



We Make Food From Scratch Every Day

No Artificial Preservatives, No Processed Food, No MSG

A TRUE SCRATCH KITCHEN

We only use Antibiotic and Hormone Free Proteins and Fresh Produce that are delivered Daily and Prepped On Premises.

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)

9.99

Combination of Garbanzo, Spicy Red Bell Pepper, and Edamame Hummus.
Blended with Garlic and Olive Oil Mixed with Fresh Squeezed Lemon Juice.

Tzatziki

9.99

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

Falafel Combo Appetizer

9.99

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

Caprese

9.99

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

Appetizer Combo Platter (Perfect Starter for a Party of Four)

14.99

Combination of Our Homemade Mediterranean Appetizers Listed Above.

Mediterranean Bread Basket

4.99

Choice of Grilled Artisan Bread, Warm Pita or Combination of Both.

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SOUPS

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Below Soups Served with Grilled Artisan Bread
Side Mediterranean, Romaine Avocado or Caesar Salad Available at an Additional Charge of \$4.99

Green Lentil Soup ~ “A Perfect Starter”

Cup 3.99 Bowl 7.99

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

Chicken Vegetable Soup ~ “Just Like Mom’s”

Cup 4.99 Bowl 8.99

Mary’s Free Range Chicken with No Antibiotics.

Potatoes, Onions, Carrots, Tomatoes, Fresh Chopped Garlic,
Celery with Fresh Mint and Parsley.

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SALADS

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Add ABF Chicken 5.99 ~ Organic Tofu 3.99
Atlantic Salmon 8.99 ~ Wild Caught Jumbo Prawns (4) 9.99

Caesar Salad

9.99

Romaine Hearts, Homemade Croutons and Shaved Parmesan Cheese.
Served with our Homemade Caesar Dressing.

Mediterranean Greek Salad

10.99

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

Romaine Avocado Salad

10.99

Romaine Hearts, Avocado, Cucumber,
Roma Tomatoes with Lemon Vinaigrette.

Strawberry Date Salad

12.99

Mixed Greens, Fresh Strawberries, Roasted Walnuts, Medjool Dates
and Gorgonzola Cheese with Pomegranate Vinaigrette.

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 Salad and Rice
Mediterranean Greek Salad, Romaine Avocado Salad or Caesar Salad
Strawberry Date Salad Available at an Additional Charge of \$1.⁹⁹ - \$3.⁹⁸
Basmati Rice, Brown Rice or Bulgur Wheat Pilaf

Charbroiled ABF Chicken Shish Kabob (A Must)	18. ⁹⁹
Charbroiled Wayne Farms Fresh Tenders with No Antibiotics. Skewered with Grilled Vegetables.	
Beef Koobideh Kabob (Cedar River Farms All Natural ABF Beef)	1 Skewer (Half Pound)..... 16. ⁹⁹
Charbroiled Seasoned Ground Beef with Skewer of	2 Skewers (One Pound)..... 19. ⁹⁹
Grilled Vegetables and Side of Tzatziki.	
Fresh Atlantic Salmon Kabob	20. ⁹⁹
Charbroiled Fresh Sustainable Atlantic Salmon with Skewer of Grilled Vegetables.	
Flat Iron Steak Shish Kabob* (Cedar River Farms All Natural Antibiotic and Hormone Free)	20. ⁹⁹
Charbroiled Flat Iron Steak Skewered with Grilled Vegetables.	
Grass Fed Lamb Barg* (All Natural Antibiotic and Hormone Free)	20. ⁹⁹
Charbroiled Filet of Lamb Tender with Skewer of Grilled Vegetables.	
Wild Caught Jumbo Shrimp Kabob	20. ⁹⁹
Five Wild Jumbo Prawns Charbroiled with Skewer of Grilled Vegetables.	
PKG Combo Kabob	24. ⁹⁹
Combination of our Chicken Shish Kabob and a Skewer of Koobideh Kabob.	

