

Ali Baba

MEDITERRANEAN GRILL



GLUTEN FREE MENU

>> mezza

Grilled Artichoke	12
Feta Cheese & Olives	10
Hummus	7
Hummus with Lamb & Pine Nuts	15
Baba Ghanouj	7
Grape Leaves (vegetarian or lamb)	6/8
Vegetarian Moussaka eggplant, tomato, onion, garlic, jalapeño & chickpea	12
Lamb Moussaka eggplant, lamb, tomato & pine nuts	14
Haloumi Cheese	12

>> salads & soups

add: chicken 6, falafel 6, salmon 8, shrimp 8

Mediterranean Salad tomato, onion, cucumber, radish, bell pepper, mint, olive oil & lemon juice	6/8
Greek Salad crispy romaine lettuce, tomato, cucumber, kalamata olives, feta cheese & Greek vinaigrette	6/8
Arugula Salad arugula, grape tomatoes, pine nuts, fennel, goat cheese & shallot balsamic vinaigrette	6/8
Lentil Soup	4/6
Tomato Basil Soup	4/6

split charge for entrees 4

split charge for salads 2

substitution charge per side 2

18% gratuity for parties of six or more

>> entrees

Lamb Burger arugula, tomato, cucumber, tahini & feta cheese wrapped in lettuce & handcut fries	14
Roasted Chicken half chicken, roasted vegetables & garlic sauce	14
Saffron Chicken sautéed chicken & mushrooms in a creamy curry sauce & roasted vegetables	16
Lamb Chops roasted vegetables	27
Oven Roasted Trout lemon butter caper sauce & roasted vegetables	20
Grilled Sea Bass artichoke cream sauce & sauteed spinach	28
Grilled Whole Branzino arugula salad & cauliflower	25

>> kabobs

roasted vegetables

Chicken	16
Kafta	16
Beef	18
Lamb	18
Salmon	20
Shrimp	20

>> sides

Handcut Fries	4
Cauliflower	6
Sautéed Spinach	5
Roasted Vegetables	5
Falafel (4 pieces)	6

We practice caution in preparing all of our menu items to reduce the chances of cross contamination. While we take precautions, our kitchen also prepares food containing wheat, dairy, soy, nuts, tree nuts, and seeds. Due to these circumstances we are unable to guarantee that any menu item can be completely free of allergens.

Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness.