

MEDITERRANEAN STARTERS

SAGANAKI OPA (FLAMING CHEESE)★	9	FRIED KIBBE	9
A famous Greek delicacy made with mozzarella cheese.		Cracked wheat stuffed with spiced ground beef, pine nuts & delicately fried.	
SPANAKOPITA (SPINACH PIES)	9	GRAPE LEAVES🍃	9
Filo dough stuffed with spinach & feta cheese.		Stuffed with rice and ground beef.	
FETA CHEESE PLATTER🍃	10	DOLMA	8
Hummus, cucumbers, tomatoes, olives and feta cheese.		Vegetarian grape leaves.	
ARAYES	9	FALAFEL★🍃	8
Pocket bread stuffed with spicy meat (Kufta Kabob), toasted on the grill.		Chick peas, spiced and deep-fried.	
		KIBBE NIYAH NEW	15
		Middle Eastern spiced steak tartar.	

SOUPS

CUP 3, BOWL 5

LENTIL	
Homemade with red lentil beans, onions and carrots.	
CHICKEN VEGETABLE	
Homemade with chunks of chicken, mixed vegetables and noodles.	
TOMATO BASIL★	
Homemade creamy tomato soup with celery and basil.	
SOUP & SALAD COMBO	8
Greek salad with a bowl of the soup of your choice.	

COMBO PLATTERS

SUPER APPETIZER	For 2: 25	For 4: 40
The house's famous dishes including saganaki, spanakopita, hummus, falafel, gyros, grape leaves and tabouli salad.		
MAZA PLATTER★	Small 12	Large 18
Gyros, chunks of beef and chicken, falafel, hummus and tabouli.		
MED APPETIZER COMBO	For 2: 11	For 4: 15
Hummus, baba ganouje, falafel, fried vegetables and tabouli.		
KABOB MUNCHIES🍃	Chicken 11	Shrimp 13
Chicken or shrimp seasoned with spices and mixed with vegetables and olive oil. Served with garlic dip and a scoop of hummus.		

MEDITERRANEAN DIPS

FOUR BEST DIPS🍃	10
Hummus, baba ganouje, garlic dip and hot sauce.	
HUMMUS★🍃	Small 6 Large 9
Pureed chickpeas mixed with tahini sauce, garlic and parsley.	
STEAK HUMMUS★🍃	12
Hummus topped with tender chunks of beef tenderloin steak, pine nuts and olive oil.	
AVOCADO HUMMUS NEW	11
Fresh avocado pureed with hummus seasoned with lemon and fresh mint, garnished with tomato, cucumber and assorted olives. Served with flat pita bread.	
LABNEH NEW	10
Creamy, yogurt cheese mixed with diced onions, tomatoes, cucumbers, yellow pepper rings, walnuts and fresh mint, drizzled with olive oil and served with toasted pita bread.	
ROASTED EGGPLANT SALAD NEW	11
Roasted eggplant seasoned with garlic, lemon, parsley, diced tomatoes and fresh mint. Served with toasted pita bread.	
BABA GANOUGE🍃	8
Pureed eggplant with tahini sauce, garlic and parsley.	
FOULE MEDAMAS🍃	8
Fava beans, garlic, lemon, parsley, peppers and pita bread.	
MEDITERRANEAN SALSA (SPICY HUMMUS)★🍃	10
Homemade Mediterranean salsa served with hummus and toasted pita bread.	

