



SARATOGA CORNER CAFE

LUNCH

SMALL PLATES & FOR SHARING

SERVED WITH BREAD

HUMMUS 9-12

Organic Garbanzo beans, tahini, extra virgin olive oil
Classic 9 Lamb 12 Sautéed mushrooms 10

LABNE 8

A reduction of organic yogurt topped with za'atar and extra virgin olive oil

BABA GANOUSH 10

Smoked eggplant dip with tahini, and olive oil

MOUTABAL RUMAN 11

Smoked eggplant dip with garlic, parsley, lemon and pomegranate seeds

ZAHRA 8

Roasted cauliflower topped with tahini sauce and roasted pine nuts

MATBUKHA 6

Grilled tomatoes, red bell peppers, onions, garlic, parsley, and cilantro

EGGPLANT MATBUKHA 7

Roasted eggplant, tomatoes, onions, bell peppers & carrots

SAMBUSAK 9

Mediterranean turnovers stuffed with ground beef & onion

VEGETARIAN SAMBUSAK 7

Mediterranean turnovers stuffed with potatoes, mushrooms, and onions

KIBBEH 10

Bulgur shell with lamb, onions, parsley, and pine nuts served over mint infused yogurt

DOLMAH 10

Grape leaves stuffed with seasoned rice, Mediterranean spices, parsley, mint, and served over dill infused yogurt

RED BELL PEPPER GEMISTA 8

Greek style stuffed bell peppers with seasoned rice, Mediterranean spices and ground beef - topped with a reduction of tomato sauce

ZUCCHINI GEMISTA 8

Stuffed zucchini with seasoned rice, Mediterranean spices parsley and mint, topped with aged yogurt

6 SIDE SAMPLER 14

Choose 6 side dishes from below to sample with our Mediterranean bread

LAFFAS [WRAPS]

ALL LAFFAS SERVED IN HOMEMADE TABOON BREAD WITH TWO SIDE DISHES or A LA CARTE

SHAWARMA LAFFA 14-16

Thinly sliced lamb or turkey topped with onions, pickled cucumber, tomatoes, & house dressing
Turkey 14 Lamb 16 | a la carte 12 - 14

FALAFAL LAFFA 13

Crispy blend of organic garbanzo beans and spices, topped with tomatoes, pickled cucumber, mediterranean coleslaw, and tahini sauce | a la carte 10

ROASTED LAMB LAFFA 16

Sliced rotisserie leg of lamb, served with tomatoes, pickled cucumber, cabbage, red bell pepper paste and house dressing | a la carte 13

KUFTA KEBAB LAFFA 16

Grilled finely ground beef and lamb seasoned with Mediterranean spices, served with cucumbers, tomatoes, parsley and tahini sauce | a la carte 13

CHICKEN LIVER LAFFA 14

Sautéed chicken liver, caramelized onions, tomatoes, pickled cucumber, and house coleslaw | a la carte 11

TACOS

SHAWARMA TACO 5-6

Thinly sliced lamb or turkey topped with onions, tomatoes, pickled cucumber, and house dressing
Turkey 5 Lamb 6

FALAFAL TACO 4

Crispy blend of organic garbanzo beans, tomatoes, pickled cucumber, cabbage red bell pepper paste slaw tahini sauce

SIDE DISHES

ROASTED BEETS 4

Marinated beets with cumin parsley and extra virgin olive oil

TABBOULEH 3

Parsley, mint, green onions, cucumbers, tomatoes, bulgur

MEDITERRANEAN COLESLAW 2.5

Finely chopped white cabbage mixed with our red bell pepper paste, spices and olive oil

