



**We Make Food From Scratch Every Day**

**No Artificial Preservatives, No Processed Food, No MSG**

**“A TRUE SCRATCH KITCHEN”**

**All Meat Raised without Hormones or Antibiotics**

Our Vegetables, Fruits and Fresh Herbs  
are Delivered Every Single Morning

**PANINIKABOBGRILL.COM**

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MEDITERRANEAN APPETIZERS

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Served with Warm Pita Bread and Mixed Greens  
Pita can be Substituted for Fresh Sliced Cucumbers as a Gluten-Free Option

- Hummus Trio** (House Specialty)

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

9.<sup>99</sup>
- Tzatziki**

Grated Cucumbers, Greek Yogurt, Fresh Dill, Olive Oil, Fresh Lemon Juice, Parsley and Mint with Fresh Chopped Garlic.

8.<sup>99</sup>
- Falafel Combo Appetizer**

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

9.<sup>99</sup>
- Caprese**

Buffalo Mozzarella, Fresh Basil, Roma Tomatoes, Freshly Made Pesto, Kalamata Olives and Olive Oil.

9.<sup>99</sup>
- Appetizer Combo Platter** (Perfect Starter for a Party of Four)

Combination of Our Homemade Mediterranean Appetizers Listed Above.

14.<sup>99</sup>
- Mediterranean Bread Basket**

Choice of Grilled Artisan Bread or Warm Pita.

4.<sup>99</sup>

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SOUPS

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Below Soups Served with Warm Pita Bread  
Side Mediterranean, Romaine Avocado or Caesar Salad Available at an Additional Charge of \$4.<sup>99</sup>

- Green Lentil Soup** ~ “A Perfect Starter”

Organic Lentils, Tomatoes, Garlic, Carrots, Onion, Fresh Parsley and Mint in a Vegetable Broth (Vegan).

Cup 3.<sup>99</sup> Bowl 7.<sup>99</sup>
- Chicken Vegetable Soup** ~ “Just Like Mom’s”

Mary’s Free Range Chicken with No Antibiotics. Potatoes, Onions, Carrots, Tomatoes, Fresh Chopped Garlic, Celery with Fresh Mint and Parsley.

Cup 3.<sup>99</sup> Bowl 8.<sup>99</sup>

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SALADS

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All Salads Served with Warm Pita Bread  
Add ABF Chicken 4.99 ~ Organic Tofu 3.99  
Atlantic Salmon 6.99 ~ Blackened Prawns (4) 9.99

- Caesar Salad** (Add ABF Chicken \$4.99)

Romaine Lettuce, House Made Croutons and Reggiano Parmesan Cheese.

9.<sup>99</sup>
- Mediterranean Greek Salad** (Add ABF Chicken \$4.99)

Mixed Greens, Onions, Roma Tomatoes, Cucumbers, Kalamata Olives and Feta Cheese with Balsamic Vinaigrette.

9.<sup>99</sup>
- Romaine Avocado Salad**

Romaine Lettuce, Avocado, Cucumber, Roma Tomatoes with Lime Vinaigrette.

9.<sup>99</sup>
- Strawberry Date Salad** (Add Organic Tofu \$3.99 or Blackened Prawns \$9.99)

Mixed Greens, Fresh Strawberries, Toasted Walnuts, Medjool Dates and Gorgonzola Cheese in a Pomegranate Vinaigrette.

11.<sup>99</sup>
- Mediterranean Salmon Salad** (Highly Recommended)

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

16.<sup>99</sup>

Our Homemade Caesar Dressing is made with Raw Eggs.  
Please be advised that food prepared here may contain these ingredients:  
Milk, Eggs, Wheat, Soybean, Peanuts, Nuts and Fish.

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MEDITERRANEAN ENTREES

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All Below Entrees Come with Choice of Rice and Salad  
Basmati Rice, Brown Rice or Bulgur Wheat Pilaf  
Mediterranean Greek Salad, Romaine Avocado Salad or Caesar Salad  
Strawberry Date Salad Available at an Additional Charge of \$1.<sup>99</sup> - \$3.<sup>98</sup>

- Charbroiled ABF Chicken Shish Kabob (A Must)

16.<sup>99</sup>
- Charbroiled Wayne Farms Fresh Tenders with No Antibiotics.  
Skewered with Grilled Vegetables.
- Beef Koobideh Kabob (Aspen Ridge All Natural ABF Beef)