GYROS & GREEK SPECIALTIES

NEW YORK CLASSIC★ (STEAK & GYROS)	25	ZORBA THE GREEK🍃	26
10oz New York strip steak and garlic gyros sautéed with onions, mushrooms & red peppers, served with fries & a Greek salad.		Greek platter with a combination of moussaka, garlic gyros, grilled lamb rack, basmati rice, spinach, almonds, orange wedge & a Greek salad. Hot or mild.	
GREEK DINNER	23	CHICAGO GYROS	13, with Fries 14
Gyros, a skewer of chicken and kofta kabob, char-broiled on the grill served over rice and a Greek salad.		Slices of gyros, sautéed with onions, olive oil and herbs, served over flat Greek pita.	
SHAWIRMA DINNER	18	GYROS STIR-FRY★🍃	19
Gyro meat served over rice with onions, mixed vegetables and a Greek salad.		Gyros sautéed with mushrooms, onions, green peppers, carrots, and zucchini, stirred with a honey glaze sauce, served over rice and with a Greek salad.	
TWIN GYROS	19	CHICKEN GYROS PLATTER	15
Combination of gyros and chicken gyros sautéed with onions, mixed vegetables, herbs, served with rice and a Greek salad.		Sliced chicken gyros sautéed with onions and herbs, served over a flat Greek pita garnished with lettuce, tomatoes, onions and garlic dip. Served with fries.	
GARLIC GYROS CLASSIC🍃	16	KING SHAWIRMA	15
Slices of gyros sautéed with garlic dip, mushrooms & onions, over a pita, served with fries or a Greek salad.		Gyros, onions and special herbs, sizzled on the grill, served on a Greek pita and a Greek salad.	
SHAWIRMA SANDWICH PLATTER	14	MOUSSAKA	18
Full pocket pita stuffed with gyros, lettuce, onions, tomatoes, cucumbers, served with fries.		Thick layers of sliced potatoes and eggplant, ground beef, cheese and rich tomato sauce and a Greek salad.	

PASTA SPECIALTIES

MEDITERRANEAN GOURMET PASTA★	24	BASIL PESTO PASTA	Chicken 16 Shrimp 20
Chicken, gyros, shrimp and kofta sautéed with olive oil, mixed vegetables stirred with a honey glaze sauce, served over angel hair pasta with rice and a Greek salad.		Sautéed mixed seasonal vegetables, sun dried tomatoes, pine nuts and feta cheese mixed with a creamy basil pesto sauce over angel hair pasta.	
GYROS & PASTA🍃	19	CHICKEN OR SHRIMP COUSCOUS	Chicken 16 Shrimp 20
Gyros sautéed with mushrooms, onions, green peppers, carrots and zucchini, stirred with a honey glaze sauce, over angel hair pasta, with rice and a Greek salad.		Chicken or shrimp sautéed with vegetables and pine nuts, stirred with a special honey sweet sauce, served over couscous.	
CHICKEN OR SHRIMP SPINACH PASTA		CURRY PASTA★🍃	Chicken 16 Shrimp 20
Chicken 16 Shrimp 20		Chicken or shrimp, sautéed with olive oil, mixed vegetables, seasoned with a spicy curry sauce & served with a Greek salad.	
Sautéed mushrooms mixed with creamy garlic, fresh spinach, pine nuts & alfredo cream sauce, served over angel hair pasta.		SPICY SPAGHETTI MEAT PASTA	15
FETA CHEESE PASTA	10	Seasoned ground beef with olive oil and herbs, pine nuts, served over angel hair pasta, topped with parmesan cheese.	
Angel hair pasta mixed with feta cheese, pine nuts, olive oil, basil, oregano and diced tomatoes.		GRILLED CHICKEN PENNE PASTA	16
Add 1 skewer of Chicken 13		Grilled chicken mixed with vegetables, spinach, creamy garlic, served with penne pasta & your choice of alfredo or tomato basil sauce.	
Add 2 skewers of grilled Shrimp 16			

VEGETARIAN

VEGETARIAN DINNER	19	MUJADDARA NEW	13
A combination of hummus, falafel, baba ganouje, fried potatoes, cauliflower, spinach pie and tabouli salad.		Middle Eastern famous dish with lentils, rice & caramelized onions. Served with our homemade hot sauce & a cilantro-tomato salad.	
VEGETARIAN KABOB🍃	16	VEGETARIAN PASTA🍃	16
Two skewers of vegetable kabobs with onions, tomatoes, green peppers, zucchini, cauliflower and mushrooms with rice and a Greek salad.		Sautéed mixed vegetables, simmered in hot spicy basil tomato sauce, served over penne pasta with a Greek salad.	
KING FALAFEL SANDWICH PLATTER	12	FRIED CAULIFLOWER PLATTER🍃	10
A full pocket pita stuffed with falafel, sliced potatoes and eggplant. Garnished with lettuce, tomatoes & tahini sauce.		Fresh cut cauliflower deep-fried and seasoned with herbs.	
		SPANAKOPITA PLATTER	14
		Spinach pies, Greek salad, hummus and falafel.	

