1. PICK AN ENTRÉE (HANDHELDS OR KNIFE & FORK) & PROTEIN

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

**HANDHELDS**

**Signature Stuffed Pita**
- Stuffed with your protein baked fresh all day

**Laffa (elev)**
- Served with hummus and a fresh baked pita

**Traditional Gyro**
- Served with hummus and a fresh baked pita

2. FILL IT (included)

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

- **FAMOUS HUMMUS**
- 100-190 cal

- **SEASONAL HUMMUS**
- 130 cal

- **ROMAINE LETTUCE**
- 0-30 cal

- **CUCUMBER + TOMATO SALAD**
- 25-50 cal

- **SAUTÉED SEASONAL VEGETABLES**
- 100-120 cal

- **RED CABBAGE SALAD**
  - (olive oil, lemon juice and sea salt)
  - 15-30 cal

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

- **SEASONED RICE**
  - Turmeric + Mediterranean Spices
  - 50-240 cal

- **PICKLED ONIONS**
  - 0-5 cal

- **PICKLES**
  - 5 cal

- **KALAMATA OLIVES**
  - 5 cal

- **FETA**
  - 15-30 cal

3. SAUCE IT (included)

Choose any or all of our scratch made sauces.

- **GREEK VINAIGRETTE**
  - 70-140 cal

- **CILANTRO SAUCE**
  - 24-40 cal

- **TAHINI SAUCE**
  - Sesame seed sauce
  - 50-80 cal

- **TZATZIKI**
  - Yogurt-based cucumber sauce
  - 35-60 cal

- **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

4. COMPLETE IT (a la carte)

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.

- **SIDES**
  - **Signature Pita**
  - **Falafel**
  - **GARBANZO FRIES**
  - **GARBANZO CHIPS**
  - **BAKLAWA**
  - **COOKIE**

- **DRINKS**
  - **STRAWBERRY SODA**
  - **ORGANIC ICED TEA**
  - **BOTTLED WATER**
  - **ORGANIC MILK**

5. KIDS MEAL

All kid's Meals are served with a choice of kid’s entrée, side and a drink. For 12 years and younger. 195-575 cal

- **Chicken or Steak Rice Bowl**
- **Kid-Sized Pita (stuffed)**
- **Grilled Cheese Pita**

- **GARBANZO Chips**
- **GARBANZO Fries**
- **Basmati Rice**
- **Whole apple** (orchard or request)

- **SIGNATURE PITA**
- 220-280 cal

- **GARBANZO FRIES**
- 530 cal

- **GARBANZO CHIPS**
- 530 cal

- **BAKLAWA**
- 230 cal

- **COOKIE**
- 390 cal

**NOTE:** These items are served with and may not include certain or 'prohibited' ingredients or allergens such as peanuts, tree nuts, soy or gluten. Please alert your server if you are a person with a specific allergy or food sensitivity.

**ORDERING IS AS EASY AS 1,2,3,4.**

1. PICK AN ENTRÉE (HANDHELDS OR KNIFE & FORK) & PROTEIN
2. FILL IT (included)
3. SAUCE IT (included)
4. COMPLETE IT (a la carte)
5. KIDS MEAL

**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 sirloin steak flame-seared and grilled to seal in the bold flavor. 140-160 cal

**GYRO**
- Traditional gyro meat, fillers and no MSG. Gently breaded from an authentic cone. 250 cal

**CHICKEN KABOB**
- 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**
- Tender sirloin steak flame-seared and grilled on a skewer with fresh vegetables. Grilled to order (7-10 min.) 230-250 cal

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

**GARBANZO FRIES**
- 530 cal

**GARBANZO CHIPS**
- 530 cal

**BAKLAWA**
- 230 cal

**COOKIE**
- 390 cal

**STRAWBERRY SODA**
- 180 cal

**ORGANIC ICED TEA**
- 0 cal

**BOTTLED WATER**
- 0 cal

**ORGANIC MILK**
- 100-140 cal

**TAHINI SAUCE**
- 50-80 cal

**TZATZIKI**
- 35-60 cal

**SIGNATURE WHITE SAUCE**
- 70-140 cal

**SIGNATURE RED SAUCE**
- 25-45 cal

**GARBANZO FRIES**
- 530 cal

**GARBANZO CHIPS**
- 530 cal

**BAKLAWA**
- 230 cal

**COOKIE**
- 390 cal

**STRAWBERRY SODA**
- 180 cal

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- 0 cal

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- 180 cal

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- 0 cal

**BOTTLED WATER**
- 0 cal

**ORGANIC MILK**
- 100-140 cal

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<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Our Signature Pita</td>
<td>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 bake all day – every day. Taste what we’re famous for as a stuffed entree or on the side. It just might be the next best thing you never knew you loved.</td>
</tr>
<tr>
<td>Falafel</td>
<td>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.</td>
</tr>
<tr>
<td>Hummus</td>
<td>A traditional Mediterranean Superfood. Our signature spread is made using garbanzo beans, garlic, tahini, fresh lemon juice, and salt.</td>
</tr>
<tr>
<td>Seasonal Hummus</td>
<td>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.</td>
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<td>Tabbouleh</td>
<td>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 entree.</td>
</tr>
<tr>
<td>Gyro</td>
<td>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. <strong>PRO-TIP:</strong> STUFF A SIGNATURE PITA WITH GYRO AND ASK FOR “TRADITIONAL BUILD” (TOMATO &amp; CUCUMBER SALAD, ROMAINE LETTUCE, RED ONION, TZATZIKI SAUCE AND FETA CHEESE...ADD FRIES FOR STREET CRED)</td>
</tr>
<tr>
<td>Tzatziki</td>
<td>A delicious tangy sauce or dip, made from yogurt, garlic, dill and cucumber chunks. Perfect complement to gyro meat or as a dip for falafel-dunking.</td>
</tr>
<tr>
<td>Signature Red Sauce</td>
<td>A spicy and smoky roasted red chile sauce made with tomato puree, jalapeños and sriracha sauce.</td>
</tr>
<tr>
<td>Signature White Sauce</td>
<td>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. <strong>PRO-TIP:</strong> 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.</td>
</tr>
<tr>
<td>Cilantro Sauce</td>
<td>Cilantro, jalapeño, roma tomatoes blended into a smooth cilantro sauce.</td>
</tr>
<tr>
<td>Tahini Sauce</td>
<td>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.</td>
</tr>
<tr>
<td>Greek Vinaigrette</td>
<td>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.</td>
</tr>
<tr>
<td>Kalamata Olives</td>
<td>Large purple olives with a smooth meaty texture. Of course.</td>
</tr>
<tr>
<td>Feta Cheese</td>
<td>White, salty, greek cheese made with goat milk. Adds a killer kick to any culinary masterpiece you create.</td>
</tr>
</tbody>
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