1 Skewer (Half Pound)..... 14.<sup>99</sup>

Charbroiled Seasoned Ground Beef with Skewer of

2 Skewers (One Pound)..... 17.<sup>99</sup>

Grilled Vegetables and Side of Tzatziki.
- Fresh Atlantic Salmon Kabob (Highly Recommended)

18.<sup>99</sup>

Fresh Sustainable Atlantic Salmon with Skewer of Grilled Vegetables.
- Flat Iron Steak Shish Kabob\* (Cedar River Farms All Natural Antibiotic and Hormone Free)

19.<sup>99</sup>

Charbroiled Flat Iron Steak Skewered with Grilled Vegetables.
- Grass Fed Lamb Shish Kabob\* (All Natural Antibiotic and Hormone Free)

19.<sup>99</sup>

Charbroiled Lamb Tenderloin Skewered with Grilled Vegetables.

FAMILY STYLE

“Perfect for Sharing with a Party of Four”

\$44.<sup>99</sup>

3 Skewers with Chicken and Vegetables,  
Basmati Rice, Brown Rice or Bulgur Pilaf & Choice of 2 Salads

\*We respectfully cannot guarantee Steak and Lamb  
tenderness when prepared “medium well” or above.

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VEGETARIAN ENTREES

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All Below Entrees Come with Choice of Salad  
Mediterranean Greek Salad, Romaine Avocado Salad or Caesar Salad  
Strawberry Date Salad Available at an Additional Charge of \$1.<sup>99</sup> - \$3.<sup>98</sup>

- Falafel Platter (A Must)

13.<sup>99</sup>

Freshly Ground Garbanzo Beans and Herbs.  
Served with Side of Hummus, Tzatziki, Pickle and Pita Bread.
- Mushroom Kabob

13.<sup>99</sup>

Charbroiled White Elder Mushrooms, Roma Tomatoes, Onions and Bell Peppers.  
Served with Choice of Basmati Rice, Brown Rice or Bulgur Pilaf and Side of Hummus.
- Charbroiled Organic Firm Tofu Kabob

13.<sup>99</sup>

Served with Skewer of Grilled Vegetables and Side of Hummus.  
Served with Choice of Basmati Rice, Brown Rice or Bulgur Pilaf.
- Stuffed Bell Pepper

14.<sup>99</sup>

Stuffed with Wheat Pilaf, Mushrooms, Parmesan Cheese, Red Onions and  
Spices, topped with Marinara Sauce. Served with Side of Hummus and Pita Bread.

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PASTA ENTREES (NEW MENU ITEMS)

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All Below Entrees Served with Grilled Artisan Bread  
Side Mediterranean, Romaine Avocado or Caesar Salad Available at an Additional Charge of \$4.<sup>99</sup>

- Linguine Bolognese

10.<sup>99</sup>

Linguine with Ground Sirloin and Spices, Tomatoes, Mushrooms and Garlic.  
Topped with Fresh Parsley and Parmesan Cheese.
- Chicken Pesto

12.<sup>99</sup>

Linguine with Grilled Chicken, Artichoke Hearts, Freshly Made Pesto, Cream,  
Chopped Tomatoes and Garlic. Topped with Parmesan Cheese.
- Spicy Prawn Linguine

15.<sup>99</sup>

Linguine with 4 Jumbo Prawns, Fresh Garlic, Tomatoes, Crushed Red Peppers  
and Mushrooms in a Creamy Marinara Sauce. (Mild Option Available)

Happy to Split Any Mediterranean or Vegetarian Entree for a Charge of \$4.00  
Split Charge Includes an Additional Side Salad and Choice of Rice.  
Split Not Available for Pasta Entrees. Family Style for Dine In Only.

## ♦ GRILLED PANINI SANDWICHES ♦

All Below Paninis Come with Choice of Mediterranean Greek Salad, Romaine Avocado Salad, Caesar Salad, Pasta Salad, Cup of Lentil Soup or Cup of Chicken Soup  
Strawberry Date Salad Available at an Additional Charge of \$1.<sup>.99</sup>

**Caprese Panini** 11.<sup>.99</sup>

Buffalo Mozzarella, Roma Tomatoes, Fresh Basil and Pesto.

**Chicken Brie Panini** 13.<sup>.99</sup>

Charbroiled Wayne Farms Fresh Tenders with No Antibiotics.

