

# ALMAZA'S SPECIALTY PLATES

## MUJADARA PLATE <sup>VG</sup> <sup>GF</sup> \$18

Traditionally seasoned rice and lentils topped with sweet caramelized onions and Lebanese Salata.

## LOUBIE PLATE <sup>VG</sup> \$18

Italian green beans sautéed with onions, whole cloves of garlic, fresh tomatoes, and extra virgin olive oil served with Basmati rice with vermicelli, fried almonds and a touch of cinnamon.

Sub with Veggie Rice for GF

## SHAKSHUKA <sup>V</sup> <sup>GF</sup> \$18

The apex of eggs-for-dinner! Shakshuka is a combination of simmering tomatoes, bell peppers, onions, garlic, spices and gently poached eggs in a skillet, garnished with cilantro. Served & eaten with pita! Make it Vegan without eggs.

Add Lamb \$7

## HUMMUS CHICKEN PLATE <sup>GF</sup> \$25

Hummus topped with chopped marinated grilled chicken, diced tomatoes, and fresh parsley. Served with side salad and pita.

## ALMAZA'S TAWOOK PLATE \$25

Marinated grilled chicken tenders over Basmati rice with vermicelli, fried almonds, a touch of cinnamon and Garlic Sauce.

Sub with Veggie Rice for GF

## MEDITERRANEAN BEEF KAFTA PLATE \$25

Four Grilled links of lean ground beef mixed with onions, parsley, herbs and spices, we call it Kafta! Grilled & served over Basmati rice with vermicelli, fried almonds, and a touch of cinnamon. Choice of Garlic Sauce or Tahini dressing.

Sub with Veggie Rice for GF

## MEDITERRANEAN LAMB PLATE \$27

Grilled seasoned lamb served with Basmati rice with vermicelli, fried almonds, and a touch of cinnamon. Choice of Garlic Sauce or Tahini dressing.

Sub with Veggie Rice for GF

## ALMAZA'S FAVORITE COMBO \$28

Serves 2 people

1/2 Almazas Chicken, Veggie rice, black beans, and 1 Pastelillo.

## ALMAZA'S MIXED GRILL \$32

Serves 2 people

Grilled seasoned lamb, beef kafta, and chicken tenders served with Hummus, Lebanese Salata, Basmati rice with vermicelli, fried almonds and a touch of cinnamon. Choice of Garlic Sauce or Tahini dressing.

Sub with Veggie Rice for GF

# BEVERAGES \$3

COKE, DIET COKE, SPRITE, GINGER  
ALE, LEMONADE

FRESHLY BREWED COFFEE

ALMAZA MINT TEA

FRESHLY BREWED ICED TEA

RASPBERRY ICED TEA

HOT TEA  
Herbal or regular

SMART WATER

PERRIER SPARKLING WATER \$4

LEBANESE COFFEE POT \$9

Serves 3 Espresso cups

# ALMAZA'S SMOOTHIES \$7

ALMAZA FRUIT SMOOTHIE <sup>VG</sup> <sup>GF</sup>

Cantaloupe, honeydew, grape, pineapple, banana, strawberry, orange juice and honey.

CARROT SMOOTHIE <sup>VG</sup> <sup>GF</sup>

Carrots with banana and honey.

TROPICAL WAVE <sup>V</sup> <sup>GF</sup>

Mango, guava, pineapple, banana, plain non-fat yogurt, and honey.

WACKY BERRY <sup>V</sup> <sup>GF</sup>

Raspberries, blueberries, strawberries, banana, plain non-fat yogurt, and honey.

MANGO SMOOTHIE <sup>V</sup> <sup>GF</sup>

Mango, cantaloupe, honeydew, banana and honey.

STRAWBERRY SMOOTHIE <sup>V</sup> <sup>GF</sup>

Strawberry, banana, cantaloupe, honeydew, and honey.

ALMAZA'S MINT LEMONADE <sup>VG</sup> <sup>GF</sup>

A refreshing twist! Fresh Lemonade, fresh mint and crushed ice. A Summer classic drink!

# RAW JUICES \$8

FRESHLY SQUEEZED RAW JUICE <sup>VG</sup> <sup>GF</sup>

Orange, Apple, Carrot, or Celery

NATURAL ENERGY <sup>VG</sup> <sup>GF</sup>

Carrot, celery, spinach & parsley

ALMAZA BLISS <sup>VG</sup> <sup>GF</sup>

Carrot, grape & Cucumber

CARROT APPLE <sup>VG</sup> <sup>GF</sup>

# For the kids

(UNDER 12-YEARS) \$14

#1 GRILLED CHICKEN TENDERS  
WITH FRESH FRUIT OR FRESH  
VEGGIES. <sup>GF</sup>

#2 GRILLED CHICKEN TENDERS  
WITH BASMATI RICE OR FRENCH  
FRIES.

