

## WE ARE ALWAYS HIRING!

Ask us about our catering

Email [nurkitchenusa@gmail.com](mailto: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)

### 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 & zatar spice

**BURNED EGGPLANT - \$11 (Vegetarian)**

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

**BEET CARPACCIO - \$11 (Vegetarian)**

Brick oven beet, house zatar labneh cheese & olive oil

**CHOPPED SALAD - \$10 (Vegan)**

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

**GREEK SALAD (SANTORINI STYLE) - \$10 (Vegetarian)**

Cucumber, tomato, onion, kalamata olive & feta cheese

**TOMATO MUSSELS - \$11**

PEI mussels in tomato garlic broth

**SHRIMP TOMATO - \$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 \***

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

Pita, havarti cheese, grilled onions, tomato, mango aioli, & side of hand-cut zatar fries (Add egg - \$2)

**PITA LAMB BURGER (8oz) - \$20 \***

Pita, havarti cheese, grilled onions, tomato, mango aioli, & side of hand-cut zaatar fries

### 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**

### ENTREES

**PASTA SPECIAL (CHEF'S CHOICE) - \$25**

\*\*Upon Availability

**SEASONAL VEGETABLE PLATE - \$20**

**SHRIMP SPECIAL - \$22 \***

Floridian shrimp with farm vegetables

**MEDITERRANEAN MUSSELS - \$22 \***

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)

**BRICK OVEN HALF-CHICKEN - \$30**

7 spice lemon & butter brick oven roasted with farm vegetables and side of day

**CHICKEN SHAWARMA PLATTER - \$24 \***

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

**NUR ATLANTA HARVEST STEAK PLATE - \$30 \***

(Upon availability ask for more details)

**SCHNITZEL PLATE - \$22**

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

### SIDES

**SIDE OF THE DAY - \$8**

**SWEET POTATO - \$7**

**ASH-POLO RICE - \$6 (Vegetarian)**

Carrot & cumin seeds

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

### DESSERTS

**DESSERT PLATTER - \$9**

**TURKISH SWEETS - \$3.5**

### **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!!**

### KIDS

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

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CHEESEBURGER W/FRIES - \$10

SCHNITZEL PLATE W/FRIES - \$10

### JUICE

MANGO - \$3

ORANGE - \$3

STRAWBERRY - \$3

PASSION FRUIT - \$3

HIBISCUS TEA - \$6

KIDS JUICE (TROPIT) - \$3

טרופית

ISRAELI GRAPE JUICE- \$4

מיץ ענבים

ISRAELI ROOT BEER - \$5

בירה נשר

ISRAELI ROOT BEER - \$5

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### DRINKS – HOT & COLD

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

TURKISH COFFEE - \$3.5

VARIOUS SOFT DRINKS - \$2 - \$3

### HOUSE FAVORITE

SPARKLING WATER 500ML - \$5

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### BEER

CREATURE COMFORTS CAN

ATHENA - \$6

CLASSIC CITY LAGER - \$6

TROPICALIA - \$7

BIBO - \$6

ALMAZA LEBANESE PILSENER - \$6

CREATURE COMFORTS TABLE BEER – CHEF'S CHOICE

DAY SPRING BATCH No.5 750ML - \$40

GRISSETTE

ALWAYS A PLEASURE 2020 750ML - \$40

DRY HOPPED FOEDER BEER WITH LEMON VERBENA

RHONDA 500ML - \$30

COLLABORATION WITH LOCAL BLUEBERRY FARM &  
CREATURE COMFORTS

### WINE LIST

KOURTAKI (HOUSE WINE)

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

#### RED

CABERNET SAUVIGNON - \$14 GLASS / \$40 BOTTLE

CABERNET SAUVIGNON MERLOT - \$14 GLASS / \$40 BOTTLE

PINOT NOIR - \$14 GLASS / \$40 BOTTLE

SPECIAL BOTTLE - \$20 GLASS / \$70 BOTTLE

#### WHITE

RIESLING - \$14 GLASS / \$40 BOTTLE

CHARDONNAY - \$14 GLASS / \$40 BOTTLE

SAUVIGNON BLANC - \$14 GLASS / \$40 BOTTLE

WINE COCKTAILS - \$8

Elderflower & Ginger Margarita

Sunrise Rosé

### ADDITIONAL SIDES

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

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

FRIES - \$7 (hand-cut zatar, mango ailloi & ketchup) -

PITA - \$4 (+ 2 pita)

TZAZIKI - \$6 (+ 1 pita)

TAHINI - \$3

SPICY - \$3

CHOPPED SALAD - \$5 (Vegan)

CHICKEN THIGHS - \$6

CHICKEN SHAWARMA - \$8

CHICKEN SCHNITZEL - \$8

BEEF KABOB - \$8

COUSCOUS - \$8

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