Roma Tomatoes, Basil and Brie Cheese. (Sub Chicken for Organic Tofu)

**Chicken Pesto Panini** (A Must) 13.<sup>.99</sup>

Charbroiled Wayne Farms Fresh Tenders with No Antibiotics.

Artichoke Hearts, Roma Tomatoes, Pesto and Fontina Cheese.

(Sub Chicken for Organic Tofu)

**Salmon Brie Panini** 14.<sup>.99</sup>

Charbroiled Sustainable Fresh Atlantic Salmon, Melted Brie,

Roma Tomatoes, Fresh Dill, Capers and Red Onion.

**Steak Panini** 14.<sup>.99</sup>

Cedar River Farms All Natural Antibiotic and Hormone Free Flat Iron Steak  
with Sauteed Mushrooms, Bell Peppers and Onions.

Topped with Smoked Mozzarella and Persian Pickles.

All Paninis Served on Grilled Artisan Bread.

## ♦ WRAPS ♦

All Below Wraps Come with Choice of Mediterranean Greek Salad, Romaine Avocado Salad, Caesar Salad, Pasta Salad, Cup of Lentil Soup or Cup of Chicken Soup  
Strawberry Date Salad Available at an Additional Charge of \$1.<sup>.99</sup>

**Falafel Wrap** (Highly Recommended) 11.<sup>.99</sup>

Falafel (Vegan) with Roma Tomato, Romaine Lettuce, Cucumber,

Hummus, Pickles, Fresh Mint, Basil and Tzatziki Served on Side.

**Chicken Wrap** (Sub Chicken for Organic Tofu) 12.<sup>.99</sup>

Charbroiled Wayne Farms Fresh Tenders with No Antibiotics. Roma Tomatoes,

Cucumber, Romaine Lettuce, Pickle, Fresh Mint, Basil and Hummus Served on Side.

**Koobideh Wrap** 13.<sup>.99</sup>

Cedar River Farms Charbroiled All Natural ABF Ground Beef Kabob, Romaine Lettuce,

Cucumber, Roma Tomatoes, Pickle, Fresh Mint, Basil and Tzatziki Served on Side.

**Salmon Wrap** 13.<sup>.99</sup>

Charbroiled Fresh Atlantic Salmon, Romaine Lettuce, Red Onion, Cucumber,

Roma Tomatoes, Capers, Avocado, Fresh Dill and Tzatziki Served on Side.

## ♦ KIDS MENU ♦

KIDS 12 AND UNDER. NO GROWN-UPS ALLOWED!

**Kids Pasta (Butter or Marinara)** 7.<sup>.99</sup>

Bow Tie Pasta Served with Side of Parmesan Cheese and Grilled Artisan Bread.

**Kids Chicken Plate** 7.<sup>.99</sup>

Charbroiled Wayne Farms Fresh Tenders with No Antibiotics.

Served with Choice of Rice and Broccoli.

## ♦ DESSERTS ♦

**Tiramisu** 7.<sup>.99</sup>

Lady Fingers Soaked in Coffee Liqueur & Espresso.

Topped with a Sweetened Mascarpone Topping.

**Baklava** (Single Piece 2.<sup>.49</sup>) 7.<sup>.99</sup>

Two Pieces of Phyllo Pastry filled with Chopped Pistachios.

Served with Vanilla Bean Ice Cream.

**Banana Bread Pudding** 7.<sup>.99</sup>

Warm Hawaiian Sweet Bread with Bananas, Raisins and Dates.

Served with Scoop of Vanilla Bean Ice Cream

Happy to Split Any Panini or Wrap for a Charge of \$4.00  
Split Charge Includes One Additional Side.



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SPARKLING WINES

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			<u>Split</u>
<b>Freixenet</b> , Brut, "Carta Nevada"	Spain		7. <sup>99</sup>
<b>Freixenet Rose</b> , "Italian Rose"	Italy		8. <sup>99</sup>

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WHITE WINES

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		<u>Glass</u>	<u>Bottle</u>
<b>Mezzacorona</b> , Pinot Grigio	Italy	7. <sup>99</sup>	25. <sup>99</sup>
<b>Rodney Strong</b> , Chardonnay	Sonoma	7. <sup>99</sup>	25. <sup>99</sup>
<b>Kim Crawford</b> , Sauvignon Blanc	New Zealand	9. <sup>99</sup>	32. <sup>99</sup>
<b>Listel Rose</b> , "Grain de Gris" Rose	France	7. <sup>99</sup>	25. <sup>99</sup>
<b>Coppola Diamond</b> , Chardonnay	California	8. <sup>99</sup>	29. <sup>99</sup>