#3 BEEF KAFTA WITH BASMATI  
RICE.

#4 KIDS ALMAZA COMBO  
1/4 Almazas Chicken served with rice or  
fries, and choice of corn or beans.

# ~EXTRAS~

Pita Bag \$3

Garlice Sauce, Tahini Sauce, Hot Sauce, House Dressing

2OZ. \$2    8OZ. \$6    16OZ. \$9



# Charcoal Rotisserie Chicken

"A Hidden Gem"

Akhan Wa Saklan

9370 Transit Road  
East Amherst, NY 14051

(716) 276-8080

Catering Available

# MEZZA / APPETIZERS

Served with Pita

Regular 16OZ. Large 32OZ.

## RAKAKAT BI JIBNEH **V** \$10

Fried cheese rolls. Four Phyllo Dough rolls filled with feta and mozzarella cheese.

## LABNEH **V** **GF** \$11

A tangy, thick, & creamy dip made from strained yogurt, with a dash of Zaatar and drizzled with olive oil.

## FOOLE M DAMAS **VG** **GF** \$11

Fava beans, garlic, and lemon juice blended into a delicious dip, garnished with diced tomatoes & parsley and drizzled with extra virgin olive oil.

## HUMMUS **VG** **GF** \$11

A creamy blend of chickpeas pureed with tahini and lemon juice, drizzled with extra virgin olive oil.

Large \$16

## BABA GANNOUJ **VG** **GF** \$11

Fire-roasted eggplant pureed with tahini, fresh garlic, and lemon juice, drizzled with extra virgin olive oil.

Large \$16

## TABOULI **VG** \$11

A delicate mixture of chopped parsley, onions, diced tomatoes, bulgur, lemon juice, extra virgin olive oil, and fine herbs.

Large \$16

## LEBANESE SALATA **VG** **GF** \$11

Chopped tomatoes, cucumbers, green peppers, scallions, and parsley tossed with extra virgin olive oil and lemon juice.

Large \$16

## LOUBIE BZEIT **VG** **GF** \$11

Italian green beans sautéed with onions, whole cloves of garlic, fresh tomatoes, and extra virgin olive oil.

Large \$16

## DAWALI / WARAK ENAB **V** **GF** \$11

Rolled grape leaves stuffed with rice, tomatoes, and parsley, topped with feta, and chopped parsley.

## KIBBIE **GF** \$12

Three handcrafted fried beef croquettes. Made with lean ground beef and bulgur filled with seasoned beef, onions, and pine nuts.

## FALAFEL **VG** **GF** \$14

Six crispy fried vegan patties made with ground chickpeas, fava beans, onions, and herbs, served with tomato & cucumber slices, pickles & turnips and Tahini dressing.

## FATTOUSH **VG** \$14

Chopped romaine, Lebanese Salata, and pita chips seasoned with zaatar (an ancient Mid-East herb), tossed with lemon juice, pomegranate molasses, sumac, extra virgin olive oil and herbs.

## PASTELILLOS \$14

Four meat turnovers filled with seasoned ground beef, sautéed onions and American cheese.

## VEGETARIAN COMBO **VG** \$22

Serves 2-4 People

A sample of our top FIVE favorites! Hummus, Tabouli, Baba Gannouj, Falafel, and Dawali served with Tahini dressing.

## SIDE SALAD **V** **GF** \$8

Mixed greens and Lebanese Salata topped with feta cheese.

## SIDE OF VEGGIES **VG** **GF** \$8

Assortment of pickles, calamata olives, carrot and celery sticks, fresh tomatoes, pickled turnips, and cucumber slices.

# ALMAZA'S ROTISSERIE CHICKEN

Served with Pita & Garlic Sauce

## WHOLE ALMAZA CHICKEN **GF** \$18

Serves 2-4 people

Served with 2 Sides \$34

Served with 4 Sides \$49

## 1/2 ALMAZA CHICKEN \$11

Serves 1-2 people

Served with 2 Sides \$27

All White Meat Substitution \$29

## 1/4 ALMAZA CHICKEN ONLY

Dark \$6 White \$8

## 1/4 ALMAZA CHICKEN

Dark Meat Served with 2 Sides \$20

All White Meat Substitution \$22

## ALMAZA'S FAMILY DINNER #1 \$70

Serves 6 people

1 and 1/2 Rotisserie Chicken (6 pieces) served with 4 Large sides

## ALMAZA'S FAMILY DINNER #2 \$79

Serves 8 people

2 Whole Rotisserie Chickens (8 pieces) served with 4 Large sides

## ~ SIDES ~

8oz \$8

## LABNEH **V** **GF**

A tangy, thick, & creamy dip made from strained yogurt, with a dash of Zaatar and drizzled with olive oil.

