

# MISSION VIEJO RESTAURANT WEEK

OCT. 4TH - OCT. 10TH

# \$24.99 THREE-COURSE LUNCH OR DINNER MENU

Choice of One from Each Course

# STARTER

Served with Warm Pita Bread and Mixed Greens. Pita can be Substituted for Fresh Sliced Cucumbers.

# **Hummus Trio**

Combination of Garbanzo, Beet Hummus and Edamame Hummus. Blended with Chopped Garlic and Olive Oil Mixed with Fresh Squeezed Lime Juice.

# **Falafel Appetizer**

Six Falafels Made from Freshly Ground Garbanzo Beans and Herbs. Served with Hummus and Tzatziki.

# **ENTREE**

All Entrees come with Choice of Caesar, Mediterranean Greek or Romaine Avocado Salad. All Kabob Entrees come with Choice of Basmati Rice, Brown Rice or Bulgur Wheat Pilaf.

## Chicken Kabob

Antibiotic and Hormone Free Charbroiled Chicken Tenders served with Skewer of Grilled Vegetables.

#### Koobideh Kabob

One Skewer of Antibiotic and Hormone Free Charbroiled Seasoned Ground Beef with Skewer of Grilled Vegetables.

## Mediterranean Salmon Salad

Grilled Atlantic Salmon on a Bed of Mixed Greens. Topped with Cucumber, Roma Tomatoes, Red Onion, Kalamata Olives, Feta, Lemon and Balsamic Vinaigrette.

## Chicken Pesto Panini

Antibiotic and Hormone Free Charbroiled Chicken, Artichoke Hearts, Sundried Tomato Pesto and Fontina Cheese.

# **DESSERTS**

All Desserts Made In-House from Scratch

## **Tiramisu**

Lady Fingers Soaked in Coffee Liqueur & Espresso. Topped with a Sweetened Mascarpone Topping.

## Baklava with Ice Cream

Phyllo Pastry filled with Chopped Walnuts and Honey. Served with Vanilla Bean Ice Cream.