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RED WINES

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		<u>Glass</u>	<u>Bottle</u>
<b>Robert Mondavi</b> , Merlot	California	8. <sup>99</sup>	29. <sup>99</sup>
<b>Josh Cellars</b> , Cabernet Sauvignon	North Coast	9. <sup>99</sup>	32. <sup>99</sup>
<b>Ruffino</b> , Chianti	Tuscany	7. <sup>99</sup>	25. <sup>99</sup>
<b>Castle Rock 'Reserve'</b> , Cabernet Sauvignon	Napa Valley	11. <sup>99</sup>	39. <sup>99</sup>
<b>Rodney Strong</b> , Pinot Noir	Sonoma	10. <sup>99</sup>	36. <sup>99</sup>

\$15 CORKAGE FEE

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BEER

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<b>Corona</b>	5. <sup>99</sup>	<b>Peroni</b>	5. <sup>99</sup>
<b>Heineken</b>	5. <sup>99</sup>	<b>Amstel Light</b>	5. <sup>99</sup>

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BEVERAGES

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<b>Coke or Sprite</b> (Can)	1. <sup>99</sup>	<b>Panna Bottle Water</b>	Sm. 3. <sup>99</sup>	Lg. 7. <sup>99</sup>
<b>Diet Coke</b> (Can)	1. <sup>99</sup>	<b>San Pellegrino</b>	Sm. 3. <sup>99</sup>	Lg. 7. <sup>99</sup>
<b>Iced Tea</b> - (Organic Ginger Peach)	2. <sup>99</sup>	<b>Fresh Squeezed Lemonade</b>		2. <sup>99</sup>
<b>Arnold Palmer</b>	2. <sup>99</sup>	Regular or Strawberry		
Our Lemonade is Hand Squeezed Daily and We Use Fresh Strawberries Only.				

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ESPRESSO, TEA, JUICES

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Proudly Serving **LAVAZZA** 100% Arabica Responsibly Grown Coffee.  
Italy's Favorite Coffee.

<b>House Coffee</b>	2. <sup>99</sup>	<b>Cafe Cubano</b>	3. <sup>99</sup>
<b>Espresso</b>	1. <sup>99</sup>	<b>Martinelli Apple Juice</b>	3. <sup>99</sup>
<b>Americano</b>	2. <sup>99</sup>	<b>Hot Chocolate</b>	3. <sup>99</sup>
<b>Cappuccino</b>	3. <sup>99</sup>	<b>Hot Tea</b>	2. <sup>99</sup>
<b>Latte</b>	3. <sup>99</sup>	Organic Green Tea, Organic Earl Grey,	
<b>Caffe Mocha</b>	3. <sup>99</sup>	Organic Chamomile, Sadaf Persian Tea	



# BREAKFAST

Served with Choice of Roasted Potatoes,  
Fresh Strawberry and Banana Cup or Mixed Greens Salad  
**Serving Brown Free Range Organic Eggs**

<b>Traditional French Toast</b> Hawaiian Sweet Bread, Cinnamon, Orange Zest and Syrup. Served with Choice of Side.	11. <sup>99</sup>
<b>Two Organic Eggs Any Style</b> Two Organic Eggs with Applewood Smoked Pepper Bacon or Pork Sausage Link with Artisan Toast and Choice of Side.	11. <sup>99</sup>
<b>“Whole” Avocado Toast with Two Organic Eggs Combo</b> An Entire Avocado on Toasted Artisan Bread with Two Organic Eggs Any Style and Choice of Side.	12. <sup>99</sup>
<b>Spinach Poached Open Faced</b> Two Organic Poached Eggs, Sautéed Spinach, Roma Tomatoes, Avocado and Feta. Served on Toasted Artisan Bread and Choice of Side.	12. <sup>99</sup>
<b>Breakfast Combo</b> Two French Toast, Two Organic Eggs Any Style with Applewood Smoked Pepper Bacon or Pork Sausage Link and Choice of Side.	13. <sup>99</sup>
<b>Open Faced Smoked Salmon</b> Avocado Toast with Tomatoes, Red Onions, Fresh Dill and Scottish Smoked Salmon. Topped with Two Organic Poached Eggs and Capers and Choice of Side.	15. <sup>99</sup>
<b>Steak and Eggs</b> Flat Iron Steak, Two Organic Eggs with Grilled Mushrooms, Onions, Bell Pepper, Tomato and Serrano with Artisan Toast and Choice of Side.	17. <sup>99</sup>
<b>Your Scramble or Your Omelette</b> ~ Served with Side of Freshly Made Salsa Scrambled Eggs can be substituted for Tofu at No Extra Charge <b>Scramble and Omelette Options:</b> Choice of Any 3 Items listed below. Mushroom, Spinach, Tomato, Onion, Serrano Chile, Basil, Broccoli, Green Bell Pepper, Capers, Avocado, Pork Sausage, Bacon, Chicken Breast, Organic Tofu, Brie Cheese, Fontina, Gorgonzola Cheese, Smoked Mozzarella, or Feta. (Each Additional Item \$1.00)	13. <sup>99</sup>
<b>~ Breakfast Sandwich &amp; Wrap ~</b> <i>Served with Option of Sunny-Side Up or Scrambled Eggs.</i>	
<b>Bacon and Organic Egg Wrap</b> Applewood Smoked Bacon, Potatoes, Onions, Mushrooms and Smoked Mozzarella. Served with Side of Homemade Salsa.	11. <sup>99</sup>
<b>Toasted Butter Croissant Sandwich</b> Organic Eggs, Applewood Smoked Pepper Bacon and Smoked Mozzarella.	12. <sup>99</sup>

