

APPETIZERS

Falafel (4) ^{GF} ^V

Ground chickpeas, fresh herbs, seasoned, formed into balls and deep fried, crisp golden brown on the outside, soft on the inside. 4.00

Israeli Cigars

Seasoned ground lamb and beef, and sautéed onions wrapped in pastry dough, deep fried. 10.50

Grape Leaves ^{GF} ^V

Basmati rice and vegetables rolled into vine leaves, cooked in a light lemon-garlic sauce.

Small: 5.00 for 4 Large: 8.50 for 8

Honey Fries ^{GF}

Potato fries drizzled with honey and sea salt. 8.95

Triple Fries ^{GF} ^V

Fresh cut potatoes, sweet potatoes, cauliflower florets, garlic aioli. (Substitute tahini sauce for vegan option.) 12.00

Tzatziki ^{GF}

Creamy yogurt, shredded cucumber, fresh dill and parsley, garlic, lemon juice, olive oil. Served with two pitas.

Small 6.00, Medium 8.00

Ceviche ^{GF}

Shrimp marinated in lemon juices, served with vibrant red onions, cilantro, tomatoes, and avocado. 12.00



Mediterranean Tacos

Mediterranean Tacos ^{GF}

Three soft shell corn tortillas, red cabbage, fresh onions, cilantro. Choice of sauce: Spicy traditional tomato jalapeño, Green tomatillo, or Morita. Chicken Gyro 12.00
Chicken Kebab 12.00
Shrimp 15.00



Burrata

Burrata

Soft cow-milk cheese made from fresh mozzarella and cream, green pesto, house vinaigrette, heirloom tomatoes. 13.50

Appetizer Sampler

4 falafel, 4 grape leaves, 4 cigars, small tzatziki, two pita 19.50
No substitutions

Classic Hummus with Za'atar and Olives



HUMMUS

Served with three pitas
For gluten free option substitute pita for carrots and cucumbers +2.50

Classic Hummus ^{GF} ^V

Savory dip, made from cooked chick peas, lemon juice, garlic, sesame tahini, drizzled with olive oil and paprika.

Served with three pitas. 7.50

Add Za'atar and Olives +1.50

Galit Hummus ^{GF} ^V

Classic hummus, topped with pickles and zatar, Zhoig. (homemade hot sauce optional) 8.95



Triple Fries

SOUP & SALADS

Add to any salad:

Chicken Kebab 5.50, Shawarma 9, Feta 5, (1) Kufta 4, Cucumbers & Carrots 4, Shrimp Kebab 9.00

House Salad ^{GF} ^V

Lettuce, tomatoes, cucumbers, parsley, house dressing served on the side. Half 6.00, Full 7.95

Greek Salad ^{GF}

Lettuce, tomatoes, cucumbers, red onion, carrots, red cabbage, green peppers, kalamata olives, feta, and grape leaves. Half 7.50, Full 11.95

Falafel Salad ^{GF} ^V

Lettuce, tomatoes, cucumbers, red cabbage, carrots, crushed falafel with house salad dressing served on the side. 12.95, with Feta 16.95

Roasted Beets & Goat Cheese Salad ^{GF}

Mixed greens, roasted beets, goat cheese, marinated red onions, and cherry tomatoes. 14.00

Lemon Herb Pasta Salad ^V

Fresh vegetables, penne pasta and lemon herb dressing. 11.95 with chicken +5.50

Octopus Salad ^{GF}

Grilled octopus, seasonal fruit, cherry tomatoes, radishes, arugula, watermelon vinaigrette. 21.95

Soup of the Day

Cup: 4 Bowl: 6

CLASSIC ENTREES

Plates: Served with hummus, tahini salad, house salad, two pitas, choice of: rice, french fries or red cabbage.

Deluxe: Served with hummus, baba ganough, tahini salad, Israeli salad, two pitas, choice of: rice, french fries or red cabbage.