FLATBREAD PIZZAS

MARGARITA PIZZA	11
Thin crust pizza topped with mozzarella cheese, tomatoes and basil.	
MEDITERRANEAN PIZZA	13
Thin crust pizza topped with slices of gyros, mozzarella cheese, mushrooms, onions, tomatoes and feta cheese.	
PIZZA ORIGINAL	14
Original crust pizza topped with cheese	
Your choice of 3 toppings:	
Beef Pepperoni, Grilled Chicken, Steak Cuts, Red or Green Peppers, Feta Cheese, Onions, or Mushrooms	

CRUISE DELIGHT GROUP DINNERS

A shared 3-course dinner for a group of 4 or more – \$29 per person

Appetizers:	Entrées:	Dessert:
Hummus, Tabouli, Spanakopita (<i>Spinach Pies</i>), Falafel, Dolmas and Greek Salad	Gyros Mixed Kabobs (<i>Chicken & Shrimp</i>), Lamb Rack, Rice and Feta Cheese Pasta	Walnut Baklava

LAMB SPECIALS

All Lamb Specials come with a Greek Salad

THE LAMB EXPERIENCE★ ^{gf}	35	LAMB CHOPS ^{gf}	29
Combination of lamb rack, lamb chops and a skewer of lamb kabob with grilled vegetables served over rice.		One pound of tender lamb chops char-broiled and served with your choice of fried potatoes or rice.	
LAMB RACK FRENCHED ^{gf}	28	SPICY LAMB GINGER STIR-FRY★ ^{gf} NEW	24
Sautéed rack of lamb seasoned with garlic, herbs and mixed vegetables; broiled to perfection! Served with your choice of fried potatoes or rice.		Sautéed tender lamb with seasonal vegetables, green beans, pine nuts and scallions with a spicy ginger sauce. Served with basmati rice.	
THE GREAT LAMB LOVERS★ ^{gf}	27	FIRE ROASTED LAMB TENDERLOIN ^{gf} NEW	27
Combination of lamb rack frenched and lamb shank served over rice with sautéed vegetables.		Tender cuts of lamb chops, topped with garlic gyros, sautéed mushrooms, onions & red peppers, includes seasoned fried potatoes. Served hot, spicy or mild.	
TENDER LAMB KABOBS★ NEW	28	THE GOURMET SILVER TRAY★ NEW (SERVES 4)	110
Tender chunks of lamb, char-broiled on a skewer seasoned to perfection, served over flatbread with garlic dip and tabouli.		The platter includes Lamb Rack, Lamb Chops, Lamb Kabobs and Shrimp Kabobs served with grilled vegetables, basmati rice, hummus and a bowl of Greek salad.	
LAMB SHANK★ ^{gf}	21		
The most tender part of the lamb leg, seasoned & slowly baked with green beans & carrots, served over rice or couscous.			

FIRE ROASTED KABOBS

All Shish Kabobs come with a Greek Salad

BUILD YOUR OWN SHISH KABOB		SHISH KABOB MIXED GRILL★	26
Choice of 2: 17 Choice of 3: 24		Tender beef kabob, shrimp kabob and kufta kabob broiled to perfection. Served with basmati rice.	
Comes with your choice of rice, fried potatoes or mixed honey glazed grilled vegetables.		SHISH TAHWOOK	18
(Shrimp, Chicken, Beef, Gyros, Kufta or Vegetable)		Two skewers of marinated chicken kabobs, seasoned with herbs, onions served over flat bread with Tabouli salad & garlic dip.	
ULTIMATE SHISH KABOBS ^{gf}	25	KIBBE & KUFTA PLATTER	17
Two skewers of shrimp kabob and filet mignon kabob char-broiled, served over basmati rice garnished with pine nuts and parsley.		A skewer of our spiced kufta kabob, kibbe, tabouli, hummus, garlic dip and flat bread.	
FILET MIGNON KABOB ^{gf}	25	BASMATI KABOB ^{gf}	19
Two skewers of char-broiled filet of tenderloin seasoned to perfection with your choice of fried potatoes or rice.		A skewer of kufta kabob and a skewer of chicken kabob, mixed vegetables with basmati rice and pine nuts.	

