Mujadara, Lebanese Salata, red quinoa, diced squash and zucchini, peas, seasoned pita chips, walnuts, cranberries, and special seasoning tossed in Aladdin's dressing and sprinkled with parsley **9.50**
Add Chicken* 3.25

Shawarma Salad* **GF**

Grilled strips of seasoned beef sirloin over greens, sliced tomatoes and cucumbers, calamata olives, scallions, and feta; choice of dressing **12.25**

Chicken Mishwi Salad* **GF**

Grilled, seasoned chicken thigh over greens, sliced tomatoes and cucumbers, calamata olives, scallions, and feta; choice of dressing **10.75**

Tawook Salad* **GF**

Grilled chicken tenders over greens, sliced tomatoes and cucumbers, calamata olives, scallions, and feta; choice of dressing **11.25**

Homemade Dressings

Aladdin's **VG, GF**
 Honey Dijon **V, GF**

Balsamic Vinaigrette **VG, GF**

Tahini Yogurt **V, GF**
 Zesty Sweet Tomato **GF**

Our dressings are freshly made, using the highest quality oils and herbs

We use imported extra virgin olive oil when sauteeing and in our dressings

Salad Dressing
 12oz Container **5.25**

Garlic Sauce **V, GF**
 Side **.65** | 12oz Container **6.25**

V vegetarian **VG** vegan **GF** gluten free **N** contains nuts

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