



AFFENDI GRILL

MEDITERRANEAN CUISINE

APPETIZERS

DIP SAMPLER

Hummus, Baba-ghanouj, Labneh, and Tzatziki. 18

HUMMUS

A blend of cooked chickpeas mashed with tahini, garlic, and lemon juice. 11

BABA GHANOUJ

Roasted eggplant pureed with tahini, garlic and lemon juice. 12

LABNEH

Strained Thlok yogurt, drizzled with extra virgin olive oil. 11

TZATZIKI

Cool yogurt with crisp cucumber, garlic, and house spices. 11

FETA CHEESE

Feta cheese topped with house seasoning and olive oil. 12

FALAFEL

Vegetarian round patties of ground chickpeas and house seasoning fried to a golden crisp and served with tahini sauce. 10

MUSSELS

Fresh mussels steamed in rich garlic, leeks, tomatoes and fresh herbs served in a delicious broth. 19

SAUTEED HUMMUS

Hummus topped with your choice of beef tips, chicken tips or gyro. 18

LAMB GRAPE LEAVES

Tender vine leaves stuffed and rolled with rice, lamb and house spices & slow-cooked in lemon juice and olive oil broth. 12

SPANAKOPITA (SPINACH PIES)

A delicious blend of spinach, cheese and seasoning folded into thin fillo dough. 12

TYROPITA (CHEESE PIES)

A rich blend of feta & ricotta cheese with a touch of parsley folded into thin fillo dough. 12

MEAT PIES

With meat, onions & spices baked to perfection. 14

SAUTEED MUSHROOMS

Fresh mushrooms sauteed in garlic, spices, butter and essence of white wine. 15

ESCARGOT

Sauteed in a blend of garlic herb butter and garnished with greek pita. 19

FRIED SMELTS

Crispy fried whole small fish, perfectly seasoned and served with a lemon wedge. 15

CALAMARI

Lightly breaded calamari rings fried to golden perfection, served with marinara and lemon. 18

SHRIMP

Jumbo shrimp sautéed with tomatoes, onions, garlic and seasonings. 19

OCTOPUS

Sautéed with tomatoes, onion, garlic and Mediterranean seasonings. 24

MAKANER

Juicy beef sausages sautéed in garlic, onion, mushroom, lemon juice and Mediterranean seasonings. 14

CHICKEN LIVER

Sautéed in garlic, mushrooms, onion, lemon juice and Mediterranean seasoning. 14

CHICKEN WINGS

Mediterranean style with garlic, lemon juice and seasoning. 16

VEGGIE GRAPE LEAVES

Tender vine leaves stuffed and rolled with a mix of rice, parsley, onion tomatoes, and house spices & slow-cooked in lemon and olive oil broth. 10

FRIED KIBBEH

A blend of meat and cracked wheat, hand rolled and stuffed with spiced meat and pine nuts, fried to golden perfection. 12

RAW KIBBEH

A blend of fresh minced lean raw meat seasoned with cracked wheat, and house spices. 24

SALADS

ADD PROTEIN - CHICKEN 8, BEEF 10, GYRO 10, SHRIMP 11

FATTOUSH SALAD

Tomatoes, cucumber, onion, radish and parsley mixed with crunchy pita chips and tossed with house dressing. 13

TABOULI SALAD

A refreshing mix of chopped parsley, mixed with diced tomatoes, onion & cracked wheat, tossed with lemon and olive oil. 13

GREEK SALAD

Fresh lettuce, tomatoes, cucumbers, pepperoncini, onion & kalamata olives, served with our house dressing and topped with feta cheese. 15

FALAFEL SALAD

Fresh lettuce, tomatoes, cucumber, radish parsley topped with crisp falafel and creamy tahini dressing. 14

FAVA BEAN SALAD

Petite tender fava beans slowly simmered with hints of garlic, lemon and topped with a refreshing mixture of parsley, onion & fresh tomatoes. 12

HOUSE SALAD

Fresh lettuce, cucumbers, tomatoes, red onion, chickpeas, and black olives served with our refreshing house dressing. 12



SOUPS

CRUSHED LENTIL SOUP 7

CHICKEN NOODLE SOUP 7

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



ENTREES

ALL ENTREES SERVED WITH RICE, STEAMED VEGETABLES, AND ONION PARSLEY MIX.

