

SPECIALTY PLATES

SALLY’S FAVORITE BOWL* GF, N

basmati rice, crispy seasoned cauliflower florets, beef kafta, warmed tahini lemon dressing, toasted pine nuts, and parsley 14.25

GENIE’S COMBO PLATE GF, N

chicken mishwi on a bed of basmati rice; served with lebanese salata, hummus, crispy cauliflower florets drizzled with tahini lemon dressing, and turnips 14.95

LOUBIE PLATE VG, GF

italian green beans sautéed with onions, fresh tomatoes, and whole cloves of garlic; served with basmati rice 14.50

MUJADARA PLATE VG, GF, N

lentils and rice topped with lebanese salata and toasted onions 14.50

HUMMUS SHAWARMA PLATE* GF, N

our award-winning hummus topped with grilled strips of seasoned beef sirloin, toasted pine nuts, diced tomatoes, and chopped parsley 18.25

HUMMUS CHICKEN PLATE GF

our award-winning hummus topped with chopped seasoned chicken thigh, diced tomatoes,and chopped parsley 17.95

JASMINE’S FAVORITE VG, GF

a medley of cooked beans, vegetables, and basmati rice, seasoned with a blend of herbs and spices; side of tahini lemon, garlic, or hot sauce 11.95

Enjoy Jasmine’s Favorite Rice topped with:

LEBANESE SALATA VG, GF

chopped tomatoes, cucumbers, green peppers, scallions, onions, parsley, extra virgin olive oil, lemon juice, and herbs 16.95

CHICKEN TAWOOK GF

grilled chicken tenders 19.95

LAMB* GF

grilled, seasoned lamb 21.95

BEEF SHAWARMA* GF

grilled strips of seasoned beef sirloin 20.95

GRILLED TUNA* GF

grilled ahi tuna steak 21.95

CHICKEN MISHWI GF

grilled, seasoned chicken thigh 18.95

SHISH KABOB* GF

grilled beef tenderloin 21.95

MEDITERRANEAN BEEF KAFTA PLATE* GF, N

beef kafta served with basmati rice, toasted pine nuts and almonds, and a hint of cinnamon; choice of garlic sauce or tahini lemon dressing 19.95

MEDITERRANEAN LAMB PLATE* GF, N

grilled seasoned lamb served with basmati rice, toasted pine nuts and almonds, and a hint of cinnamon; choice of garlic sauce or tahini lemon dressing 22.95

MEDITERRANEAN SHISH KABOB PLATE* GF, N

grilled beef tenderloin served with basmati rice, toasted pine nuts and almonds, and a hint of cinnamon; choice of garlic sauce or tahini lemon dressing 21.95

KIBBIE PLATE* N

handcrafted fried croquettes of lean beef and bulgur filled with seasoned lean beef, onions, and pine nuts; served with mixed greens, sliced tomatoes, cucumbers, kalamata olives, and choice of dressing 17.95

ALADDIN’S FAVORITE COMBO* GF

beef kafta, shish kabob, and shish tawook on a bed of basmati rice; served with mixed greens, sliced tomatoes, cucumbers, and choice of dressing 18.95

CHICKEN SAMBUSEK PLATE

curried chicken, onions, sweet peas, herbs, and spices folded into a pita pie and topped with tomatoes and scallions; served with mixed greens, tomatoes, kalamata olives, and choice of dressing 15.25

SFIHA PLATE* N

a sautéed mixture of lean ground beef, toasted pine nuts, onions, tomatoes, and herbs folded into a pita pie and topped with cheddar and scallions; served with mixed greens, tomatoes, kalamata olives, and choice of dressing 15.25

FATAYER PLATE V

a zesty combination of spinach, onions, and feta, folded into a pita pie and topped with feta and scallions; served with mixed greens, tomatoes, cucumbers, kalamata olives, and choice of dressing 15.25

FLAVOR SAVOR SPECIAL* GF, N

chicken mishwi and beef kafta on a bed of basmati rice; served with mixed greens topped with lebanese salata, hummus, and falafel 16.50

