

WE ARE ALWAYS HIRING!

Ask us about our catering

Email nurkitchenusa@gmail.com

Phone (678) 691-3821

Reservations - Text (678) 561-2566



PLEASE JOIN US

For Lunch & Dinner!

TUESDAY - THURSDAY 11:30AM – 9PM

FRIDAY – SATURDAY 11:30AM – 10 PM

SUNDAY & MONDAY - CLOSED
(RESERVATIONS RECOMMENDED)

LUNCH MENU

STARTERS & SALADS

NUR MEZZE PLATTER (Great For Sharing) - \$18 (Vegetarian)

5 assorted tapas (Changes upon availability & freshness)

CHOPPED SALAD - \$10 (Vegan)

Cucumber, tomato, onion, parsley, olive oil, lemon, salt & pepper

BURNED EGGPLANT - \$11 (Vegetarian)

Brick oven roasted with tahini, chopped salad, herbs & mango dressing

BEET CARPACCIO - \$11 (Vegetarian)

Brick oven beets, zaatar, house made labneh cheese, & olive oil

GREEK SALAD (SANTORINI STYLE) - \$11 (Vegetarian)

Charred bell pepper, cucumber, tomato, onion, kalamata olive & feta cheese

ROASTED CAULIFLOWER - \$11 (Vegetarian)

Brick oven roasted cauliflower (half) with house labneh cheese & zataar spice

SANDWICHES

VEGGIE PITA - \$11.5 (Vegan)

Seasonal vegetables, hummus, chopped salad & tahini

FALAFEL PITA - \$11.5 (Vegan)

Three (3) falafel, chopped salad, hummus & tahini

GRILLED CHICKEN THIGH PITA - \$12*

Pita, hummus, chopped salad & tahini

CHICKEN SHAWARMA Pita - \$15

Pita, shawarma, hummus, chopped salad & tahini

CHICKEN SCHNITZEL PITA - \$14

Pita, schnitzel, hummus, chopped salad & tahini

BEEF KOFTA PITA - \$15*

Two beef kofta (patties) w/onion, herbs spice, hummus

PITA BURGER ATLANTA HARVEST BEEF (8oz) - \$20*

Pita, havarti cheese, grilled onions, tomato, mango aioli, & side of hand-cut zataar fries (Add egg - \$2) (cooked to house temperature)

HOMEMADE HUMMUS PLATES + 2 PITA

HUMMUS TAHINI - \$12 (Vegan)

HUMMUS MUSHROOM RAGU - \$14 (Vegan)

HUMMUS FALAFEL - \$14 (Vegan)

HUMMUS SHAKSHUKA - \$15

HUMMUS CHICKEN SHAWARMA - \$15

HUMMUS CHICKEN - \$15

HUMMUS BEEF KOFTA - \$15

KIDS

CHEESEBURGER W/FRIES - \$10

SCHNITZEL PLATE W/FRIES - \$10

DESSERTS

DESSERT PLATTER - \$9

TURKISH SWEETS - \$3

ENTREES

SEASONAL VEGETABLE PLATE - \$20

SCHNITZEL PLATE - \$22

Chicken breast breaded & fried, side of tahini, chopped salad & choice of hand-cut zataar fries or ash-polo rice

PASTA SPECIAL (CHEF'S CHOICE) - \$18

**Upon Availability

CHICKEN SHAWARMA PLATTER - \$24*

Pita, chopped salad, tahini & choice of hand-cut zataar fries or ash-polo rice

FISH FILET - \$24 * (upon availability)

Filet seared sauteed with brick oven roasted vegetables

TOMATO MUSSELS - \$11

PEI mussels in tomato garlic broth

MIXED GRILL - \$28*

Chicken Shawarma, two beef Kofta (patty), grilled tomato, onion, chopped salad, hummus, pita & choice of hand-cut zataar fries or ash-polo rice

ADDITIONAL SIDES

HUMMUS - \$7 (Vegan) (+ 1 pita)

FALAFEL & TAHINI - \$8 (Vegan) Four (4) falafel

FRIES - \$7 (hand-cut zataar, mango aioli & ketchup) -

PITA - \$4 (+ 2 pita)

TZAZIKI - \$6 (+ 1 pita)

TAHINI - \$1

SPICY - \$1

CHOPPED SALAD - \$5 (Vegan)

CHICKEN THIGHS - \$6

CHICKEN SHAWARMA - \$8

CHICKEN SCHNITZEL - \$8

BEEF KOFTA - \$8

BABA GANOUSH - \$6 (Vegetarian) (+ 1 pita)

ASH-POLO RICE - \$6 (Vegetarian)

TEA

GREEN - \$3

BLACK - \$3

POMEGRANATE - \$3

PEACH GINGER - \$3

DRINKS – HOT & COLD

COFFEE, ESPRESSO, LATTE, & CAPPUCCINO - \$3 - \$4

TURKISH COFFEE - \$3.5

VARIOUS SOFT DRINKS - \$2 - \$3

TURKISH NATURAL MINERAL SPARKLING WATER - \$3

ASK YOUR SERVER ABOUT OUR BEER & WINE RECOMMENDATIONS

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

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DINNER MENU

STARTERS & SALADS

NUR MEZZE PLATTER (Great For Sharing) - \$24 (Vegetarian)