MEDITERRANEAN CRUISE ENTREES

All Mediterranean Cruise Entrées come with a Greek Salad

ROYAL KABOB FEAST★	26	JAMAL'S FAVORITE KABOBS★	25
Beef filet mignon kabob, chicken kabob, shrimp kabobs and gyros, served with basmati rice, pine nuts and seasonal grilled vegetables.		Chicken kabob, shrimp kabob and lamb rack with grilled vegetables, served with fried potatoes.	
MEDITERRANEAN CRUISE DINNER ^{gf}	24	TOMATIES ^{gf} (GARLIC LOVERS)	23
Beef and chicken kabob char-broiled on a skewer, gyros, kufta & grape leaves, served over rice with seasonal grilled vegetables.		Beef tenderloin mixed with sautéed tomatoes, garlic and zucchini, seasoned with olive oil, oregano and rosemary, served with a side of rice.	
CRUISE FEAST★	19	LEBANESE GOURMET DINNER	24
Gyros, chicken kabob, falafel, hummus, rice, seasonal grilled vegetables and yogurt garlic sauce.		Kibbe, gyros, grape leaves and a lamb kabob char-broiled, served over rice with a Tabouli salad.	
CRUISE COMBO PLATE	19	KABABI ^{gf}	Beef or Chicken 16 Mixed 20
Gyros, shrimp and kufta kabob on a skewer, served over rice with seasonal grilled vegetables.		Seasoned ground beef meatballs (kufta kabob) or grilled chicken, simmered in tomato sauce with onions, mushrooms, green peppers and served over rice.	
THE FLAMING OUZO DINNER ^{gf}	28	CASABLANCA BEST	Chicken 16 Shrimp 20
Shrimp kabob and a lamb rack sautéed with vegetables, flamed with ouzo, served with fried potatoes.		Grilled chicken or shrimp sautéed with olive oil, garlic, onion, mushrooms, served over rice with pine nuts.	
SHEIK DINNER	25		
Beef filet mignon kabob, gyros & fried shrimp served over rice.			
LEBANESE MAZA	18		
Gyros, falafel, kibbe, hummus and a Tabouli salad.			

MIDDLE EASTERN COMFORT FOOD

All Middle Eastern Comfort Food entrées come with a Greek Salad

SAPANEGHE ^{gf} NEW	19	BAZAYLA ^{gf}	16
Fresh spinach, sautéed onions, garbanzo beans, seasoned to perfection with roasted lamb, served over rice.		Sweet green peas, carrots, garlic and onions simmered in a tomato sauce mixed with spiced kufta meats, served with rice.	
FASSOULYA HAMRA ^{gf}	19	MAFTOOL NEW	16
French-cut green beans, onions & garlic, simmered in tomato sauce with roast lamb, served with rice.		Braised chicken in a creamy potato broth with chickpeas and scallions served with pearl couscous.	

STEAKS & BURGERS

All Steak Dinners come with choice of Greek or Caesar Salad and Fried Potatoes or Rice.

STEAK LOVERS ^{gf} Love to eat steak?	49	CRUISE BURGER	10, w/Fries 12
Combination of our best steaks: New York, Rib Eye, Filet Mignon Kabob. Served with sautéed vegetables.		Lean ½-pounder garnished with lettuce, tomato & onion, topped with cheese.	
STEAK FAVORITE FEAST★	32	SWISS MUSHROOM BURGER	10, w/Fries 12
Tender and juicy 10 oz. Rib Eye steak, grilled shrimp, served with grilled vegetables and mashed potatoes.		Lean ½-pounder topped with mushrooms and swiss cheese.	
SPICY STEAK TABASCO★ NEW	24	GYRO BURGER	10, w/Fries 12
Tender sirloin steak cuts seasoned to perfection, spicy and sautéed with red onions, red peppers, jalapeños and scallions served with scalloped potatoes.		Thin slices of gyros topped with American cheese and served on a grilled bun with tomatoes and lettuce.	
RIBEYE STEAK ^{gf}	26	BABA'S BURGER★ NEW	14
USDA steak at it's best. Well marbled for peak flavor, deliciously juicy.		Spiced ground sirloin (kufta meat) served on a grilled bun and topped with mayonnaise, spring lettuce, feta cheese, crisp fried onions, and grilled tomatoes. Served with seasoned fries.	
DOUBLE NEW YORK STEAK NEW	32	Side of Fries 2.50 • Basket of Fries 4.99	
Two tender grilled & seasoned New York steaks, topped with grilled mushrooms, served with sweet roasted corn and grilled vegetables.		Side of Onion Rings 3.50	

