



Lunch Sandwich Menu

All sandwiches come with French fries or rice

Chicken Kebab

Signature wrap, grilled kebab, served with hot peppers, tomato, garlic crème tum

Chicken Caesar Wrap

Falafel Wrap

Chopped chick peas, fresh herbs & parsley, fried & served with tahini sauce, tomato & lettuce, and house pickles

Kufta Kebab

Grilled ground spicy filet mignon served with cheese, peppers and a mint yogurt sauce

Caprese

Fresh mozzarella, roasted peppers, mixed greens, balsamic & oil

Grilled Veggie

Grilled seasoned eggplant, squash, zucchini, peppers, & red onions, and garlic mayo

Mediterranea Grilled

Soujouk Panini

Spicy Mediterranean sausage, topped with mozzarella cheese, and tomato

Shrimp Kebab

Grilled with herbs and served with roasted peppers and mesculin in a balsamic glaze

Cheese Steak

With peppers, onions, & mozzarella tucked in pita

Penne Napolitano

Savory pasta served with house specialty meat sauce

Signature Lunch

Kebab

Choice Chicken or Kufta kebab served with basmati rice, roasted tomato and

Pick Up or Local Delivery Available



We give you the opportunity to experience the diversity the Mediterranean Sea cuisine has to offer.

We believe in serving tasty, healthy and natural meals to all our customers in a casual and affordable environment. Consistency, quality and freshness are guaranteed.

We offer, lunch and dinner, take out, and private party capacity, 60 to 200 people. Beautiful outdoor space is also available.

*****Catering for lunch time (before 4 P.M.) must be made at least 1 day in advanced. Thank you.**

Dining Hours

Mon - Thurs 4pm - 10 pm
Fri - Sat - Sun 11 am-11 pm

Catering Hours

Mon - Thurs 11am - 10 pm
Fri - Sat - Sun 11 am-11 pm



CATERING MENU

Rated ★★ ★★ ★★ ★★
by "The Daily News"

Specialized in Mediterranean dishes

Phone: (973) 744-1300

Fax: (973) 744-1302

Lunch orders: Call Andy at 973-809-1802
1-day in advanced please.

Appetizers

Green Foul

Fava beans with olive oil, cilantro, and garlic

Hummus

Chick peas with tahini, fresh garlic, lemon juice, and olive oil

Mutabal

Flame-roasted eggplant, with yogurt, garlic, lemon juice, sesame paste, and olive oil

Baba Ghannoush

Flame roasted eggplant, red and green bell pepper, with garlic, lemon juice, and olive oil

Falafel

Chopped chick peas, fresh herbs and parsley, garlic, onion, and cilantro, fried to perfection

Muhamarrah

Blended sun dried red bell pepper dip, with onions, bread crumbs, fresh herbs, pomegranate molasses, and olive oil

Musakaah

Sauteed eggplant, tomato, onion, olive oil, red and green bell pepper, chopped garlic and spices

Lebbneh

Thick creamy yogurt dip with walnuts and dried mint, topped with extra-virgin olive oil

Yalangi

Mouth-watering stuffed grape leaves

Bosphorus Soujouk

House specialty, hot spiced beef sausage, Mediterranean style

Aleppo Sausage

House specialty whole baby sausage, Syrian style

Fried Calamari

Flour-dipped, seasoned, and fried, served with a garlic dip or marinara dip

Fried Kibbeh

Stuffed wheat patties with ground beef, onions, and seasoning

Zuppe de Mussels and Clams

Sautéed mussels and clams in a red or white sauce.

Mediterranean Platter

Combination of 8 items: Hummus, Mutabal, Baba Ghannoush, Musakaah, Lebbneh, Green Foul, Marinated Roasted Potatoes, and Yalangi

Salad

Taboula Salad

Cracked wheat, parsley, scallion, tomato, lemon juice, and olive oil with toasted pita bread

Greek Salad

Feta cheese, lettuce, tomato, red & green bell peppers, cucumber, olive oil, grape leaves

Fatoush Salad

Romaine lettuce, cucumbers, tomato, green & red bell peppers, lemon juice, and olive oil, with crispy pita chips

Diced Mediterranean Salad

Our house salad diced fine

Caesar Salad

With or without grilled Chicken

Mazah Salad Platter

Greek Salad

Feta cheese, lettuce, tomato, red & green bell peppers, cucumber, olive oil, grape leaves

Ethnic Delights

Stuffed Grape Leaves-Aleppo-style

Finger-fine, rolled leaves stuffed with rice, ground meat and herbs simmered in a garlic & caper broth

Maklouba

Seasoned rice with marinated pulled chicken, fried potatoes, and cauliflower

Whole Lamb

Served with your choice of Basmati or Jasmine white rice.

Stuffed Eggplant, Cousa, or Squash

Corked and stuffed with rice and ground meat, and tomato, simmered in a tomato, garlic and mint broth

Stuffed Cabbage

Finger-fine, rolled leaves stuffed with rice, ground meat, tomatoes and herbs, simmered in a tomato, pomegranate, and garlic-mint broth.

Aleppo Kibbeh

Wheat and lean meat hand-rolled balls in a variety of stews.

Kibbeh Tray

Layered meat and mixed nuts with kibbeh, oven baked.

Lamb Stews with sautéed select vegetable

Okra, Spinach, Cut String-bean. Served with Rice

Grilled and Seafood Entrée

All grilled entrées come with Basmati rice or fries

Choice House Kebabs:

- Chicken Kebab
- Half-Roasted Chicken
- Kufta Kebab
- Grilled Veggie Platter
- Filet Mignon Kebab
- Trio Grilled Platter-Kufta, Lamb, & Chicken

Penne Napolitano

Marinara meat sauce with peas

Filet Mignon Steak

9 oz served with steak fries and vegetables

Shrimp Tartus

Sauteed shrimp, topped with a spicy marinara and cilantro sauce

Shrimp Tripoli

Jumbo Shrimp, sautéed in a spicy garlic peppercini sauce

Latakia Calamari and Shrimp

Sautéed with fresh tomato, scallions, cilantro

Mediterranean Salmon, Tilapia, or Grilled Shrimp Kebab

With red and green bell peppers, onions, and cilantro in a lemon-garlic sauce

Mariscada

Assortment of clams, mussels, shrimp, calamari, and lobster tail, served in your choice of red or white sauce

Our Desserts

Baklava

Paper-Filo dough layered with pistachio or walnut

Kinaffa

Shredded Filo dough layered with pistachio or walnut

Barazak

Sesame and pistachio cookies

Hareesah

Sweet pan-fried and baked semolina grain cake topped with cashews

Maamoul

Butter cookie stuffed with date fruit

Cheesecake, Layered Chocolate or Carrot cake

Sold whole or by the piece