


Cold Appetizers

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- Hummus** ~ Chick peas, tahini, garlic and lemon. A great dip! *Small ~ 4 Medium ~ 6 Large ~ 9*
 - Baba Ghannouge** ~ Roasted eggplant, tahini, garlic and lemon. *Small ~ 5 Medium ~ 7 Large ~ 10*
 - Vegetarian Kibbie** ~ Cracked wheat, tomatoes, onions, olive oil with natural spices ~ 9
 - Sampler Platter** ~ Hummus, baba ghannouge and tabbouli ~ 12
 - Labneh with Garlic** ~ Strained yogurt with garlic, mint, cucumber and black olives ~ 9
 - Kibbie Nyeh *** ~ The Steak Tartar Of The Middle East! Raw, mixed with bulgur wheat and natural spices ~ 13

Hot Appetizers

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- Grilled Shrimp** ~ Five Jumbo Gulf Shrimp, marinated and charbroiled to taste ~ 12
 - Batata Harra** ~ Diced potatoes sautéed in olive oil, cilantro, cayenne pepper and garlic ~ 7
 - Hummus with Beef or Chicken** ~ Sautéed beef tenderloin or chicken breast with pine nuts ~ 12
 - Baba Ghannouge with Beef** ~ Sautéed beef tenderloin with pine nuts ~ 12
 - Grape Leaves** ~ Stuffed with rice, beef and spices ~ 9
 - Vegetarian Grape Leaves** ~ Stuffed with rice, tomatoes, onions and spices, cooked in lemon sauce ~ 9
 - Falafel** ~ Served with lettuce, tomatoes and tahini sauce ~ 9
 - Fool** ~ Boiled fava beans mixed with garlic and lemon ~ 5
 - Fried Kibbie** ~ Sautéed beef and onions stuffed into hand shaped meatballs ~ 9
 - Maqaniq *** ~ Ground beef mixed with a blend of spices, pine nuts, vinegar, coriander and sautéed with lemon and pomegranate reduction ~ 9
 - Wing Dings** ~ Marinated in a light garlic herb dressing, deep fried and served with garlic sauce, barbecue sauce or sautéed with garlic cilantro ~ 9
 - Sojok (Sausage) *** ~ Ground beef mixed with garlic and a blend of spices ~ 10
 - Chicken Tenders** ~ Chicken tenderloins battered with flour, eggs, breadcrumbs and Mediterranean spices, deep fried ~ 8

Salads

Toppings ~ *Feta Cheese or Almonds ~ 2 Grilled Halloumi Cheese ~ 3*
Chicken Breast or Chicken Shawarma ~ 4 Beef Shawarma ~ 5 Salmon ~ 7

- House Salad** ~ Romaine, red cabbage, tomatoes, cucumber and carrots mixed with our house dressing. Try one of our delicious toppings. *Medium ~ 5 Large ~ 8*
- Fattouch** ~ Lettuce, tomatoes, cucumber, radish, onions, green pepper and parsley in a unique dressing mixed with toasted pita. *Medium ~ 5 Large ~ 8*
- Tabbouli** ~ Chopped parsley, tomatoes, onions, mint and cracked wheat in a light lemon dressing. *Medium ~ 6 Large ~ 9*
- Greek Salad** ~ Romaine, red cabbage, tomatoes, cucumber, carrots, black olives, feta cheese, pepperoncini and beets mixed with our house dressing. *Medium ~ 6 Large ~ 9*
- Caesar Salad** ~ Romaine lettuce with croutons and parmesan cheese mixed with our Caesar dressing ~ 9
- Lentil Salad** ~ Fattouch mix, topped with mujadra (lentils), dressed with lemon juice and olive oil ~ 9
- Cypriot Halloumi Rocca Salad** ~ Arugula leaves, onions and tomatoes, mixed with our specialty citron dressing, topped with roasted halloumi, garnished with beets ~ 10
- Almond Rice Salad** ~ House salad with warm rice and toasted, slivered almonds ~ 9
- Spinach Salad** ~ Spinach, tomatoes, onions and mushrooms mixed with our house dressing ~ 9
- Falafel Salad** ~ Combination of tabbouli, fattouch, hummus and falafel patties served with tahini sauce ~ 12

NOTICE: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition."

* These items may be cooked to order.

