

# Jerusalem Garden Café

## weekend brunch menu

### breakfast til' 3

- \* **the standard breakfast** / \$9.5  
two eggs fried or scrambled, with local HNG bacon or grass-fed kafta meatballs, our harra fried potatoes, and toasted pita or biscuit
  - \* **three egg omelet** / \$9  
filled with grilled onion, spinach, tomato, and feta, served with fried potatoes and toasted pita or biscuit  
**add turkish grass-fed kafta meatballs** / \$3.25  
**add cilantro-parsley sautéed shrimp** / \$4.5
  - \* **egg gyro** / \$8.5  
scrambled eggs, lamb, lettuce, tomato, onion, and tzatziki in a fresh pita, with fried potatoes
  - \* **lamb & eggs** / \$9.5  
marinated leg of lamb grilled with onions, served with two eggs fried or scrambled, hummus, and toasted pita
  - \* **baharat biscuits & gravy** / \$8  
two fresh biscuits smothered in baharat spiced grass-fed beef gravy, topped with two eggs, scrambled or fried
- ask your server about...**
- french toast of the day** / \$9
  - \* **stuffed crepes of the day** / \$10
  - pancake of the day** / \$6

### sandwiches & wraps

*served a la carte, add batata harra fried potatoes for \$1.5, add small Greek salad for \$2*

- \* **shawarma gyro** / \$7  
your choice of chicken or lamb with roasted tomatoes, pickled salad, and tzatziki
- falafel wrap** / \$6 **V**  
fresh falafel with fresh hummus, tomato, pickles, romaine, and fresh tahini salad
- \* **kafta wrap** / \$8  
grassfed ground beef sautéed in ginger garlic sauce, pickled salad, tomato, and tahini
- roasted lamb sandwich** / \$8  
baharat spiced roasted lamb sautéed in our lamb demi glaze with feta and caramelized onions, on a toasted bun
- \* **jerusalem burger** / \$7  
local grass-fed beef seasoned with our baharat spices, lettuce, tomato, onion, and your choice of tzatziki or cilantro-parsley harra sauce on a toasted bun.  
**add specialty cheese** / \$2   **add feta** / \$1.5   **add provolone** / \$0.75

### entrees

*all entrees served with hummus, tahini salad, & toasted pita (except moroccan cous cous)  
sub cucumbers for free or gluten-free bread for \$2.25*

- vegetarian platter** / \$10 **(V)**  
hummus, baba ghanoush, tabouleh, tahini salad, falafel, stuffed grape leaves, and kalamata olives
  - \* **lamb shawarma** / \$9.5  
marinated leg of lamb grilled with onions
  - \* **jordanian chicken** / \$9.5  
marinated chicken breast grilled with onions
  - \* **kafta meshwi kabob** / \$9.5  
local grassfed beef ground with leg of lamb & parsley, grilled on a skewer, topped with tahini sauce
  - eggplant moussaka** / \$10  
thinly slices grilled eggplant layered with local grassfed beef, lamb, and herbed tomato sauce, topped with melted provolone cheese
  - \* **grilled salmon** / \$10  
your choice of grilled or blackened
  - \* **moroccan couscous** **(V)**  
sautéed mixed vegetables with our tomato herb sauce and house cous cous
- |                         |                       |                           |
|-------------------------|-----------------------|---------------------------|
| <b>vegetarian</b> / \$7 | <b>chicken</b> / \$11 | <b>leg of lamb</b> / \$12 |
| <b>salmon</b> / \$12    | <b>shrimp</b> / \$14  | <b>lamb chops</b> / \$15  |

*18% gratuity may be added to parties of 6 or more.*

**V = Vegan (V) = Vegan Option**

## mezze – tapas menu

### cold plates

#### hummus & pita / sm \$3.5, lg \$7 **V**

made in house daily with fresh chickpeas and tahini

#### mutabal (baba ghanoush) & pita / sm \$3.5, lg \$7

fresh grilled aubergine, tahini, extra virgin olive oil

#### fresh stuffed grape leaves / \$5 **(V)**

hand rolled vine leaves stuffed with rice, tomato, extra virgin olive oil, spices; served with tzatziki

#### kabees plate / \$5 **V**

selection of marinated Kalamata olives and pickles

#### fresh mozzarella / \$7

marinated mozzarella, tomato, za'atar spiced pita, balsamic reduction

#### fattoush salad / \$6 **V**

shredded greens with fresh herbs, radish, toasted pita croutons, green onion, lemon juice

#### tabouleh salad / \$6 **V**

diced tomato, cucumber, parsley, bulgur wheat, lemon juice, romaine

#### greek salad / \$7 **(V)**

shredded greens, kalamata olives, feta cheese, onion, tomato, cucumber, peppercini, toasted pita croutons, house dressing

### hot plates

#### fatayer (spinach pie) / \$4.5

fresh spinach, onion, peppers, and feta cheese baked in house-made dough

#### falafel / \$5.5 **V**

our recipe of fresh blended chickpeas, fava beans, parsley, and spices, fried into balls and served with tahini

#### lamb kibbeh / \$7

lightly fried cracked wheat shell stuffed with sautéed lamb, onion, and pine nuts with harissa organic yoghurt

#### bastilla of the day / \$7

chef's choice of protein mixed with vegetables and rolled in phillo dough, served with harissa organic yoghurt

#### middle eastern cheese plate / \$8

grilled imported white cheese, ask your server for today's selection; served with toasted pita

#### moujaddara / \$9 **(V)**

green lentil pilaf with caramelized onions and served with organic minted yoghurt

#### \* pistachio encrusted lamb chops / 11

two grilled chops topped with pomegranate molasses, served with hummus and pita

### Sides

egg / \$1

bacon / \$2

kafta / \$3

biscuit / \$1.5

gravy / \$1

potatoes / \$1.5

salad / \$2.5

pita / \$1

gluten-free bread/ \$2.25

cucumber slices / \$0.75

sauce/ \$0.75

feta / \$1

hummus / \$2

baba / \$2

olives / \$2

falafel / \$1

rice & lentils / \$3

cous cous / \$1

### beverages

soda / \$2

iced tea / \$2

coffee / \$2

tazo hot tea / \$2

orange juice / \$3

mango juice / \$3

cranberry-pomegranate / \$3

san pellegrino / \$3

### specialty drinks

mango iced tea / \$3

black tea blended with sweet mango nectar

infused lemonade / \$3

ask your server about today's infusion

moroccan mint tea / \$3

house blend of imported black tea, gunpowder green tea, and dried mint, sweetened to order

turkish coffee / \$3

hand-brewed unfiltered coffee infused with cardamom, traditionally served sweet

## Jerusalem Garden Café

has been family owned and operated for over 20 years. We are proud to serve you authentic dishes using fresh ingredients. We thank you for your business and look forward to serving you again!

Contact us at **828.254.0255** or [JerusalemGardenCafe@gmail.com](mailto:JerusalemGardenCafe@gmail.com)

Visit our website at

[www.JerusalemGardenCafe.com](http://www.JerusalemGardenCafe.com)

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