FAMILY STYLE

“Perfect for Sharing with a Party of Four”

3 Skewers with Chicken and Vegetables,

Basmati Rice, Brown Rice or Bulgur Pilaf & Choice of 2 Salads

Substitutions Available; Additional Charge May Apply

\$54.⁹⁹

*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 (except Vegetable Linguine)
Mediterranean Greek Salad, Romaine Avocado Salad or Caesar Salad
Strawberry Date Salad Available at an Additional Charge of \$1.⁹⁹ - \$3.⁹⁸

Falafel Platter (A Must)	13. ⁹⁹
Freshly Ground Garbanzo Beans and Herbs. Served with Side of Hummus, Tzatziki, Pickle and Pita Bread.	
Vegetable Kabob	14. ⁹⁹
Charbroiled Zucchini, Yellow Squash, White Elder Mushrooms, Red Bell Pepper, Roma Tomatoes and Onions. Served with Choice of Basmati Rice, Brown Rice or Bulgur Pilaf and Side of Hummus.	
Vegetable Linguine	14. ⁹⁹
Linguine with Mushrooms, Zucchini, Yellow Squash, Tomato, Onion and Garlic.	
Charbroiled Organic Firm Tofu Kabob	14. ⁹⁹
Served with Skewer of Grilled Vegetables and Side of Hummus. Served with Choice of Basmati Rice, Brown Rice or Bulgur Pilaf.	
Oven Roasted Bell Pepper	14. ⁹⁹
Stuffed with Bulgur Pilaf, Mushrooms, Shaved Parmesan Cheese, Red Onions and Spices, topped with Marinara Sauce. Served with Side of Hummus and Pita Bread.	

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PASTA ENTREES

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All Below Entrees Served with Grilled Artisan Bread
Add Chicken 5.99 ~ Atlantic Salmon 8.99 ~ Wild Caught Jumbo Prawns (4) 9.99
Side Mediterranean, Romaine Avocado or Caesar Salad Available at an Additional Charge of \$4.⁹⁹

Rigatoni Rosa	12. ⁹⁹
Rigatoni in our Creamy Homemade Pink Sauce.	
Linguine Alfredo	12. ⁹⁹
Linguine with Garlic, Butter and Imported Shaved Parmesan Cheese.	
Bolognese with Linguine or Rigatoni	15. ⁹⁹
Ground Sirloin with Spices, Tomatoes, Mushrooms and Garlic.	
Pesto Linguine with Chicken	16. ⁹⁹
Linguine with Grilled Chicken, Artichoke Hearts, Homemade Pesto, Cream, Chopped Tomatoes and Garlic.	
Spicy Prawn Linguine	20. ⁹⁹
Linguine with 4 Wild Caught Jumbo Prawns, Fresh Garlic, Tomatoes, Mushrooms and Crushed Red Peppers in a Creamy Marinara Sauce. (Mild Option Available)	
Salmon Scampi	20. ⁹⁹
Linguine with Grilled Salmon, Garlic, Tomato, Capers and Parmesan in a Cream Sauce.	

All Pasta Entrees Contain Dairy.
Happy to Split Any Mediterranean Entree or Vegetarian Kabob for a Charge of \$4.00
Split Charge Includes an Additional Side Salad and Choice of Rice.
Split Not Available for Pasta Entrees, Falafel Platter or Bell Pepper. 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.^{.99}

Caprese Panini 13.^{.99}
Buffalo Mozzarella, Roma Tomatoes, Fresh Basil and Homemade Pesto.

Chicken Brie Panini 14.^{.99}
Charbroiled Wayne Farms Fresh Tenders with No Antibiotics.
Roma Tomatoes, Basil and Brie Cheese. (Sub Chicken for Organic Tofu)

Chicken Pesto Panini (A Must) 14.^{.99}
Charbroiled Wayne Farms Fresh Tenders with No Antibiotics.
Artichoke Hearts, Roma Tomatoes, Homemade Pesto and Provolone Cheese.
(Sub Chicken for Organic Tofu)

Salmon Brie Panini 16.^{.99}
Charbroiled Sustainable Fresh Atlantic Salmon, Melted Brie Cheese,
Roma Tomatoes, Fresh Dill, Capers and Red Onion.

