

1. PICK IT

Choose an entrée then pick your protein and that's your price. Everything in the "fill it" section is included

SIGNATURE STUFFED PITA
Stuffed pillowy pita pocket baked fresh all day

SALAD
+ \$2.00
Served with hummus and a fresh baked pita

PLATE
+ \$2.00
Served with hummus and a fresh baked pita

LAFFA (WRAP)



GRILLED CHICKEN
Fresh chicken marinated in our signature blend of Mediterranean spices and grilled to perfection.
140-160 cal

FALAFEL
A crispy ball of ground garbanzo beans and fresh herbs.
250-380 cal

SIRLOIN STEAK
Tender top sirloin steak freshly seasoned and grilled to seal in the bold flavor.
140-180 cal

GYRO
Traditional gyro meat. No fillers and no MSG. Expertly sliced from an authentic cone.
310 cal

PORTOBELLO
Delicious portobello mushrooms are seasoned and grilled for a perfect vegetarian complement to any meal.
60-100 cal

CHICKEN KABOB (1)
Fresh chicken marinated in our signature blend of Mediterranean spices and grilled on a skewer with fresh vegetables.
Grilled to order (7-10 min.) 230-250 cal

STEAK KABOB (1)
Tender top sirloin steak freshly seasoned and grilled on a skewer with fresh vegetables.
Grilled to order (7-10 min.) 230-250 cal

2. FILL IT

Add any of our veggies, salads and seasoned rice to your entrée

SIGNATURE HUMMUS
100-190 cal

RED CABBAGE
15-30 cal

SEASONAL HUMMUS
130 cal

TABBOULEH SALAD
Tomato, Parsley + Cracked Wheat
30-50 cal

ROMAINE LETTUCE
0-30 cal

SEASONED RICE
Turmeric + Mediterranean Spices
50-240 cal

CUCUMBER + TOMATO SALAD
25-50 cal

RED ONIONS
0-5 cal

SAUTEED SEASONAL VEGETABLES
100-120 cal

PICKLES
5 cal

3. SAUCE IT

Choose any or all of our scratch made sauces.

GARBANZO pro-tip: mix the white and red sauces for heat to excite the palate and creamy coolness to bring herbs forward



SIGNATURE WHITE SAUCE
Creamy Mediterranean garlic dill sauce
70-140 cal



SIGNATURE RED SAUCE
Fresh chopped roma tomato-based red chile sauce
25-45 cal



GREEK VINAIGRETTE
70-140 cal



TAHINI SAUCE
Sesame seed sauce
50-80 cal



TZATZIKI
Yogurt-based cucumber sauce
35-60 cal



CILANTRO SAUCE
24-40 cal

4. COMPLETE IT

Round out your meal and add homemade fries or chips and an organic iced tea, soft drink or bottled cold pressed juice for the win.



SIGNATURE PITA
220-280 cal

FALAFEL
64 cal

HOMEMADE FRIES
530 cal

HOMEMADE CHIPS
530 cal

BAKLAVA
230 cal

COOKIE
390 cal

ORGANIC ICED TEA 0 cal **ORGANIC ICED TEA** 0 cal **FOUNTAIN SODA** 0-230 cal

MAKE IT A MEAL

\$2.99

HOMEMADE FRIES OR CHIPS & FOUNTAIN DRINK

FAVORITES **SPICY**

GLUTEN FREE PITA | EXTRA PROTEIN

Item DESCRIPTION

Our Signature Pita A house-made warm, pillowy, perfectly soft pocket bread. We make our dough from scratch daily using traditional old world recipes. We ball, knead, proof and make all day - every day. Taste what we're famous for as a stuffed entrée or on the side. It just might be the next best thing you never knew you loved.

Falafel Our signature vegan, dairy-free and gluten-free plant-based protein. Crisp on the outside, warm and aromatic on the inside - bursting with flavor. Our falafel consists of spiced mashed garbanzo beans (chickpeas) garlic, herbs and lemon juice formed into balls and flash-fried to perfection. Pretty darn perfect as a protein or side.

Hummus A traditional Mediterranean Superfood. Our signature spread is made using garbanzo beans, garlic, tahini, fresh lemon juice, and salt.

Seasonal Hummus While we are inspired by tradition we are not bound by it. Every few months we will create delicious diversions of our signature recipe. Flavors like cilantro/jalapeño or red chile/ sun-dried tomato. Just ask what the seasonal hummus is and prepare for an adventure.

Tabbouleh Vegetarian salad of roma tomatoes, finely chopped parsley, cucumber, bulgur wheat grain, red onion, and seasoned with olive oil, fresh lemon juice, and kosher salt. Delicious in any entrée.

Gyro An authentic cone of lamb and beef slow roasted on a vertical rotisserie. No fillers and no MSG. Natural bread binders make this savory protein hold form but not gluten-free.

PRO-TIP: STUFF A SIGNATURE PITA WITH GYRO AND ASK FOR "TRADITIONAL BUILD" (TOMATO & CUCUMBER SALAD, ROMAINE LETTUCE, RED ONION, TZATZIKI SAUCE AND FETA CHEESE...ADD FRIES FOR STREET CRED)

Tzatziki A delicious tangy sauce or dip made from yogurt, garlic, dill and cucumber chunks; a perfect complement to gyro meat or as a dip for falafel-dunking.

Signature Red Sauce A spicy and smoky roasted red chile sauce made with tomato puree, jalapeños and sriracha sauce.

Signature White Sauce A creamy Mediterranean garlic and dill sauce. A Mediterranean spin on a ranch-type sauce. Great on salads or in a stuffed pita. Even good to dip your fries in.

PRO-TIP: MIX THE WHITE AND RED SAUCE TO CREATE JUST ENOUGH HEAT TO LIGHT UP THE PALATE BUT COOL IT OFF WITH THE COOL CREAMINESS OF THE GARLIC AND HERBS FOR THE PERFECT BALANCE OF SAUCINESS.

Cilantro Sauce Cilantro, jalapeño, roma tomatoes blended into a smooth cilantro sauce.

Tahini Sauce A staple of Middle Eastern cuisine. This sauce is made from ground sesame seeds pureed with parsley and fresh lemon juice. Add a new flavor to your repertoire. You're welcome.

Greek Vinaigrette Olive oil, fresh lemon juice, garlic, salt, fresh oregano, black pepper, and Dijon mustard blended to make a traditional but tangy and unique Greek vinaigrette.

Kalamata Olives Large purple olives with a smooth meaty texture. Of course.

Feta Cheese White, salty, greek cheese made with goat milk. Adds a killer kick to any culinary masterpiece you create.