Falafel ▼

Ground chickpeas, fresh herbs, seasoned, formed into balls and deep fried, crisp golden brown on the outside, soft on the inside. Plate 14.95, Deluxe 19.95

Chicken Kebab

Chicken cubes, brined and seasoned with Allan's chicken rub and grilled. Plate 18.95, Deluxe 23.95

Grilled Chicken

Seasoned chicken breast grilled with onions and peppers. Plate 18.50, Deluxe 23.95

Chicken Gyro

Super succulent chicken thighs packed with warm Mediterranean flavors grilled with sautéed onions. Plate 17.95, Deluxe 22.95

Kufta Kebab

Minced ground beef and lamb seasoned with spices, onion, and parsley. Plate 18.95, Deluxe 23.95

Shawarma

Layers of lamb and turkey, slowly roasted on a vertical grill, served in thin slices. Plate 19.95, Deluxe 25.95

Mixed Grill

Chicken skewer, shawarma and kofta kebab. Plate 25.95, Deluxe 28.95



Falafel Deluxe

Shrimp Kebabs

FROM THE GRILL

Fish and Chips

Beer battered cod filet served with tartar sauce and french fries. 15.95

Shawarma Dinner ^{GF}

Choose two sides; rice, whipped mashed potatoes, roasted red potatoes, french fries, grilled vegetables, house salad. 19.95

Gyro Dinner ^{GF}

Choose two sides; rice, whipped mashed potatoes, roasted red potatoes, french fries, grilled vegetables, house salad. 17.95

Grilled Chicken Dinner ^{GF}

Seasoned chicken breast grilled with onions and peppers. Choose two sides; rice, whipped mashed potatoes, roasted red potatoes, french fries, grilled vegetables, house salad. 18.50

Shrimp Kebabs ^{GF}

Marinated shrimp seasoned and seared to perfection. Served with garlic whipped mashed potatoes and house salad. 22.95

Forester Salmon ^{GF}

Grilled Salmon, garlic butter, sun dried tomato, fresh basil served with mashed potatoes and chef's vegetables. 23.95

Creamy Mushroom Salmon ^{GF}

Allan's famous creamy mushroom sauce over grilled salmon served with herb roasted red potatoes and grilled vegetables. 24.95

Lemon Garlic Shrimp ^{GF}

Shrimp sautéed in a creamy, lemon garlic and white wine sauce served with saffron rice and chef's vegetables. 22.95

MAZZA

Israeli Salad ^{GF} ▼

Diced heirloom tomatoes, persian cucumbers, peppers, parsley, fresh lemon juice, garlic, evvo. 7.50

Tahini Salad ^{GF} ▼

Diced heirloom tomatoes, persian cucumbers, parsley, sesame tahini dressing. 7.50

Baba Ghanough ^{GF} ▼

Mediterranean eggplant dip made from roasted eggplant, tahini, fresh lemon juice, garlic. Served with two pitas. 8.00
For gluten free option substitute pita for cucumber and carrots +2.50

Red Cabbage ^{GF} ▼

Thinly shredded red cabbage tossed with lemon juice, oil and vinegar. 6.00

Tabouleh ▼

Finely chopped parsley, tomatoes, cucumbers and bulgar, seasoned with fresh lemon juice, garlic, evvo. 7.50

Eggplant Salad ^{GF} ▼

Deep fried eggplant cubes, tossed with chopped tomatoes, cucumbers, peppers, parsley, dressed with lemon juice, garlic, evvo. Served with two pitas. 8.00
For gluten free option substitute pita for cucumber and carrots +2.50

Moroccan Carrots ^{GF} ▼

Tender cooked carrots tossed with lemon juice, garlic, cumin, cinnamon, parsley and a pinch of cayenne pepper. 8.00

Mazza Sampler ▼

Tabouleh, moroccan carrots, israeli salad, baba ghanough, tahini salad. Served with two pita. 15.00

Mazza Sampler for Four ▼

Israeli salad, tahini salad, tabouleh, eggplant salad, baba ghanough, red cabbage and moroccan carrots. Served with four pita. 26.95

Consuming raw or uncooked food (meat, eggs, fish, and seafood) may increase the chances of contracting a foodborne illness. Please inform server of any food allergies.

