

WE ARE ALWAYS HIRING! COME JOIN OUR TEAM!



PLEASE JOIN US FOR LUNCH/DINNER!
TUESDAY – THURSDAY / FRIDAY – SATURDAY
11:30AM – 9PM 11:30AM – 10 PM
SUNDAY
9:30AM – 4PM
(RESERVATIONS RECOMMENDED)

STARTERS & SALADS

- NUR MEZZE PLATTER (Great For Sharing)- \$22 (Vegetarian)**
Assorted Six (6-8) tapas (Changes upon availability & freshness)
- BEET CARPACCIO - \$10 (Vegetarian)**
Brick oven beet, house zaatar labneh cheese & olive oil
- BURNED EGGPLANT - \$10 (Vegetarian)**
Brick oven roasted with tahini, chopped salad, herbs & mango dressing
- ROASTED CAULIFLOWER - \$10 (Vegetarian)**
Brick oven roasted cauliflower (half) with house labneh cheese & zaatar spice
- FRIED MUSSELS - \$11 ***
Served with mango aioli & lemon herbs vinaigrette
- FRIED PURPLE CALAMARI - \$11 ***
Served with mango aioli
- GREEK SALAD (SANTORINI STYLE) - \$10 (Vegetarian)**
Cucumber, tomato, onion, kalamata olive & feta cheese
- CHOPPED SALAD - \$10 (Vegan)**
Cucumber, tomato, onion, parsley, olive oil, lemon, salt & pepper

SANDWICHES

- VEGGIE PITA - \$11.5 (Vegan)**
Seasonal vegetables, hummus, chopped salad & tahini
- FALAFEL PITA - \$11.5 (Vegan)**
3 falafel, chopped salad, hummus & tahini
- CHICKEN SCHNITZEL PITA - \$13**
Pita, schnitzel, hummus, chopped salad & tahini
- CHICKEN SHAWARMA Pita - \$15**
Pita, shawarma (Limited fresh quantity each day), hummus, chopped salad & tahini
- GRILLED CHICKEN THIGH PITA - \$12 ***
Pita, hummus, chopped salad & tahini
- BEEF KOFTA PITA - \$15 ***
Two beef kofta (patties) w/onion, herbs spice, hummus
- ATLANTA HARVEST BEEF BURGER (8oz)- \$20 ***
Brioche bun, lettuce, havarty cheese, grilled onions, tomato, mango aioli, & side of hand-cut zaatar fries (Add beef bacon \$2) (Add egg \$2)
- LAMB BURGER (8oz) - \$20 ***
Brioche bun, lettuce, havarty cheese, grilled onions, tomato, mango aioli, & side of hand-cut zaatar fries (Add beef bacon \$2) (Add egg \$2)

HOMEMADE HUMMUS PLATES + PITA (2 pitas per order)

- HUMMUS TAHINI - \$12 (Vegan)**
- HUMMUS MUSHROOM RAGU - \$14 (Vegan)**
- HUMMUS FALAFEL - \$14 (Vegan)**
- HUMMUS CHICKEN - \$15**
- HUMMUS CHICKEN SHAWARMA - \$15**
- HUMMUS BEEF KOFTA - \$15**

ENTREES

- PASTA SPECIAL (CHEF'S CHOICE) - \$18**
**Upon Availability
- SEASONAL VEGETABLE PLATE - \$18**
Sautéed season vegetables
- FISH FILET - \$20 *** (upon availability)
Filet seared sautéed with brick oven roasted vegetables
- FISH OF THE DAY SKILLET - Market Price ***
Brick oven whole fish with seasonal vegetables & farm salad (Upon availability)
- SHRIMP SPECIAL - \$20 ***
Floridian shrimp with farm vegetables
- MEDITERRANEAN MUSSELS - \$20 ***
Sautéed mussels in Mediterranean sauce with crunchy pita
- BRICK OVEN HALF-CHICKEN - \$24**
7 spice lemon & butter brick oven roasted with farm vegetables and side of day
- NUR STEAK PLATE - \$28 *** (Upon Availability)
(Ask for more details)
- MIXED GRILL - \$26 ***
Chicken Shawarma, two beef Kofta (patty), grilled tomato, onion, chopped salad, hummus, pita & choice of hand-cut zaatar fries or ash-polo rice
- CHICKEN SHAWARMA PLATTER - \$22 ***
Pita, chopped salad, tahini & choice of hand-cut zaatar fries or ash-polo rice (Limited fresh quantity each day)
- SCHNITZEL PLATE - \$20**
Chicken breast breaded & fried, side of tahini, chopped salad & choice of hand-cut zaatar fries or ash-polo rice