EVEN MORE FLAVOR

GARLIC SAUCE V, GF

side .75 | 12 oz container 7.25

ALADDIN’S HOT SAUCE VG, GF

side .75 | 12 oz container 7.25

SIDE SALAD V, GF

mixed greens topped with lebanese salata, Aladdin’s dressing, and feta 6.50

SMOOTHIES

FRESH FRUIT SMOOTHIE V, GF

cantaloupe, honeydew, grape, pineapple, banana, strawberry, orange juice, and honey 6.75

MANGO SMOOTHIE V, GF

mango, cantaloupe, honeydew, banana, strawberry, and honey 7.75

CARROT SMOOTHIE V, GF

freshly juiced carrot, banana, and honey 7.75

STRAWBERRY-BANANA V, GF

strawberry, banana, non-fat yogurt, and honey 7.75

MIDDAY BOOST V, GF

apple, banana, pineapple, lemon, cinnamon 7.75

TROPICAL STORM V, GF

mango, guava, pineapple, banana, plain non-fat yogurt, and honey 7.75

RAW JUICES

FRESHLY SQUEEZED VG, GF

apple, carrot, or celery 7.75

IMMUNE BOOST VG, GF

carrot, apple 7.75

NATURAL ENERGY VG, GF

carrot, celery, and parsley 7.75

HONEYMOONER VG, GF

carrot, grape, and cucumber 7.75

YOUTHFUL GLOW VG, GF

lemon, celery, cucumber, apple, carrot 7.75

BEVERAGES

COKE PRODUCTS VG, GF 3.25

BOTTLED WATER VG, GF 3.25

FRESHLY BREWED COFFEE VG, GF 3.25

SPARKLING WATER VG, GF 3.25

LEMONADE VG, GF 3.25

ICED TEA

TRADITIONAL BLACK TEA VG, GF

brewed fresh daily 3.25

POMEGRANATE GREEN TEA VG, GF

brewed fresh daily 3.25

RASPBERRY ICED TEA VG, GF 3.25

HOT TEA

FRESHLY BREWED MINT TEA VG, GF

“the comfort drink” 3.25

HOT TEA: HERBAL OR REGULAR VG, GF

ask for our flavor selection 3.25

KIDS’ MENU

GRILLED CHICKEN TENDERS GF

with basmati rice or fresh fruit 7.95

BEEF KAFTA*

with basmati rice 8.25

GRILLED CHEDDAR CHEESE PITA V

with fresh fruit 6.75

CHEESE PITA PITZA V

cheddar and feta 6.25

CHICKEN & CHEESE PITA PITZA

cheddar and feta 7.50



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Aladdin's®



SINCE 1994

VEGETARIAN V

VEGAN VG

GLUTEN-FREE GF

CONTAINS NUTS N

APPETIZERS

Spice it up with our homemade hot sauce! .75

HUMMUS ^{VG, GF}
a creamy blend of chickpeas puréed with tahini and lemon juice, drizzled with extra virgin olive oil
SMALL 5.75 **REGULAR** 9.75 **LARGE** 15.75

PESTO HUMMUS ^{V, N}
our award-winning hummus with the addition of pesto, topped with sun-dried tomatoes, toasted pine nuts, pesto oil, and chopped parsley
SMALL 5.95 **REGULAR** 9.95 **LARGE** 15.95

TABOULI ^{VG}
a delicate mixture of chopped parsley, sweet onions, diced tomatoes, bulgur, lemon juice, extra virgin olive oil
SMALL 5.95 **REGULAR** 9.95 **LARGE** 15.95
ADD CHICKEN ^{GF} 5.50

BABA GANNOUJ ^{VG, GF}
fire-roasted eggplant puréed with tahini, fresh garlic, and lemon juice, drizzled with extra virgin olive oil
SMALL 5.95 **REGULAR** 9.95 **LARGE** 15.95

SPICY CAULIFLOWER ^{VG, GF, N}
crispy cauliflower florets topped with tahini lemon dressing and hot sauce, sprinkled with special seasoning and parsley 8.25

LOUBIE BZEIT ^{VG, GF}
italian green beans sautéed with onions, whole cloves of garlic, fresh tomatoes, and extra virgin olive oil
SMALL 5.50 **REGULAR** 9.25

FALAFEL ^{VG, GF, N}
crispy vegan patties made from ground chickpeas, fava beans, onions, and herbs, served with tomatoes and tahini lemon dressing
SMALL 5.95 **REGULAR** 9.75

PITA PITZAS

Served on a flat, toasted pita.