Assorted Six (6-8) tapas (Changes upon availability & freshness)

ROASTED CAULIFLOWER - \$11 (Vegetarian)

Brick oven roasted cauliflower (half) with house labneh cheese & zataar spice

BURNED EGGPLANT - \$11 (Vegetarian)

Brick oven roasted with tahini, chopped salad, herbs & mango dressing

BEET CARPACCIO - \$11 (Vegetarian)

Brick oven beets, zaatar, house made labneh cheese, & olive oil

CHOPPED SALAD - \$10 (Vegan)

Cucumber, tomato, onion, parsley, olive oil, lemon, salt & pepper

GREEK SALAD (SANTORINI STYLE) - \$11 (Vegetarian)

Charred bell pepper, cucumber, tomato, onion, kalamata olive & feta cheese

TOMATO MUSSELS - \$11

PEI mussels in tomato garlic broth

FLORIDA SHRIMP - \$11

Head-on Florida shrimp in summer broth

SANDWICHES

VEGGIE PITA - \$11.5 (Vegan)

Seasonal vegetables, hummus, chopped salad & tahini

FALAFEL PITA - \$11.5 (Vegan)

Three (3) falafel, chopped salad, hummus & tahini

GRILLED CHICKEN THIGH PITA - \$12*

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HOMEMADE HUMMUS PLATES + 2 PITA

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HUMMUS CHICKEN SHAWARMA - \$15

HUMMUS CHICKEN - \$15

HUMMUS BEEF KOFTA - \$15

ENTREES

CHRIMEH STEW (LIBYAN STEW) - \$20

Spicy broth (Filfelchuma base) & ocean fish

SEASONAL VEGETABLE PLATE - \$20

MEDITERRANEAN MUSSELS - \$24*

Sauteed mussels in Mediterranean sauce with crunchy pita

FISH FILET - \$24 * (upon availability)

Filet seared sauteed with brick oven roasted vegetables

FISH OF THE DAY SKILLET - Market Price *

Brick oven whole fish with seasonal vegetables & farm salad (Upon availability)

SCHNITZEL PLATE - \$22

Chicken breast breaded & fried, side of tahini, chopped salad & choice of hand-cut zataar fries or ash-polo rice

CHICKEN SHAWARMA PLATTER - \$24*

Pita, chopped salad, tahini & choice of hand-cut zataar fries or ash-polo rice

MIXED GRILL - \$28*

Chicken Shawarma, two beef Kofta (patty), grilled tomato, onion, chopped salad, hummus, pita & choice of hand-cut zataar fries or ash-polo rice

ATLANTA HARVEST RIBEYE STEAK PLATE - \$35*

(Upon availability ask for more details cooked to house temperature)

ADDITIONAL SIDES

HUMMUS - \$7 (Vegan) (+ 1 pita)

FALAFEL & TAHINI - \$8 (Vegan) Four (4) falafel

FRIES - \$7 (hand-cut zataar, mango aioli & ketchup) -

PITA - \$4 (+ 2 pita)

TZAZIKI - \$6 (+ 1 pita)

TAHINI - \$1

SPICY - \$1

CHOPPED SALAD - \$5 (Vegan)

CHICKEN THIGHS - \$6

CHICKEN SHAWARMA - \$8

CHICKEN SCHNITZEL - \$8

BEEF KOFTA - \$8

BABA GANOUSH - \$6 (Vegetarian) (+ 1 pita)

ASH-POLO RICE - \$6 (Vegetarian)

Carrot & cumin seeds

DESSERTS

DESSERT PLATTER - \$9

TURKISH SWEETS - \$3.5

CHOCOLATE SOUFFLÉ - \$6

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DINNER MENU

KIDS

CHEESEBURGER W/FRIES - \$10

SCHNITZEL PLATE W/FRIES - \$10

TEA

GREEN - \$3

BLACK - \$3

POMEGRANATE - \$3

PEACH GINGER - \$3

DRINKS – HOT & COLD

COFFEE, ESPRESSO, LATTE, & CAPPUCCINO - \$3 - \$4

TURKISH COFFEE - \$3.5

VARIOUS SOFT DRINKS - \$2 - \$3

TURKISH NATURAL MINERAL SPARKLING WATER - \$3

BEER

CREATURE COMFORTS CAN

CLASSIC CITY LAGER - \$6

TROPICALIA - \$7

BIBO - \$6

ALMAZA LEBANESE PILSENER - \$6

ATHENA - \$6

**ASK YOUR SERVER ABOUT OUR WINE
RECOMMENDATIONS**

WE WELCOME YOUR REVIEW!!

We would love to earn

A 5 Star review on Facebook & Google.

Let us know how we can make your
experience better!!

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