Menu Prices Subject To Change Please inform your server of any allergies

Visit Our Other Location, Allan's Falafel, in Chester, NY.

We reserve the right to charge 20% gratuity to parties of 6 or more.

^{GF} Gluten Free ^V Vegan

SIDES

Chicken Kebab Skewer 5.50 

Shrimp Skewer 9.00 

Kufta 4.00 

Shawarma

Small: 8.00 Med: 14.00 Large: 28.00 

Rice Small: 4.00 Large: 7.00  

French Fries 4.00  

Feta 5.00 

Pickles 4.00  

Olives 4.50  

Cucumbers & Carrots 4.00  



KIDS MENU

Choice of side: french fries, rice, or house salad

Chicken Tenders 7.95

Chicken Kebab 8.25 

Falafel 7.50  



SOFT DRINKS

Coke Products 2.75

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Seltzer, Brisk Iced Tea

Mint Cucumber Lemonade 3.50

Unsweetened Iced Tea 2.95

Shirley Temple 3.50

Apple, Orange, or Cranberry Juice 2.75

SPECIALTY COFFEE & TEA

Tea or Coffee 2.50

Iced Coffee 3.95

Turkish Coffee 3.95

Turkish Coffee Pot 9.95

Serves about 4 cups

Turkish Latte 5.50

Turkish Tea 2.95

SUPERFOOD LATTES

Served hot or iced, substitute almond milk for +.50

Golden Orange

Organic turmeric, coconut, tapioca, acacia, cardamom, orange peel, black pepper. 4.25

Ruby Cocoa

Organic beetroot, cacao, dandelion root. 4.00

Ruby Ginger

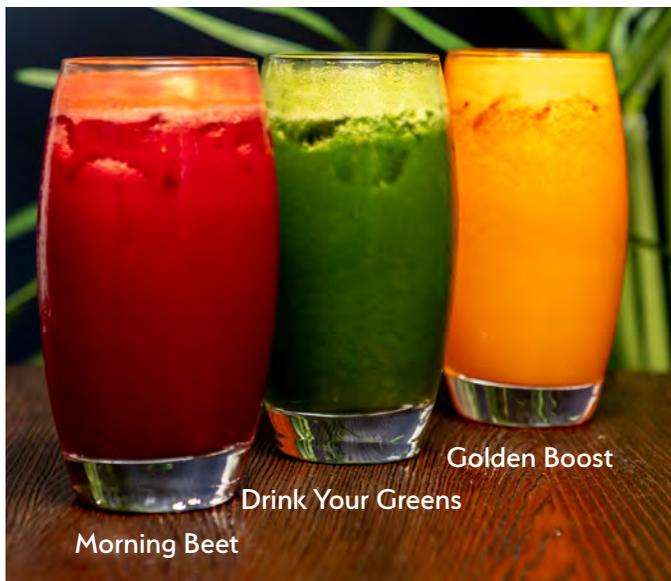
Organic beetroot, ginger, ashwagandha. 4.25

Matcha Vanilla Maple Jade

Organic matcha, maple, coconut, vanilla. 4.75

Golden Chai

All organic turmeric, cinnamon, ginger, cardamom, black pepper, and clove. 5.00



FRESHLY SQUEEZED JUICES

Ginger optional

Drink Your Greens

Celery, cucumber, spinach, apple, lemon. 6.00

Morning Beet

Beets, carrots, cucumber, lemon. 6.00

Sweet Carrot

Apple, carrots, cucumber, lemon. 6.00

The Vision

Carrots, orange, apple. 6.00

Golden Boost

Orange, carrot, fresh turmeric, ginger, lemon. 6.00