MEDITERRANEAN BEST

The Ultimate Package – \$33 per person

Your Entrée Includes:	Dessert:
A combination of Chicken Kabob, Shrimp Kabob & Lamb Rack. Served with Glazed Vegetables, Fried Potatoes and a Greek Salad	Baklava
	Drink Choice: Choice of house wine, beer or mixed cocktail

SEAFOOD SMALL PLATES

SEAFOOD COMBO	17
Calamari, coconut shrimp and grilled shrimp on a stick, served with ranch and sweet chili sauce.	
PESTO SHRIMP w/TOASTED PITA BREAD	12
Basil pesto marinated shrimp on toasted pita bread with grilled tomatoes and feta cheese.	
CALAMARI RINGS	10
Delicately deep-fried and served with ranch dip or marinara sauce.	
COCONUT SHRIMP	10
Coconut breaded shrimp with sweet chili sauce.	

SEAFOOD SPECIALTIES

All Seafood Specialty Dinners come with choice of Greek or Caesar Salad and Fried Potatoes or Rice

ULTIMATE SEAFOOD FEAST★ ^{gf}	35
8 oz. lobster, ½-pound of crab legs, golden butterfly shrimp, and two skewers of grilled shrimp.	
ALASKAN SNOW CRAB LEGS	23
One pound of snow crab legs, melted butter, lemon wedges and fries.	
FILET OF WHITE TILAPIA FISH ^{gf}	19
A filet of white fish, seasoned with lemon garlic dip, served with sautéed vegetables.	
MANGO CURRY SEA SCALLOPS★ NEW	27
Seared bay scallops with pearl couscous, green beans, scallions and mango curry sauce.	
PAN SEARED SEA SCALLOPS NEW	29
Seared sea scallops spiced with ginger and herbs, served over garlic buttered green beans, sweet roasted corn, avocado and grilled pineapple. Topped with spinach and almonds.	
GARLIC BROILED SHRIMP	23
Jumbo shrimp sautéed in garlic and served with mixed vegetables.	
SHRIMP LOVERS FEAST★	25
Two skewers of grilled shrimp, a skewer of shrimp shish kabob, deep-fried shrimp, and a mix of grilled vegetables.	
SHRIMP & SALMON FEAST	25
Baked Alaskan salmon filet and broiled shrimp served with mixed sautéed vegetables and mandarin oranges.	
FILET OF ALASKAN SALMON	20
A tender filet of our seasoned Alaskan salmon char-broiled, served with grilled vegetables, fried potatoes, sweet chili sauce and a Greek Salad.	
CHICKEN KIEV & SHRIMP COMBO	22
Juicy breast of chicken stuffed with butter, served with deep fried shrimp.	

STEAK & SEAFOOD COMBOS

All Steak & Seafood Combos come with choice of Greek or Caesar Salad

STEAK & LOBSTER ^{gf}	45
10 oz. Rib Eye steak, ½-lb lobster with sautéed vegetables and fried potatoes.	
STEAK & SHRIMP COMBO ^{gf}	32
10 oz. New York steak, three skewers of grilled shrimp, seasonal grilled vegetables served with your choice of rice or fried potatoes.	
SEASIDE & STEAK DINNER ^{gf}	35
Grilled 10 oz. New York steak, seared sea scallops, grilled shrimp kabob, seasonal grilled vegetables served with your choice of rice or fried potatoes.	

BEVERAGES

AMERICAN COFFEE	2.50
TURKISH COFFEE	3.50
MINT TEA	2.50
POP	2.99
Coke, Diet Coke, Cherry Coke, Sprite & Lemonade	
BOTTLED OR MINERAL WATER	2.99
RED BULL	3.99
ORANGINA	2.99
ROOTBEER	2.99
MILK	1.99
MANGO JUICE	2.99
JUICES	2.99
Orange, Grapefruit, Cranberry & Pineapple	
FLAVORED ICE TEA	3.99
Orange & Lemonade	