SIDES (Comes with 1 pita)

- SIDE ASH-POLO RICE - \$6 (Vegetarian)**
Carrot & cumin seeds
- SIDE OF THE DAY - \$8**
(Ask for more details)
- SIDE HUMMUS - \$7 (Vegan) (Tapas Sides)**
- SIDE BABA GANOUSH - \$6 (Vegetarian) (Tapas Sides)**
Roasted eggplant, dill, lemon juice & aioli
- SIDE TAHINI - \$3**
- SIDE TZAZIKI - \$6 (Tapas Sides)**
- SIDE SPICY - \$3**
- SIDE CHOPPED SALAD - \$5 (Vegan)**
Cucumber, tomato, onion, parsley, olive oil, lemon, salt & pepper
- SIDE FALAFEL - \$6 (Vegan)**
- SIDE FRIES - \$7**
Four (4) falafel
- SIDE CHICKEN SCHNITZEL - \$8**
- SIDE CHICKEN SHAWARMA - \$8**
- SIDE CHICKEN THIGHS - \$6**
- SIDE BEEF KABOB - \$8**
Hand-cut, zaatar, tahini & ketchup
- SIDE PITA - \$4 (2 PITAS)**

WE CATER! CALL OR EMAIL FOR MORE INFO!
EMAIL: SHAYLAVI3@GMAIL.COM PHONE: (678) 691-3821

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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KIDS

CHEESEBURGER W/FRIES - \$10
SCHNITZEL PLATE W/FRIES - \$10

DRINKS – HOT & COLD

COFFEE, ESPRESSO, LATTE & TEA - \$3 - \$4
TURKISH COFFEE - \$3.5
VARIOUS SOFT DRINKS & ICE-TEA \$2 - \$3

DESSERTS

DESERT PLATTER - \$9
TURKISH BAKLAVA - \$3.5
ICE CREAM SCOOP (VARIOUS FLAVORS) - \$3
ICE CREAM PUSH POPS (VARIOUS FLAVORS) - \$5

HOURS

MONDAY – CLOSED
TUESDAY – 11:30AM – 9PM
WEDNESDAY – 11:30AM – 9PM
THURSDAY – 11:30AM – 9PM
FRIDAY – 11:30AM – 10PM
SATURDAY – 11:30AM – 10PM
SUNDAY – 9:30AM – 4PM

BEER

CREATURE COMFORTS CAN
ATHENA - \$6
CLASSIC CITY LAGER - \$6
TROPICALIA - \$7

CREATURE COMFORTS TABLE BEER – *Market Price*
UPON SELECTION - \$30 - \$40

TURKISH BEER
EFES PILSENER - \$7

HOUSE WINE

KOURTAKI
GREEK RETSINA WINE - \$13 GLASS/\$30 BOTTLE

GILGAL

RED
CABERNET SAUVIGNON - \$14 GLASS / \$40 BOTTLE
CABERNET SAUVIGNON MERLOT - \$14 GLASS / \$40 BOTTLE
PINOT NOIR - \$14 GLASS / \$40 BOTTLE
SYRAH - \$14 GLASS / \$40 BOTTLE
MERLOT - \$14 GLASS / \$40 BOTTLE
SPECIAL BOTTLE - \$40 BOTTLE

WHITE
BRUT - \$40 BOTTLE
RIESLING - \$14 GLASS / \$40 BOTTLE
CHARDONNAY - \$14 GLASS / \$40 BOTTLE
SAUVIGNON BLANC - \$14 GLASS / \$40 BOTTLE
SPECIAL BOTTLE - \$40 BOTTLE

****ASK US FOR ADDITIONAL SELECTION**

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