CHICKEN PESTO PITZA ^N
pesto hummus topped with diced chicken, sun-dried tomatoes, feta, toasted pine nuts, pesto oil, and parsley 13.95

GREEK PITZA ^V
feta, za'atar, diced cucumbers, green peppers, sliced tomatoes, kalamata olives, and flakes of sweet basil 11.50

SULTAN'S SHAWARMA PITZA*
tahini lemon dressing topped with beef shawarma, onions, sliced tomatoes, diced cucumbers, and flakes of sweet basil 13.95

ALADDIN'S CHICKEN PITZA
honey dijon dressing and our homemade garlic sauce topped with chopped grilled chicken tenders, green peppers, and diced scallions 13.95

CAULIFLOWER PITZA ^{VG, N}
hummus topped with crispy seasoned cauliflower florets, banana peppers, diced tomatoes, diced scallions, and tahini lemon dressing 11.50

DAWALI ^{V, GF}
rolled grape leaves stuffed with rice, chickpeas, tomatoes, and parsley, topped with Aladdin's dressing, feta, and chopped parsley
SMALL 6.25 **REGULAR** 9.95

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 11.75

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 9.50

FATAYER ^V
a zesty combination of spinach, onions, and feta folded into a pita pie and topped with feta and scallions 9.50

SFIHA* ^N
a sautéed mixture of lean ground beef, toasted pine nuts, onions, tomatoes, and herbs folded into a pita pie and topped with cheddar and scallions 9.50

VEGETARIAN COMBO ^{VG, N}
a sampling of favorites: hummus, tabouli, baba gannouj, falafel, and dawali served with tahini lemon dressing 15.95

VEGGIES ^{VG, GF}
fresh assortment of carrot and celery sticks, cucumbers, sliced tomatoes, kalamata olives, pickled turnips, and pickled cucumbers 6.50
Great for dipping; good alternative to pita

ARAYISS PITZA* ^N
our award-winning hummus topped with a sautéed mixture of lean ground beef, toasted pine nuts, onions, tomatoes, herbs, and chopped parsley 13.95

FARROUK'S FALAFEL PITZA ^{VG, N}
tahini lemon dressing topped with falafel, banana peppers, diced tomatoes, and chopped parsley 12.25

FARMERS PITZA ^V
homemade garlic sauce and hot sauce topped with diced yellow squash and zucchini, diced tomatoes, peas, banana peppers, sliced kalamata olives, cheddar, and herbs 11.50

CHICKEN CURRY PITZA ^N
honey dijon topped with curried chicken, peas, sliced onions, banana peppers, and toasted onions 12.50

GARLIC, SPINACH, AND FETA PITZA ^V
homemade garlic sauce topped with cooked seasoned spinach, onions, diced tomatoes, scallions, banana peppers, feta, and sprinkled with parsley 11.50

SOUPS

Our soups are made daily from scratch.

LENTIL ^{VG, GF}
lentils, swiss chard, celery, onions, golden potatoes, and fresh garlic 6.75
ADD CHeddar OR FETA ^{V, GF} .75
ADD CHICKEN ^{GF} 1.25

⋈ Soups are available in quart size for 10.75 ⋈

V-NINE ^{VG, GF}
homemade with carrots, celery, tomatoes, zucchini, yellow squash, potatoes, green peppers, onions, and sweet peas 6.75
ADD CHeddar OR FETA ^{V, GF} .75
ADD CHICKEN ^{GF} 1.25

ROLLED PITAS

All rolled pitas are lightly toasted.

