

http://www.orderbulldawgfood.com

Appetizers & Salads All dishes prepared with extra virgin olive oil. Hummus Healthy dip made from a blend of chick peas, tahini lemon juice and garlic. Baba Ghanouj Fire-roasted eggplant, blended with herbs and spices, tahini and garnish. **Tabouleh Salad** Refreshing mix of bulgur (cracked wheat), diced tomatoes, onions and fresh herbs. Jerusalem Salad Flavorful mixture of diced tomatoes, cucumbers, and parsley with tahini dressing. Fetoush Salad Freshly cut tomatoes, cucumbers, bell peppers, toasted pita chips and fresh herbs. Greek Salad Fresh mixture of tomatoes, cucumbers, Greek peppers, kalamata olives and feta cheese tossed in our Greek vinaigrette with pita bread on a bed of lettuce. Calamari \$14.00 Lightly breaded and fried, served with spicy tomato sauce. Dolmas \$9.00 Six delicious grape leaves hand rolled with rice, tomatoes, onions, a blend of herbs and spices, steamed in vegetable-lemon broth with a touch of olive oil. **Fool Moudamas** \$9.00 Egyptian fava bean dip with lemon juice, olive oil and garlic, served with pita. Homemade Spanakopita (2pc\$)0.00 Phyllo triangles stuffed with spinach, feta, ricotta cheese and herbs served with a Greek salad. Homemade Lentil Soup Our famous delicious sop made from red lentils served with pita. (Vegetarian) Tzatziki **Greek Potatoes** Delicious seasoned potato cubes tossed in red wine vinaigrette, salt and parsley.

Business Lunch Combo Special

Monday - Friday 11am to 2:45pm only Business Lunch Combo Specia\\$11.00 A generous portion of shish kabob, kufta kabob, and gyro slices, served with rice pilaf, salad and pita.

Entrees

Gyros Plate	\$13.50
Delicious seasoned blend of thinly	
sliced beef and lamb served with	
tzatziki sauce.	
	\$13.50
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Marinated zucchini, yellow squash,	
tomatoes, bell peppers, eggplant, mushrooms & onions served with	
hummus and rice.	\$40.00
	\$16.00
Lean cuts of marinated beef	
charbroiled to perfection.	
	\$15.00
Charbroiled ground sirloin,	
seasoned with a special blend of	
herbs and spices.	
Combination Feast	\$16.50
A generous portion of shish kabob,	• ·•·••
kufta kabob and gyro slices.	
	\$15.00
Marinated Greek-style chicken	φ15.00
breast kabob charbroiled to	
perfection.	
	\$18.50
Jumbo grilled shrimp marinated	
with garlic and herbs.	• · · · · ·
Lamb Shank	\$19.00
Prime lamb braised in our secret	
seasoning, cooked to tender	
perfection, and served with basmati	
rice and salad.	
Spanakopita with Greek Salad	\$14.00
(3pcs)	
Phyllo triangles stuffed with	
spinach, geta, ricotta cheese and	
herbs served with a Greek salad.	
	¢12.00
	\$13.00
Tasty fried patties of ground	
chickpeas, vegetables and an ethnic	
spice blend.	• • - • •
	\$15.00
Sampler entree that includes our	
famous hummus, baba ghanouj,	
crispy falafel, tabouleh and a side	
salad.	

Sandwiches (Pita Wraps)

Sanuwiches (Fila Wia)	<u>, , , , , , , , , , , , , , , , , , , </u>
Gyro Sandwich	\$7.00
Seasoned blend of thinly sliced	
beef and lamb served in a heated	
pita.	
Shish Kabob Sandwich	\$7.00
Lean cuts of marinated beef,	
charbroiled to perfection, and served	
in a heated pita.	
Kufta Kabob Sandwich	\$7.00
Charbroiled ground sirloin kabob	
seasoned with parsley, onions and	
spcies served in a heated pita.	
Chicken Kabob Sandwich	\$7.00
Marinated Greek-style chicken	
breast kabob served in a heated pita.	
Falafel Sandwich	\$7.00
Tasty fried chickpea patties	
seasoned with a blend of spices	
served in a	
Vegetarian Sandwich	\$7.00
Humus, falafel, tabouleh, and	
Jerusalem salad served in a heated	
pita.	
Grilled Vegetable Sandwich	\$7.00
Marinated zucchini, tellow squash,	
tomatoes, bell peppers, eggplant,	
onions, mushroooms and hummus	
served in a heated pita.	
Desserts	
	¢2.00
Baklava Walnut	\$3.00
Baklava Pistachio	\$2.50

Rice Pudding\$3.00Basbosa\$3.00

Side Items

Side of Feta	\$4.50
Side of Assorted Pickles	\$3.50
Side of Rice	\$4.50
Side of Feta & Olives	\$5.00
Side of Olives	\$4.50
Side of Falafel (1pc)	\$1.00
Side of Pita (1pc)	\$1.00
Hummus Baby	\$1.00