



SAN DIEGO RESTAURANT WEEK

\$20 THREE-COURSE LUNCH & DINNER MENU

Choice of One from Each Course

STARTER

Green Lentil Soup

Organic Lentils, Tomatoes, Garlic, Red Onion, Parsley, Mint, Crushed Pepper in a Vegetable Broth (True Vegan).

Hummus & Warm Pita

Choice of Traditional Garbanzo Hummus, Edamame Hummus, Beet Hummus or Tzatziki. Served with Warm Pita.

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

Cedar River Farms All Natural, Antibiotic and Hormone Free Seasoned Ground Beef. Charbroiled and Skewered with Grilled Vegetables.

Salmon Kabob

Fresh Atlantic Salmon served with Skewer of Grilled Vegetables.

Strawberry Date Salad

Mixed Greens, Fresh Strawberries, Toasted Walnuts, Medjool Dates and Gorgonzola Cheese in a Pomegranate Vinaigrette. With Choice of Salmon, Chicken or Organic Tofu.

Chicken Pesto Panini

Charbroiled Fresh Tenders with no Antibiotics. Artichoke Hearts, Roma Tomatoes, Pesto and Fontina Cheese.

Falafel Platter

Falafel (Vegan) made from Garbanzo Beans and Herbs. Served with Hummus, Tzatziki, Pickle and Pita Bread.

DESSERT

Made In-House from Scratch

Baklava

Phyllo Pastry filled with Chopped Pistachios.

Available for Dine-In or Take-Out.