

# Jerusalem Garden Café

## evening dinner menu

### sandwich platters

*served in a house-made pita wrap with batata harra fried potatoes*

- \* **shawarma gyros / \$11**  
your choice marinated leg of lamb or all-natural chicken breast with house-made organic tzatziki, tomato, lettuce, and onion
- falafel wrap / \$11 V**  
fresh falafel with fresh hummus, tomato, pickles, romaine, and fresh tahini salad
- \* **kafta wrap / \$12**  
local grass-fed ground beef sautéed in ginger garlic sauce, pickled salad, tomato, and tahini
- \* **jerusalem burger with roasted lamb / \$14**  
local grass-fed beef topped with shaved slow roasted lamb, 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**

### entrée platters

*all entrees served with rice and toasted pita (except moroccan cous cous)  
sub cucumbers for free or gluten-free bread for \$2.25*

- vegetarian platter / \$15 (V)**  
freshly made hummus, baba ghanoush, tahini salad, tabouleh salad, Kalamata olives, falafel and stuffed grape leaves, served with toasted pita bread.
- \* **jordanian chicken / \$15**  
marinated all-natural chicken breast grilled with red onions.
- \* **grilled salmon / \$16**  
topped with an ever-changing sauce of the chef's creation
- eggplant moussaka / \$15**  
thinly sliced grilled eggplant layered with freshly ground lamb, Angus beef, and our herbed tomato sauce, topped with melted provolone cheese
- \* **lamb shawarma / \$15**  
Shaved, marinated of lamb, grilled with red onions.
- \* **kafta meshwi kabobs / \$16**  
ground lamb and local grass-fed beef with Syrian spices and parsley, grilled on a skewer and topped with tahini sauce
- \* **roasted lamb / \$18**  
thinly shaved roasted leg of lamb, cooked with red wine, lamb demi and our Baharat seasoning, topped with feta and caramelized onions
- \* **lamb chops / \$24**  
four pistachio encrusted lamb chops grilled to perfection, topped with a pomegranate molasses
- \* **grilled kabobs**  
your choice of marinated all-natural chicken or local grass-fed beef layered with fresh vegetables and grilled on a skewer.  
**chicken / \$14   beef / \$17**
- \* **moroccan cous cous (V)**  
seasoned cous cous served with house vegetables and herbed tomato sauce.  
**vegetarian / \$11   chicken / \$15   leg of lamb / \$16**  
**salmon / \$16   shrimp / \$17   lamb chops / 20**

*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

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 / \$2

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

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Visit our website at

www.JerusalemGardenCafe.com

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