## BREAKFAST FAMILY STYLE

**“Perfect for Sharing with a Party of 3-4” \$24.<sup>99</sup>**  
**French Toast, Roasted Potatoes, Applewood Bacon, Pork Sausage Links,  
and Fluffy Scrambled Eggs with Side of Grilled Serrano Peppers.**

<b>~ Breakfast Sides ~</b>	
<b>“Whole” Avocado Toast</b> ~ (Add Smoked Salmon for Additional	6. <sup>99</sup> ) 8. <sup>99</sup>
<b>“Whole” Avocado Toast</b> ~ With 2 Eggs Any Style	10. <sup>99</sup>
<b>Oatmeal</b> ~ Milk, Walnuts, Raisins, Brown Sugar with Strawberry and Banana Cup.	9. <sup>99</sup>
<b>Cup Oatmeal</b> ~ Milk, Walnuts, Raisins, Brown Sugar.	6. <sup>99</sup>
<b>Three Egg Scramble</b> ~ Organic Free Range Eggs.	6. <sup>99</sup>
<b>Smoked Salmon</b> ~ Fresh Scottish Salmon Hand Cured with Pure Sea Salt and Herbs.	7. <sup>99</sup>
<b>Fresh Strawberries and Banana</b>	Cup 3. <sup>99</sup> Bowl 7. <sup>99</sup>
<b>Roasted Potatoes</b>	3. <sup>99</sup>
<b>Applewood Smoked Pepper Bacon or Pork Sausage Link</b> ~ 4 Pieces	5. <sup>99</sup>
<b>Croissant</b> ~ with Butter and Preserve	3. <sup>99</sup>
<b>Toasted Artisan Bread</b> ~ with Butter and Preserve	2. <sup>99</sup>

# ESPRESSO, TEA, JUICES

Proudly Serving **LAVAZZA** 100% Arabica Responsibly Grown Coffee.  
Italy's Favorite Coffee.

<b>House Coffee</b>	2. <sup>99</sup>	<b>Martinelli Apple Juice</b>	3. <sup>99</sup>
<b>Espresso</b>	1. <sup>99</sup>	<b>Fresh Squeezed Orange Juice</b>	5. <sup>99</sup>
<b>Americano</b>	2. <sup>99</sup>	<b>Freixenet</b> , Brut, “Carta Nevada” ~ Split	7. <sup>99</sup>
<b>Cappuccino</b>	3. <sup>99</sup>	<b>Freixenet Rose</b> , “Italian Rose” ~ Split	8. <sup>99</sup>
<b>Latte</b>	3. <sup>99</sup>	<b>Mimosa</b>	7. <sup>99</sup>
<b>Caffe Mocha</b>	3. <sup>99</sup>	<b>Hot Tea</b>	2. <sup>99</sup>
<b>Cafe Cubano</b>	3. <sup>99</sup>	Organic Green Tea, Organic Earl Grey, Organic Chamomile, Sadaf Persian Tea	
<b>Hot Chocolate</b>	3. <sup>99</sup>		



Regular, Non-Fat or Soy Milk Available.