



## 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.