Steak Panini 16.^{.99}
Cedar River Farms All Natural Antibiotic and Hormone Free Flat Iron Steak
with Sauteed Mushrooms, Bell Peppers and Onions.
Topped with Provolone and Persian Pickles.

All Paninis Served on Grilled Artisan Bread.
Happy to Split Any Panini for a Charge of \$4.00 ~ Split Charge Includes One Additional Side.

◆ 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.^{.99}

Choice of Spinach or Flour Tortilla

Falafel Wrap (Highly Recommended) 11.^{.99}
Falafel (Vegan) with Roma Tomato, Romaine Hearts, Cucumber, Pickles,
Fresh Mint and Basil. Served with Hummus and Tzatziki on Side.

Chicken Wrap (Sub Chicken for Organic Tofu) 12.^{.99}
Charbroiled Wayne Farms Fresh Tenders with No Antibiotics. Roma Tomatoes, Basil,
Cucumber, Romaine Hearts, Pickle & Fresh Mint. Served with Hummus on Side.

Chicken Caesar Wrap (Sub Chicken for Organic Tofu) 12.^{.99}
Charbroiled Wayne Farms Fresh Tenders with No Antibiotics.
Romaine Hearts and Shaved Parmesan Cheese. Served with Hummus on Side.

Koobideh Wrap 13.^{.99}
Charbroiled Cedar River Farms All Natural ABF Ground Beef Kabob, Romaine Hearts,
Cucumber, Roma Tomatoes, Pickle, Fresh Mint and Basil Served with Tzatziki on Side.

Salmon Wrap 15.^{.99}
Charbroiled Fresh Atlantic Salmon, Romaine Hearts, Red Onion, Cucumber,
Roma Tomatoes, Capers, Avocado and Fresh Dill. Served with Tzatziki on Side.

Salmon Caesar Wrap 15.^{.99}
Charbroiled Fresh Atlantic Salmon, Romaine Hearts with
Shaved Parmesan Cheese. Served with Tzatziki on Side.

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

◆ KIDS MENU ◆

KIDS 12 AND UNDER. NO GROWN-UPS ALLOWED!

Kids Bowtie Pasta with Butter 7.^{.99}
Bowtie Pasta Served with Side of Parmesan Cheese and Grilled Artisan Bread.

Kids Chicken Plate 7.^{.99}
Charbroiled Wayne Farms Fresh Tenders with No Antibiotics.
Served with Basmati Rice.

◆ DESSERTS ◆

Tiramisu 7.^{.99}
Lady Fingers Soaked in Coffee & Espresso.
Topped with a Sweetened Mascarpone Topping.

Baklava (Single Piece 2.^{.99}) 7.^{.99}
Two Pieces of Phyllo Pastry filled with Chopped Pistachios.
Served with Vanilla Bean Ice Cream.

Vanilla Bean Ice Cream 4.^{.99}
2 Scoops of Vanilla Bean Ice Cream with Chocolate Sauce.

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SPARKLING WINES

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

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WHITE WINES

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		<u>Glass</u>	<u>Bottle</u>
Il Masso , Pinot Grigio	Italy	7. ⁹⁹	27. ⁹⁹
Rodney Strong , Chardonnay	Sonoma	9. ⁹⁹	34. ⁹⁹
Kim Crawford , Sauvignon Blanc	New Zealand	10. ⁹⁹	37. ⁹⁹
Cote des Roses , Rose	France		39. ⁹⁹
Ferrari Carano , Chardonnay	California		39. ⁹⁹