 = Vegetarian

Charcoal Broiler

Served with Soup or Salad and Includes Your Choice of Two Side Dishes

- Deboned Chicken** ~ Chicken marinated in lemon juice, natural herbs and garlic, charbroiled to perfection.
3/4 Chicken ~ 16 1-1/4 Chicken ~ 20
Pan seared with lemon artichoke oregano sauce, spicy barbeque sauce or garlic cilantro sauce ~ add 2
- Chicken Kabob (Tawook)** ~ Marinated chicken breast on skewers, charbroiled to perfection with a side of garlic sauce ~ 17
Pan seared with lemon artichoke oregano sauce, spicy barbeque sauce or garlic cilantro sauce ~ add 2
- Shish Kabob *** ~ Tenderloins charbroiled to taste ~ 21 ~ *Chef recommendation ~ Medium*
- Kafta Kabob *** ~ Ground beef mixed with a blend of spices, parsley and onions, charbroiled to perfection ~ 19
- Chicken Kafta** ~ Ground chicken breast mixed with a blend of spices, parsley and onions, charbroiled to perfection ~ 16
- La Pita Mixed Grill *** ~ Chicken Kabob, Kafta Kabob and Shish Kabob ~ 22
- Lamb Chops (5 Chops) *** ~ Trimmed and charbroiled to perfection. Topped with sautéed fresh garlic and spices ~ 29
- Filet Mignon *** ~ 10 oz. center cut beef tenderloin, lightly seasoned and grilled to perfection, served with a mushroom demi glace ~ 26 ~ *Chef recommendation ~ Medium*
- Surf & Turf** ~ Four jumbo shrimp and three lamb chops, charbroiled to perfection ~ 29
Four jumbo shrimp and a 10 oz. filet mignon*, charbroiled to perfection ~ 29
- Shrimp Kabob** ~ Eight jumbo shrimp marinated and charbroiled to taste ~ 26
- Mediterranean Salmon** ~ Marinated salmon with lemon and herbs, charbroiled to taste ~ 23
- Orange Roughy** ~ Marinated in lemon, herbs and olive oil. Baked to perfection with capers and lemon sauce ~ 21

House Specialties

Served with Soup or Salad and Includes Your Choice of Two Side Dishes

- Hummus with Chicken or Beef** ~ Choice of chicken or beef, sautéed with pine nuts ~ 17
- Hummus with Shawarma** ~ Choice of beef, chicken or a combination ~ 18
- Shawarma Platter** ~ "Our Secret Recipe" Marinated and seasoned with natural herbs and spices, roasted on rotating skewers. Choice of beef, chicken or a combination ~ 19

Traditional Entrées

Served with Soup or Salad

Mushroom Sauté ~ Your choice of chicken or beef, sautéed with fresh mushrooms, garlic and spices, served with rice and hummus ~ 17 *With Salmon ~ 18 With Shrimp ~ 22*



Ghalaba ~ Vegetarian - Sautéed carrots, broccoli, onions, tomatoes, mushrooms and green peppers, served with rice ~ 14 *With Chicken or Beef ~ 17 With Salmon ~ 18 With Shrimp ~ 20*



Grape Leaves ~ Your choice of vegetarian style or beef, served with yogurt and hummus ~ 15



Mujadra ~ Lentil, cracked wheat and sautéed onions, served with yogurt ~ 15

Combinations



Vegetarian Combination #1 ~ Hummus, tabbouli, rice, grape leaves and spinach pie ~ 11



Vegetarian Combination #2 ~ Hummus, baba, rice, house salad, spinach pie, grape leaves and falafel ~ 13

Shawarma Combo for Two ~ Chicken and beef shawarma, hummus, baba, rice and salad for two ~ 29

Combo Grill for Two ~ Chicken kabob, kafta kabob, beef kabob, hummus, baba, rice and salad for two ~ 29

Party Platter ~ Chicken kabob, kafta kabob, shish kabob, chicken shawarma, beef shawarma, falafel, fried kibbie, rice, hummus, baba, tabbouli, fattouch, spinach pie and grape leaves. 4 to 5 people ~ 85 9 to 10 people ~ 160

Side Dishes

Rice with Almonds ~ **Chargrilled Herb Potatoes** ~ **House Fries with Garlic Sauce**
Grilled Vegetables ~ **Basmati Saffron Rice with Vegetable** ~ **Quinoa with Turmeric**

 = Vegetarian

La Pita Lunch Specials

Served All Day

Chicken Breast ~ Served with rice, hummus, house salad and garlic sauce ~ 11

Chicken Shawarma ~ Chicken roasted on a rotating skewer, served with rice, hummus, house salad and garlic sauce ~ 13

Chicken Tenders ~ Chicken tenderloins, battered and served with hummus, house salad and fries ~ 13

Arayis Pita * ~ Kafta mixed with pine nuts, baked in a pita. Served with fries and hummus ~ 12

Beef Shawarma ~ Lean beef roasted on a rotating skewer, served with rice, hummus, house salad and tahini sauce ~ 14

Chicken Kabob (Tawook) ~ Served with hummus, house salad, rice and garlic sauce ~ 12

Pan seared with lemon artichoke oregano sauce, spicy barbeque sauce or garlic cilantro sauce ~ add 1

La Pita Gourmet Burger * ~ Six ounces of Angus beef, charcoal broiled to taste and topped with cheese, tomatoes, mushrooms, onions, pickles and a special sauce, served with seasoned grilled potatoes or house fries ~ 9

Shish Kabob * ~ Tenderloins served with house salad, hummus and rice ~ 15

Chef recommendation ~ Medium

Kafta Kabob * ~ Ground beef mixed with parsley, onions and spices. Served with house salad, hummus and rice ~ 12

