

Aladdin's



As part of (614) Restaurant Week, you are invited to design a 3-course meal for \$20.

❖ FIRST COURSE ❖

CHOOSE ONE

SMALL HUMMUS **VG, GF**

a creamy blend of chickpeas puréed with tahini and lemon juice, drizzled with extra virgin olive oil
served with hot sauce

SMALL BABA GANNOUJ **VG, GF**

fire-roasted eggplant puréed with tahini, fresh garlic, and lemon juice, drizzled with extra virgin olive oil
served with hot sauce

SPICY CAULIFLOWER **VG, GF**

cauliflower florets lightly fried, topped with tahini lemon dressing and hot sauce, sprinkled with special seasoning and parsley

❖ SECOND COURSE ❖

CHOOSE ONE

FLAVOR SAVOR COMBO **N**

chicken mishwi and beef kafta on a bed of basmati rice; served with mixed greens topped with lebanese salata, hummus, and falafel
served with hot sauce

GENIE'S COMBO PLATE **N**

chicken mishwi on a bed of basmati rice; served with lebanese salata, hummus, lightly fried cauliflower florets drizzled with tahini lemon dressing, and turnips
served with hot sauce

FATTOUSH SALAD **VG**

mixed greens, lebanese salata and pita chips seasoned with za'atar, tossed with lemon juice, garlic, sumac, extra virgin olive oil, and herbs
optional: add chicken

ALADDIN'S CHICKEN PITZA

honey dijon dressing and our homemade garlic sauce topped with chopped grilled chicken tenders, green peppers, and diced scallions

JASMINE'S FAVORITE WITH BEEF SHAWARMA **GF**

a medley of cooked beans, vegetables, and basmati rice, seasoned with a blend of herbs; topped with grilled strips of seasoned beef sirloin
side of tahini lemon or hot sauce

JASMINE'S FAVORITE WITH LEBANESE SALATA **VG, GF**

a medley of cooked beans, vegetables, and basmati rice, seasoned with a blend of herbs; topped with chopped tomatoes, cucumbers, green peppers, scallions, onions, parsley, extra virgin olive oil, lemon juice, and herbs
side of tahini lemon or hot sauce

❖ THIRD COURSE ❖

CHOOSE ONE

TIRAMISU

a delicate coffee-flavoured Italian dessert

PISTACHIO SLICE BAKLAVA **VG, N**

filo dough layered with nuts, drizzled with a sweet orange blossom syrup and sprinkled with crushed pistachio

MINI CHEESECAKE **VG, GF, N**

assorted flavors; please ask your server for today's selection

Tax, gratuity, and beverages are not included



(614)

RESTAURANT

COLS

WEEK

OHIO