CLASSIC HUMMUS 4

Organic Garbanzo beans, tahini, extra virgin olive oil

LABNE 4

A reduction of organic yogurt topped with za'atar and extra virgin olive oil

BABA GANOUSH 4

Smoked eggplant dip with tahini, and olive oil

MOUTABAL RUMAN 4

Smoked eggplant dip with garlic, parsley, lemon and pomegranate seeds

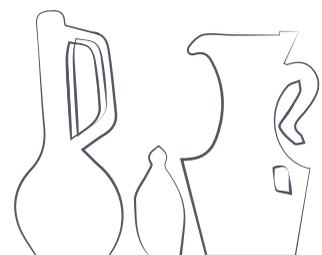
MATBUKHA 3

Grilled tomatoes, red bell peppers, onions, garlic, parsley and cilantro

EGGPLANT MATBUKHA 4

Roasted eggplant, tomatoes, onions, red bell peppers and carrots

BREAD 2



SALADS

SHAWARMA SALAD 16-19

Grilled turkey or lamb over romaine hearts, with tomatoes, cucumbers, parsley, cilantro, and house dressing
Turkey 16 Lamb 19

LENTIL 12

Mix of green and red lentils tossed with olive oil, balsamic glaze, chopped cucumbers, tomatoes, garlic, parsley and feta cheese

OKRA 12

Grilled okra tossed with parsley, cilantro, mint leaves, tomatoes, olive oil, balsamic glaze, finished with lemon zest

BEET SALAD 13

Roasted red beets, arugula, fresh mandarins, roasted almonds, olive oil, balsamic glaze, finished with goat cheese

FATTOUSH 14

Chopped romaine lettuce, tomatoes, cucumbers, mint, cilantro, parsley, onions, pita croutons, and feta cheese

HALOUMI SALAD 16

Romaine hearts, tomatoes and cucumbers, topped with za'atar and fried haloumi cheese

TABBOULEH 10-12

Parsley, mint, green onions, cucumbers, tomatoes, bulgur
Substitute quinoa +2

FALAFAL SALAD 15

Falafel balls served over romaine hearts, tomatoes, cucumbers, parsley, cilantro and topped with tahini sauce

GARGEER SALAD 13

Arugula mixed with red onions, red bell peppers, black olives, extra virgin olive oil, sumac and Za'atar

PALESTINIAN SALAD 9

Finely chopped tomatoes, cucumbers, green onions, romaine lettuce, parsley and mint, all tossed with lemon juice and extra virgin olive oil

SIGNATURE DISHES

BAMIEH 17-21

Lamb, grilled okra, tomatoes, onions, garlic, red bell pepper
Lamb 21 Vegetarian 17

MOUSSAKA 19

Layers of lamb cooked in a tomato based sauce, layered with sweet eggplants and creamy béchamel sauce, baked together until golden perfection

VEGETARIAN MOUSSAKA 17

Layers of eggplant, onions, and mushrooms in a tomato based sauce, topped with creamy béchamel sauce, baked together until golden perfection

SOUP

HEARTY LENTIL 7

Lentils, onions, tomatoes, and spices meld together in a hearty soup

FROM THE GRILL

CHICKEN SKEWER 14

Grilled free-range chicken breast, seasoned with Mediterranean spices and served over roasted eggplant, zucchini, and tomatoes

KUFTA SKEWER 15

Grilled finely ground beef and lamb seasoned with Mediterranean spices and cinnamon sticks, served over a bed of roasted eggplant, zucchini, and tomatoes

BEEF SKEWER 16

Grilled grass-fed Angus beef, seasoned with our mix of Mediterranean spices and served over a bed of roasted eggplant, zucchini, and tomatoes

SKEWER COMBO 23

Choose any two of our signature grilled skewers - seasoned with Mediterranean spices and served over roasted eggplant, zucchini, and tomatoes

DESSERT & COFFEE

BAKLAVA 5

Crispy layers of paper-thin dough, stuffed with a rich nutty filling of pistachios and spices, drizzled with a honey syrup

**Ask your server about additional dessert specials*

DRIP COFFEE 3

Roasted coffee brewed to reveal the delicate taste nuances of each blend

MEDITERRANEAN COFFEE 3

Traditionally prepared coffee in a cezve, scented lightly with the sweet aroma of cardamom



saratogacornercafe.com