ARAYISS ROLLED* ^N
a sautéed mixture of lean ground beef, toasted pine nuts, onions, tomatoes, and herbs with cheddar, pickled turnips, pickled cucumbers, and tomatoes 9.50

CHICKEN CURRY ROLLED
curried chicken, sweet peas, onions, banana peppers, sliced tomatoes, cheddar, and honey dijon dressing 8.95

SHISH TAWOOK ROLLED
grilled chicken tenders, sliced tomatoes, pickled turnips, pickled cucumbers, and our famous garlic sauce 9.25

BEEF SHAWARMA ROLLED*
grilled strips of seasoned beef sirloin, greens, tomatoes, onions, pickled turnips, pickled cucumbers, and tahini lemon dressing 11.25

CHICKEN SHAWARMA ROLLED
grilled, seasoned chicken thigh, tomatoes, onions, and tahini lemon dressing 9.50

CHICKEN DIJON ROLLED
grilled, seasoned chicken thigh, tomatoes, onions, and honey dijon dressing 9.50

CHICKEN SALAD ROLLED ^N
grilled chicken salad, tomatoes, toasted almonds, and cheddar 9.50

TURKEY ROLLED
grilled, oven-roasted turkey breast, greens, sliced tomatoes, and cheddar 9.25

TUNA STEAK ROLLED*
grilled ahi tuna steak, greens, onions, pickled turnips, pickled cucumbers, curry spice, and our famous garlic sauce 11.50

TUNA SHAWARMA ROLLED*
grilled ahi tuna steak, greens, tomatoes, onions, pickled turnips, pickled cucumbers, and tahini lemon dressing 11.50

BEEF KAFTA ROLLED*
grilled links of lean ground beef mixed with onions, parsley, herbs, and spices, topped with tomatoes, onions, and tahini lemon dressing 10.50

VEGETARIAN CHILI ^{VG, GF}
red kidney beans, fresh vegetables, and tomatoes; mildly spicy 6.75
ADD CHeddar OR FETA ^{V, GF} .75
ADD CHICKEN ^{GF} 1.25

LEN-CHILI ^{VG, GF}
half lentil, half chili 6.75
ADD CHeddar OR FETA ^{V, GF} .75
ADD CHICKEN ^{GF} 1.25

SPICY KAFTA ROLLED*
beef kafta rolled with our homemade hot sauce 10.95

ALADDIN'S KABOB ROLLED*
grilled beef tenderloin, grilled tomatoes, green peppers, onions, greens, turnips, pickles, and tahini lemon dressing 11.95

SHISH KABOB ROLLED*
grilled beef tenderloin, greens, tomatoes, onions, feta, and Aladdin's dressing 11.95

ALADDIN'S LAMB ROLLED*
grilled lamb seasoned with herbs and spices, topped with tomatoes, onions, greens, pickled turnips, pickled cucumbers, and tahini lemon dressing 12.25

VEGETARIAN

CAULIFLOWER ROLLED ^{VG, N}
crispy seasoned cauliflower florets, tomatoes, pickled cucumbers, parsley, and tahini lemon dressing 8.25

ALADDIN'S FALAFEL ROLLED ^{VG, N}
falafel, greens, tomatoes, pickled turnips, pickled cucumbers, and tahini lemon dressing 9.25

HUMMUS GARDEN ROLLED ^{VG}
our award-winning hummus with greens and lebanese salata 9.25

HUMMUS TABOULI GARDEN ROLLED ^{VG}
our award-winning hummus with tabouli, greens, and tomatoes 9.25

DAWALI ROLLED ^V
stuffed grape leaves topped with feta, tomatoes, onions, and Aladdin's dressing 9.25

HUMMUS FALAFEL ROLLED ^{VG, N}
falafel and our award-winning hummus with greens, tomatoes, pickled turnips, and pickled cucumbers 9.25

BABA FALAFEL ROLLED ^{VG, N}
falafel and baba gannouj with greens, tomatoes, pickled turnips, and pickled cucumbers 9.25

SALADS

ALADDIN'S SALAD ^{V, GF}
mixed greens, kalamata olives, sliced tomatoes and cucumbers, feta, scallions, and Aladdin's dressing 10.25
ADD CHICKEN ^{GF} 5.50

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 mixed greens 13.95
ADD CHICKEN ^{GF} 5.50

FATTOUSH ^{VG}
mixed greens, lebanese salata and pita chips seasoned with za'atar, tossed with lemon juice, garlic, sumac, extra virgin olive oil, and herbs 14.75
ADD CHICKEN ^{GF} 5.50

