

Mandaloun

LUNCH MENU

APPETIZERS

HUMMUS WITH CRISPY ZATTAR FLAT BREAD 9.50

CRISPY CALAMARI & JALAPENO WITH LEMON AND CHIPOTLE AIOLI 9.50

MIDDLE EASTERN SAMPLER TABOULI, BABA GHANOUJ, HUMMUS, DOLMAS W/PITA BREAD 11

TUNA TARTARE WITH AVOCADOS, MANGOES, SESAME CHILI OIL & TOASTED CROSTINI 12

HOUSE MADE SOUP OF THE DAY 7

SALADS

GREEK SALAD

TOMATOES, CRISP CUCUMBER, RED ONION, BELL PEPPER, FETA CHEESE & KALAMATA OLIVES 10

(ADD GRILLED CHICKEN.. 3- SHRIMP.. 4)

CAESAR SALAD

HEARTS OF ROMAINE, CURED OLIVES & ANCHOVY DRESSING 9..(ADD GRILLED CHICKEN.. 3- SHRIMP.. 4)

MANDALOUN BABY ARUGULA

RADISH, CHERRY TOMATOES, SHAVED PARMESAN & LEMON-THYME VINAIGRETTE 9

(ADD GRILLED CHICKEN.. 3- SHRIMP.. 4)

CHOP SALAD

CHICKEN, CRISPY BACON, TOMATO, PICKLED ONION, CROUTON & BLUE CHEESE VINAIGRETTE 11

MEDITERRANEAN SEARED TUNA SALAD

FRESH AHI TUNA, AVOCADO, CUCUMBERS, MANGOES, GOAT CHEESE & ORIENTAL DRESSING 12

PRAWNS MIXED GREENS SALAD

ORGANIC MIXED GREENS, SLICES PEAR, CHERRY TOMATOES, HEARTS OF PALM, GORGONZOLA W/

BALSAMIC VINAIGRETTE 12

ORGANIC TOMATOES CAPRESE SALAD (HEIRLOOMS SEASONALLY)

LAYERED WITH FRESH MOZZARELLA TOPPED W/ BASIL, DRIZZLED WITH EV OIL & BALSAMICO 12

STEAK SALAD

GRILLED STEAK, ROASTED PEPPERS, RASPBERRY VINAIGRETTE 12

SANDWICHES

SERVED WITH YOUR CHOICE OF SALAD, GARLIC FRIES OR A CUP OF SOUP

VEGETARIAN PANINI

PORTOBELLO MUSHROOMS, MOZZARELLA, ROASTED EGGPLANT, RED PEPPERS, BABY LETTUCE, TOMATO AND CITRUS THYME AIOLI 10

MANDALOUN CHICKEN CLUB

BACON, LETTUCE, TOMATOES, GRILLED CHICKEN, PESTO, AVOCADO SPREAD, MAYONNAISE 10

ROTISSERIE CHICKEN PANINI

MOZZARELLA CHEESE, BABY LETTUCE, TOMATO AND CITRUS THYME AIOLI 10

KAFTA SANDWICH

GRILLED GROUND LAMB/BEEF WRAPPED IN LAVASH BREAD WITH TABOULEH SALAD AND TATZIKI 11

GRILLED SALMON PANINI

CITRUS CREAM CHEESE, AVOCADO, LETTUCE AND PICKLED RED ONION 11

MANDALOUN CHEESEBURGER

3/4 POUND NATURAL BEEF, SPINACH, TOMATOES, CARAMELIZED ONIONS, CHEDDAR & CHIPOTLE AIOLI 11

ADD AVOCADO ... 1.75 ADD BACON ... 1.50 ADD MUSHROOMS ... 1.50

FAMOUS FRENCH DIP

SLOWLY ROASTED, THINLY SLICED ROAST BEEF & GENUINE AU JUS 10

LAMB PITA

LETTUCE, TOMATO, TZAZIKI AND LEMON-OREGANO VINAIGRETTE 12

PULLED PORK SANDWICH

SLOW COOKED PORK SHOULDER, WITH HICKORY BBQ SAUCE TOPPED WITH CABBAGE SALAD 11

PHILLY CHEESE STEAK SANDWICH

SLICED TOP SIRLOIN WITH ONIONS, PEPPERS AND THREE CHEESE MIX 12

ENTREES

PENNE RIGATE

ROTISSERIE CHICKEN, BASIL PESTO, BABY TOMATO TOPPED WITH SHAVED PARMESAN 12

LINGUINE VONGOLE

CLAMS, SPINACH, PARSLEY AND GARLIC IN A CREAMY WHITE WINE SAUCE 13

BAKED LEMON PEPPER SWAI

SERVED WITH LEMON BUTTER TARRAGON SAUCE WITH RED RICE AND SEASONAL VEGETABLES 15

MOUSSAKA

LAYERED EGGPLANTS, GROUND LAMB AND BEEF, POTATOES TOPPED WITH YOGURT BÉCHAMEL 15

PIZZAS

MARGHERITA PIZZA

MOZZARELLA, TOMATO SAUCE, BASIL, PARMIGIANO REGGIANO AND EV OIL 11

FUNGI PIZZA

CHEF MIXED MUSHROOMS, MOZZARELLA, FONTINA, CARAMELIZED ONION, OREGANO & TRUFFLE OIL 13

HICKORY BBQ CHICKEN PIZZA

BACON, CARAMELIZED RED ONIONS, FINISHED WITH FRESH CILANTRO AND SCALLIONS 13

CASA BLANCA PIZZA

MERGUEZ SAUSAGE, PESTO, TOMATOES, MOZZARELLA & GOAT CHEESE, PINE NUTS AND PEPPERS 14