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RED WINES

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		<u>Glass</u>	<u>Bottle</u>
14 Hands , Merlot	Washington	8. ⁹⁹	28. ⁹⁹
Josh Cellars , Cabernet Sauvignon	North Coast	9. ⁹⁹	34. ⁹⁹
Nieto Senetiner , Malbec	Argentina		29. ⁹⁹
Conundrum by Caymus , Red Blend	California		33. ⁹⁹
Meiomi , Pinot Noir	California		39. ⁹⁹

\$15 CORKAGE FEE

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BEER

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Modelo Especial	5. ⁹⁹	Peroni	5. ⁹⁹
Heineken	5. ⁹⁹	IPA - Seasonal	5. ⁹⁹

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BEVERAGES

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Coke, Sprite or Fanta (Bottle)	3. ⁴⁹	Panna Bottle Water	Sm. 3. ⁹⁹	Lg. 7. ⁹⁹
Diet Coke (Can)	2. ⁴⁹	San Pellegrino	Sm. 3. ⁹⁹	Lg. 7. ⁹⁹
Iced Tea - (Organic Ginger Peach)	3. ⁴⁹	Martinelli Apple Juice		3. ⁹⁹
Arnold Palmer	3. ⁴⁹	Fresh Squeezed Lemonade		3. ⁴⁹
		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.

House Coffee	2. ⁹⁹	Caffe Mocha	3. ⁹⁹
Espresso	1. ⁹⁹	Cafe Cubano	3. ⁹⁹
Americano	2. ⁹⁹	Hot Chocolate	3. ⁹⁹
Cappuccino	3. ⁹⁹	Hot Tea	2. ⁹⁹
Latte	3. ⁹⁹	Organic Green Tea, Organic Earl Grey, Organic Chamomile, Sadaf Persian Tea	



Regular or Cashew Milk Available.

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BREAKFAST

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Served with Choice of Potatoes, Fruit Cup or Mixed Greens Salad
Serving Brown Free Range Organic Eggs

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

BREAKFAST FAMILY STYLE

“Perfect for Sharing with a Party of 3-4” \$24.⁹⁹

**French Toast, Potatoes, Applewood Bacon, Pork Sausage Links,
and Fluffy Scrambled Eggs with Side of Grilled Serrano Peppers.**

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

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ESPRESSO, TEA, JUICES

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

House Coffee	2. ⁹⁹	Martinelli Apple Juice	3. ⁹⁹
Espresso	1. ⁹⁹	Fresh Squeezed Orange Juice	5. ⁹⁹
Americano	2. ⁹⁹	Freixenet , Brut, “Carta Nevada” ~ Split	7. ⁹⁹
Cappuccino	3. ⁹⁹	Freixenet Rose , “Italian Rose” ~ Split	8. ⁹⁹
Latte	3. ⁹⁹	Mimosa	9. ⁹⁹
Caffe Mocha	3. ⁹⁹	Hot Tea	2. ⁹⁹
Cafe Cubano	3. ⁹⁹	Organic Green Tea, Organic Earl Grey, Organic Chamomile, Sadaf Persian Tea	
Hot Chocolate	3. ⁹⁹		



Regular or Cashew Milk



OUR PHILOSOPHY

PKG is proud to prepare healthier, Mediterranean food for all to enjoy from A true scratch kitchen. We are committed to making our food in-house from Scratch every day, with fresh and high-quality ingredients delivered 7 days a week.

From the freshly grilled kabobs to the homemade soups and even down to the refreshing salad dressings, all are proudly made in-house every day.

Here's why PKG kabobs aren't just your regular kabobs:

Each kabob is prepared with healthy proteins like ABF (antibiotic and hormone-free) chicken, all-natural beef, sustainably raised fresh Atlantic salmon, organic tofu, and elder mushrooms. They not only TASTE better but are better for you versus proteins loaded with chemicals and preservatives.

Each kabob is grilled to perfection upon order. We always prepare our food from scratch daily with exceptional quality, fresh ingredients. Our food is never sitting around, waiting to be warmed up but is made as soon as you place your order for homemade taste and quality.