FALAFEL SALAD ^{V, GF, N}
crispy falafel patties over mixed greens, sliced cucumbers, tomatoes, and scallions served with tahini lemon dressing; choice of cheddar or feta 15.50

CHICKEN SALAD ^{GF, N}
chicken salad over mixed greens, sliced cucumbers, tomatoes, scallions, and slivered toasted almonds; choice of cheddar or feta and dressing 15.95

TURKEY SALAD ^{GF}
grilled, oven-roasted turkey breast over mixed greens, kalamata olives, cucumbers, tomatoes, and scallions; choice of cheddar or feta and dressing 15.50

GRILLED TUNA SALAD* ^{GF}
grilled ahi tuna steak, mixed greens, cucumbers, tomatoes, and scallions; choice of cheddar or feta and dressing 18.50

ENTRÉE SALADS

SHAWARMA SALAD* ^{GF}
grilled strips of seasoned beef sirloin over mixed greens, sliced tomatoes and cucumbers, kalamata olives, scallions, and feta; choice of dressing 19.95

CHICKEN MISHWI SALAD ^{GF}
grilled, seasoned chicken thigh over mixed greens, sliced tomatoes and cucumbers, kalamata olives, scallions, and feta; choice of dressing 17.95

SHISH KABOB SALAD* ^{GF}
grilled beef tenderloin over mixed greens, sliced tomatoes and cucumbers, kalamata olives, scallions, and feta; choice of dressing 21.95

LAMB SALAD* ^{GF}
grilled, seasoned lamb over mixed greens, sliced tomatoes and cucumbers, kalamata olives, scallions, and feta; choice of dressing 22.95

TAWOOK SALAD ^{GF}
grilled chicken tenders over mixed greens, sliced tomatoes and cucumbers, kalamata olives, scallions, and feta; choice of dressing 18.25

SUPERFOOD SALAD ^{VG, N}
mujadara, lebanese salata, diced squash and zucchini, peas, za'atar-seasoned pita chips, walnuts, cranberries, and special seasoning tossed in Aladdin's dressing and sprinkled with parsley 15.25
ADD CHICKEN ^{GF} 5.50

TAZA CHICKEN SALAD ^{GF, N}
mixed greens, yellow squash, zucchini, grapes, tomatoes, and chopped grilled chicken tenders tossed with honey dijon dressing and topped with feta, dried cranberries, and toasted pine nuts 16.95

GREEK CHICKEN SALAD ^{GF}
mixed greens, lebanese salata, kalamata olives, banana peppers, and chopped grilled chicken tenders tossed with Aladdin's dressing and topped with feta and pickled turnips 16.95

CRANBERRY WALNUT SALAD ^{V, GF, N}
mixed greens, lebanese salata, and kalamata olives tossed with Aladdin's dressing and topped with feta, dried cranberries, and chopped walnuts 15.75
ADD CHICKEN ^{GF} 5.50

MUJADARA POWER SALAD ^{VG, GF, N}
lentils and rice over mixed greens topped with our award-winning hummus and toasted onions, served with Aladdin's dressing 15.25
ADD CHICKEN ^{GF} 5.50

DRESSINGS

ALADDIN'S ^{VG, GF}
our signature dressing made with lemon juice, fresh garlic, and our special blend of oils, herbs, and spices

BALSAMIC VINAIGRETTE ^{VG, GF}
balsamic vinegar, red wine vinegar, dijon mustard, and our special blend of oils, herbs, and spices

HONEY DIJON ^{V, GF}
honey, mayonnaise, red wine vinegar, dijon spices, and yellow mustard

TAHINI LEMON ^{VG, GF}
traditional tangy dressing made with tahini and lemon juice

MEDITERRANEAN HERB ^{V, GF}
olive oil, dijon mustard, apple cider vinegar, honey, and herbs

EVEN MORE FLAVOR

GARLIC SAUCE ^{V, GF}
side .75 | 12 oz container 7.25

ALADDIN'S HOT SAUCE ^{VG, GF}
side .75 | 12 oz container 7.25