Chicken Kafta ~ Ground chicken breast mixed with a blend of spices, parsley and onions, charbroiled to perfection. Served with rice, hummus, house salad and garlic sauce ~ 11

Baked Kibbie ~ Ground beef with cracked wheat, layered with pine nuts and onion, served with yogurt and house salad ~ 11

Grape Leaves ~ Served with house salad and yogurt ~ 11

Vegetarian Grape Leaves ~ Served with hummus and yogurt ~ 11

Mediterranean Salmon ~ Served with rice, hummus and house salad ~ 14

Falafel Plate ~ Served with hummus, house salad and tahini sauce ~ 11

Mujadra ~ Lentil, cracked wheat and sautéed onions, served with house salad and yogurt ~ 11

Liquid Health Bar

~ All \$5 Each ~

Quart Size, add \$4

Straight Health Juice ~ Your choice of carrot, orange, apple, mango, papaya or pomegranate.

Carrot Apple

V4 ~ Carrot, parsley, beets and spinach.

Strawberry Punch ~ Strawberries, bananas, orange juice and honey.

Health Cocktail ~ 2% milk, strawberries, banana and honey.

Femme Fatale ~ Coconut, orange and bananas.

High "C" Lemonade ~ Lemon juice, orange juice and honey.

Mango Smoothie ~ Mango, bananas, strawberries and honey.

Papaya Cooler ~ Papaya, strawberries, bananas and honey.

Carrot Punch ~ Carrot juice, orange juice, strawberries, banana and honey.

Sweet Sunshine ~ Mango, papaya, strawberries, banana, orange, and honey.

Guava Smoothie ~ Guava, banana and strawberries.

A La Carte

Rice with Almonds ~ 4 **Chargrilled Herb Potatoes** ~ 5 **House Fries with Garlic Sauce** ~ 5

Grilled Vegetables ~ 5 **Basmati Saffron Rice with Vegetable** ~ 5 **Quinoa with Turmeric** ~ 6

Homemade Yogurt ~ 2 **Garlic Dip Side** ~ .75 **Dish** ~ 3

Spinach Pie ~ 4 **Cheese Pie** ~ 4 **Oregano Pie** ~ 4

 = Vegetarian

Traditional Pita Wrapped Sandwiches

Chicken Shawarma ~ Chicken roasted on a rotating skewer, with garlic and pickles ~ 6

Beef Shawarma ~ Lean beef roasted on a rotating skewer, with sesame sauce, onions, tomatoes and pickles ~ 6

Spicy Chicken ~ Chicken breast with tomatoes, pickles and spicy garlic ~ 6

Smoked Turkey & Mozzarella ~ Served with lettuce, tomatoes, pickles and garlic ranch ~ 6

Kafta Kabob ~ Beef or chicken ~ 6

Super Kafta ~ Beef or chicken rolled with tabbouli and hummus ~ 6

Chicken Tawook ~ Marinated chunks of chicken breast with garlic and pickles ~ 6

Chicken Tawook and Tabbouli ~ With hummus ~ 6

Falafel ~ Bean and vegetable patty, served with sesame sauce, tomatoes and pickles ~ 5

Super Falafel ~ With falafel, tabbouli and hummus ~ 5

Mujadra ~ With tomatoes, onions and pickles ~ 5

Grape Leaves and Hummus ~ Vegetarian or beef filled ~ 5

Hummus and Tabbouli ~ Wrapped in a pita ~ 5



Gourmet Baguettes

~ All \$7 Each ~

Chicken Breast ~ Served in a toasted French baguette with garlic and pickles.

Chicken Tender Sandwich ~ Served in a toasted French baguette with tomatoes and ranch dressing.

Spicy Chicken Breast ~ Served in a toasted French baguette with tomatoes, pickles and spicy garlic.

Smoked Turkey & Mozzarella ~ Served in a toasted French baguette with tomatoes, pickles and garlic ranch.

Barbecued Chicken Breast ~ Served in a toasted French baguette with barbecue sauce, tomato and pickles.

Sojok Sandwich ~ Beef sausage with pickles and tomatoes, served in a toasted French baguette.

Maqaniq Sandwich ~ Ground beef mixed with a blend of spices, pine nuts, vinegar and coriander, sautéed with lemon and served in a toasted French baguette with tomato and pickles.

Man-Ushi

~ All \$9 Each ~

Spicy Chicken ~ Chicken breast served on sesame bread with mozzarella cheese, tomatoes, pickles and spicy garlic sauce.

Turkey ~ Turkey breast served on sesame bread with mozzarella cheese, tomatoes and garlic ranch dressing.



Vegetarian Delight ~ Thick oregano and sesame bread with feta cheese and tomato.

Markouk

~ All \$9 Each ~

Paper Thin Wraps Made With a Blend of Whole Wheat and Multi Grain Flour

Chicken Caesar Markouk ~ Chicken breast with romaine, tomato and Caesar dressing.

Beef Markouk ~ Shaved beef with roasted tomato, roasted onion, parsley, pickles and tahini sauce.

Chicken Markouk ~ Chicken breast with roasted tomato, pickles and garlic sauce.