



# STEP1 create your own

# Naya roll

400-1255 cal



pita thin white pita **or** whole wheat pita

# Naya bowl

365-1185 cal



rice white with vermicelli seasonal grains

# Naya salad

195-980 cal



romaine crispy heart of lettuce or seasonal greens

served with sumac pomegranate dressing

# STEP 2 pick your protein choose one

chicken shawarma roasted strips of marinated chicken 190 cal

falafel fried chickpea croquette, herbs, spices 180-220 cal

chicken kebab grilled marinated chicken breast 110-150 cal

beef shawarma grilled strips of marinated beef 190 cal

kafta lamb kebab grilled seasoned beef and lamb meatballs 270 cal

cauliflower roasted marinated florets 120 cal

# **STEP 3** choose unlimited toppings



hummus 110 cal



baba ghannouj 52 cal



toum (garlic whip) 80 cal ......



cucumber yogurt 35 cal



tomatoes 10 cal



romaine 8 cal



cucumbers 5 cal



pickled turnips



jalapeños



70 cal



60 cal

sumac onions cabbage slaw Lebanese pickles



5 cal



Kalamata olives 30 cal



feta cheese 70 cal



spicy red pepper 35 cal



zesty jalapeño 110 cal



lemon tahini 70 cal





# **EXTRAS**

# salads & cold appetizers

#### tabboule

parsley, mint, bulgur, and tomatoes, onion with lemon and olive oil

#### **hummus**

creamy chickpea dip with tahini and lemon

**spicy hummus** a hot twist on our classic recipe, with jalapeño

## baba ghannouj

roasted eggplant blended with tahini, lemon, and labne

## toum (garlic whip) a creamy garlic dip

## grape leaves

stuffed grape leaves with rice, onions, dill, mint, and black pepper

#### labne

soft cheese made from strained yogurt

## cucumber yogurt

crisp yogurt dip with cucumber, mint, and garlic

#### cabbage slaw

peppery cabbage mix infused with mint, lemon, and olive oil



# hot appetizers



# beef kibbe

crispy dumplings, minced beef, pine nuts



#### pumpkin kibbe vegetarian version

with bulgur, chickpeas



#### fatayer

mini pies with spinach, lemon and sumac



#### sambousik

pastry stuffed with a blend of cheeses



#### rekakat

three cheeses wrapped in phyllo and deep fried



## falafel

fried chickpea croquettes seasoned with herbs, spices

# sweets

## pistachio baklava

layers of phyllo filled with pistachio and sweet syrup

## baklava fingers

layers of phyllo filled with cashews and sweet syrup

## namoura

semolina flour cake and sweet syrup





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Consuming raw or undercooked foods e.g. eggs, beef, lamb, milk products, pork, poultry, seafood, or shellfish may increase your chance of experiencing a foodborne illness. Olives may contain pits or pit fragments.