

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
Crudo - \$11
Ask your server for special selection

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)
Pita Braised Lamb (8oz) - \$20*
Pita, pulled lamb, grilled onions, tomato, mango aioli, & side of hand-cut zataar 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

Today's Special (Chef's Choice)
Ask your server
Chrimeh Stew (Libyan Stew) - \$20
Spicy broth (Fifelchuma base) & ocean fish
Pasta Special (Chef's Choice) - \$25
**Upon Availability
Seasonal Vegetable Plate - \$20
Brick Oven Mediterranean Shrimp - \$24*
Brick oven Floridian shrimp with farm vegetables
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)

Brick Oven Half-Chicken - \$30

7 spice lemon & butter brick oven roasted with farm vegetables

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)

Schnitzel Plate - \$22

Chicken breast breaded & fried, side of tahini, chopped salad & choice of hand-cut zatar 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)

Side Of The Day – \$8

Sweet Potato – \$7

Baked Potato – \$7

Ash-polo Rice - \$6 (Vegetarian)

Carrot & cumin seeds

Side Couscous - \$8

Desserts

Dessert Platter - \$9

Turkish Sweets - \$3.5

Knafe - \$10

Chocolate Soufflé - \$6

Kids

Cheeseburger w/Fries - \$10
Schnitzel Plate w/Fries - \$10

Flavored Soda (Gazozoz)

Lemon - \$3

Mandarin - \$3

Pomegranate - \$3

Apple - \$3

Sour Cherry - \$3

Drinks – Hot & Cold

Coffee, Espresso, Latte, Cappuccino, & Tea - \$3 - \$4

Turkish Coffee - \$3.5

Various Soft Drinks - \$2 - \$3

Turkish Natural Mineral Sparkling Water - \$3

WE WELCOME YOUR REVIEW!!

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A 5 Star review on Facebook & Google.

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experience better!!

Beer

Creature Comforts Can

Classic City Lager - \$6

Tropicalia - \$7

Bibo - \$6

Almaza Lebanese Pilsener - \$6

Athena - \$6

Creature Comforts Table Beer – CHEF'S CHOICE

Day Spring Batch No.5 750ml - \$20 (50% off special)

Grisette

Always A Pleasure 2020 750ml - \$20 (50% off special)

Dry hopped foeder beer with lemon verbena

[Ask Your Server About Our Wine Recommendations](#)

Additional Sides

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

Falafel & Tahini - \$8 (Vegan) Four (4) falafel

Fries - \$7 (hand-cut zatar, mango ailoil & 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

Baba Ganoush - \$6 (Vegetarian) (+ 1 pita)