## HUMMUS **VG** **GF**

A creamy blend of chickpeas pureed with tahini and lemon juice, drizzled with extra virgin olive oil.

## BABA GANNOUJ **VG** **GF**

Fire-roasted eggplant pureed with tahini, fresh garlic, and lemon juice, drizzled with extra virgin olive oil.

## LEBANESE SALATA **VG** **GF**

Chopped tomatoes, cucumbers, green peppers, scallions, and parsley tossed with extra virgin olive oil and lemon juice.

## TABOULI **VG**

A delicate mixture of chopped parsley, onions, diced tomatoes, bulgur, lemon juice, extra virgin olive oil, and fine herbs.

## YOGURT CUCUMBER SALAD **V** **GF**

Diced cucumber mixed in plain yogurt, garlic and mint. Similar to the popular Greek tzatziki dip.

## LOUBIE BZEIT **VG** **GF**

Italian green beans sautéed with onions, whole cloves of garlic, fresh tomatoes, and extra virgin olive oil.

## FRENCH FRIES **VG**

Salted French Fries tossed in Zaatar.

## BLACK BEANS **VG** **GF**

Black Beans and fresh garlic sautéed in olive oil, and cooked with tomato based soup.

## CORN **V**

Boiled sweet corn, with butter and salt.

## BASMATI RICE **VG**

Basmati is an aromatic, long-grain rice that originates in the foothills of the Himalayas. Cooked with vermicelli and topped with a touch of cinnamon.

## VEGGIE RICE **VG** **GF**

A combination of rice, pigeon peas, and Manzanilla Olives, cooked in the same pot with Sofrito. Sofrito, is a sauce used as a base in Latin American, Spanish, Italian and Portuguese cooking.

# ALMAZA'S PITA ROLLS

Served with Zaatar French Fries

Fries Substitution with any Side \$3 Upcharge

## FALAFEL ROLL **VG** \$13

Falafel, greens, tomatoes, turnips, pickles, and Tahini dressing.

## BABA FALAFEL ROLL **VG** \$13

Falafel and Baba Gannouj with greens, tomatoes, turnips, and pickles.

## HUMMUS FALAFEL ROLL **VG** \$13

Falafel and Hummus with greens, tomatoes, turnips, and pickles.

## HUMMUS TABOULI ROLL **VG** \$13

Hummus with Tabouli, greens and tomatoes.

## CHICKEN SHAWARMA ROLL \$14

Marinated and seasoned chicken, topped with sliced tomatoes, turnips, pickles, and our fresh Garlic Sauce.

## SPICY CHICKEN ROLL \$14

Marinated and seasoned chicken, topped with sliced tomatoes, turnips, pickles, fresh Garlic Sauce and Hot Sauce.

## HUMMUS CHICKEN ROLL \$14

Marinated and seasoned chicken, topped with sliced tomatoes, turnips, pickles, and Hummus.

## TUNA STEAK ROLL \$14

Grilled, seasoned Tuna steak, topped with greens, turnips, pickles, and Garlic Sauce.

## BEEF KAFTA ROLL \$15

Grilled links of lean ground beef mixed with onions, parsley, herbs and spices, topped with greens, tomatoes, and Tahini dressing.

## SPICY KAFTA ROLL \$15

Beef Kafta topped with greens, tomatoes, Tahini dressing and Hot Sauce.

## LAMB ROLL \$15

Grilled, seasoned lamb topped with tomatoes, greens, turnips, pickles, and Tahini Dressing.

## SIGNATURE SALADS

### FALAFEL SALAD **VG** **GF** \$18

Falafel patties over mixed greens, sliced tomatoes and cucumbers, served with Tahini dressing & side of feta cheese.

### ALMAZA'S TAWOOK SALAD **GF** \$19

Marinated grilled chicken tenders over greens, sliced tomatoes, cucumbers, calamata olives, and feta cheese. Choice of dressing.

### GRILLED TUNA SALAD **GF** \$19

Grilled Tuna steak over greens, sliced tomatoes, cucumbers, and calamata olives. Served with side of feta cheese. Choice of dressing.

### KIBBIE SALAD **GF** \$22

Three handcrafted fried croquettes of lean beef and bulgur filled with seasoned lean ground beef, onions, and pine nuts. Served with greens, sliced tomatoes, cucumbers, calamata olives, and choice of dressing.

### LAMB SALAD **GF** \$23

Fire-grilled, marinated lamb cubes over greens, sliced tomatoes, cucumbers, calamata olives, and feta cheese. Choice of dressing.

## ~ SOUPS ~

16OZ. Served with Pita \$8 - Add Chicken \$2 Add Feta \$1

VEGGIE SOUP OR LENTIL SOUP **VG** **GF**

~ Saktain ~

VEGAN **VG** VEGETARIAN **V** GLUTEN FREE **GF** CONTAINS NUTS **GF**