CHICKEN KABAB

Two skewers of char-grilled marinated cubes of chicken. 19

BEEF KABAB

Two skewers of char-grilled marinated cubes of beef. 24

KAFTA KABAB

Two skewers of char-grilled ground beef minced with onion, parsley and seasoning. 19

VEGGIE KABAB

Two skewers of Char-grilled mushrooms, tomatoes, green peppers, and onion. 19

SHRIMP KABAB

Two skewers of jumbo shrimp char-grilled and drizzled with our house shrimp sauce. 25

MIXED GRILL KABAB

A combination of chicken, beef, and kafta kebab. 29

CHAR-GRILLED CHICKEN BREAST

Two Tender marinated char-grilled chicken breasts. 19

SIRLOIN STEAK

Grilled tender cut sirloin steak seasoned to perfection. 24

LAMB CHOPS

Char-Grilled Tender marinated lamb chops served with rice, steamed vegetables and onion parsley mix. 34

KAFTA SKILLET

Ground beef minced with onions, parsley, and seasoning. 19

GALABA

Mushrooms, onion, broccoli, carrots, and green peppers sautéed in olive oil and lemon juice with your choice of chicken tips or beef tips. Served with rice. 22

LAMB LOIN

Char-Grilled Tender marinated lamb loin chops served with rice, steamed vegetables and onion parsley mix. 34

LAMB SHANK

Marinated and Slow-cooked lamb shank with rich spices, served with rice and vegetables. 29

GYRO

Slices of lean beef and lamb on a bed of lettuce & tomatoes over pita bread served with rice, steamed vegetables and Tzatziki sauce. 21



SIDES

FRIES 5

FRIES W/ ZAATAR 6

RICE 4

STEAMED VEGETABLES 5

MAC & CHEESE 6

SANDWICHES

GYRO SANDWICH

Sliced gyro meat with lettuce, tomato, onions, and Tzatziki sauce wrapped in pita bread & served with fries. 18

FALAFEL SANDWICH

Crispy falafel with hummus, lettuce, tomato, pickles, parsley and tahini sauce wrapped in pita bread & served with fries. 16

TAWOOK SANDWICH

Char-Grilled chicken with garlic sauce, lettuce, tomato, and pickles wrapped in pita bread toasted & served with fries. 18

CHEESEBURGER

Half pound of juicy angus beef patty with lettuce, tomatoes, onion and pickles served on a soft bun with fries. 18

FROM THE SEA

YELLOW TAIL SNAPPER

Fried whole fish marinated & served with rice and steamed vegetables. MP

GRILLED SNAPPER

Broiled fillet of fresh snapper seasoned with herbs and a hint of garlic, served with rice and steamed vegetables. 28

GRILLED SALMON

Broiled fillet of fresh salmon seasoned with garlic & lemon juice, served with rice and steamed vegetables. 28

GRILLED BRONZINI

Broiled fillet of fresh Bronzini seasoned and served with rice and steamed vegetables. 32

BLACKENED MAHI

Fillet of fresh mahi seasoned with garlic herbs, grilled to perfection, served with rice and steamed vegetables. 28

GRILLED GROUPER

Broiled fillet of fresh grouper, seasoned, served with rice and steamed vegetables. 28

FAMILY PLATTERS

MIXED GRILL (4 PEOPLE)

Two hummus appetizers

Two falafel appetizers

One fattoush salad

One tabouli salad

Two Skewers of chicken kabab

Two Skewers of beef kabab

Two Skewers of kafta kabab

Served with rice and steamed vegetables. 125

MIXED GRILL (6 PEOPLE)

Two hummus appetizers

Two falafel appetizers

Two fattoush salad

Two tabouli salad

Three Skewers of chicken kabab

Three Skewers of beef kabab

Three Skewers of kafta kabab

Served with rice and steamed vegetables. 175

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