

appetizers

BABA Charbroiled eggplant, blended with tahini & lemon juice, topped with scallions & olive oil \$12

HUMMUS Pureed chickpeas in tahini topped with scallions & olive oil \$12

Add ground beef & pine nuts \$16

FALAFEL Patties of chickpea & fava bean blend, mildly spiced, Served with a side of tahini \$12

DOLMADES Grape leaves, stuffed with a vegetarian rice mix topped with feta, a side of Tzatziki \$12

TABOULI A mix of parsley, tomatoes, scallions & bulgur in a lemon-olive oil dressing \$12

SPANAKOPITA A blend of spinach, feta & dill in filo pastry \$12 Add a small Greek salad \$16

VEGETARIAN COMBO Any 3 of the above \$16

LETTUCE WRAPS Artisan lettuce, grilled seasoned chicken strips, sides of feta & tahini \$14

ARTICHOKE MILANO Pan seared in EVOO with Gorgonzola cream, roasted pine nuts \$14

SHRIMP MYKONOS Sizzling in olive oil, scallions, garlic and spicy pimento \$15

OCTOMARI Aegean octopus & calamari salad served in a lemon dressing \$15

soups

LENTIL Escarole, celery, potatoes in a seasoned lentil & coriander broth \$8

VEGETARIAN CHILI In a mildly spiced fresh tomato & chili sauce \$8

LENTIL CHILI Half lentil, half chili \$8

Add parmesan to any of the above soups \$2

Add grilled chicken \$4

CHICKEN VEGETABLE (Seasonal)

Root vegetables in a seasoned chicken bone broth \$10

CREAMY VEGETABLE (Seasonal)

Creamy sauce with a choice of vegetable \$10

GAZPACHO (Seasonal) Cucumber, fresh peppers in a seasoned cold light tomato broth \$8

TZATZIKI (Seasonal) Cucumber and mint in a kefir yogurt sauce \$8

salads

Toppers: Falafel \$6 Eggplant \$6 Chicken \$7 Gyro \$7 Beef \$8 Salmon \$8 Shrimp \$8 Tuna or Chicken salad \$6

FULL HOUSE Organic greens mix, tomatoes, cucumbers, red onions in vinaigrette \$14 Small \$8

MAD GREEK Organic greens mix, tomatoes, red onions, cucumbers, banana peppers & Kalamata olives, feta, Greek dressing \$15 Small \$9

BOWTIE CAESAR Romaine lettuce, pita croutons, bowtie pasta, asiago, Caesar dressing \$15 Small \$9

SPINACCHIO Candied walnuts, strawberries, blueberries, parmesan, Dijon Mustard \$15

PINE NUTS ABOUT YOU Mixed greens, tomatoes, cucumbers, scallions, shaved parmesan & roasted pine nuts, yogurt-pine nut dressing \$15

GLAD ROMAN Organic greens mix, apples, tomatoes, toasted pita chips, Gorgonzola cheese, lemon vinaigrette \$15

FRUIT & NUT Fresh seasonal fruit, yogurt, honey & walnuts \$13

pita pockets

TUNA SALAD Fresh Ahi tuna, LTO, cucumbers, feta or Parmesan & Greek dressing \$15

CHICKEN SALAD LTO, cucumbers, feta or Parmesan & Greek dressing \$15

pita rolls

KABOB

Chicken \$13 Beef \$15

Tomatoes, grilled onions & peppers, Feta & Greek dressing. Add a side \$4

SHAWARMA

Chicken \$13 Beef \$15 Salmon \$13

Shawarma spice, tomatoes, onions, pickles, tahini

GYRO A blend of lamb & beef, LTO, pickles & tahini \$13. Add a side \$4

FALAFEL Chickpea & fava bean patties, LTO, pickles & tahini \$13. Add a side \$4

GRILLED EGGPLANT Tomatoes, roasted onions & peppers, feta & Greek dressing \$13. Add a side \$4

specialties

MIXED GRILL Grilled chicken, beef & shrimp on a pita, topping grilled onions & peppers. Side Greek salad or tabbouli \$32

CHICKLAKI Chicken kabob over mixed greens, tomato, onion, cucumber, banana peppers, feta & Kalamata \$22

SOUVLAKI Beef tenderloin kabob, mixed greens, tomato, cucumber, onion, feta, banana peppers & Kalamata \$23

GYRO PLATE A blend of lamb & beef, mixed greens, tomato, cucumber, onion, feta, Banana peppers & Kalamata \$22

pasta

Choice: Linguine - Basil Linguine - Spaghetti - GF Ziti

Toppers: Chicken \$7 Beef \$8 Salmon \$8 Shrimp \$8

AGLIO OLIO EVOO, roasted garlic, parsley \$17

GRECCA EVOO, roasted garlic, cilantro, feta, Kalamata olives \$18

LIMONE Light lemon sauce, sundried tomatoes, artichokes, spinach, roasted pine nuts \$19

PIGNOLIA Goat cheese cream sauce, mushrooms, roasted pine nuts \$20

BASIL PESTO Artichokes, roasted peppers, mushrooms, shaved parmesan cheese \$20

CIOPPINO Shrimp, scallops & calamari in a light tomato saffron sauce \$28

grain bowls

Toppers: Chicken \$7 Beef \$8 Salmon \$8 Shrimp \$8

THE MEDITERRANEAN

Quinoa or Rice - Roasted peppers, sundried tomatoes & spinach in basil pesto \$18

LA MARVELLOUS

Quinoa or Rice - Roasted peppers, artichokes in a light tomato sauce \$18

PAELLA BARCELONA Saffron rice, artichokes, roasted peppers, mushrooms, Spinach \$20

PAELLA VALENCIANA Saffron rice, shrimp, scallops, calamari in a saffron Tomato Sauce \$28

juice bar

Fresh juice daily

ORANGE \$5

LEMONADE \$5

BOLTHOUSE BLENDED JUICE \$6

Strawberry banana - Berry Boost

Green Goodness

beverages

COLD BOTTLED

San Pellegrino - Root beer - Ginger beer

Shirley Temple - Snapple

Pure cane sugar Coke \$5

ICED Poured

House roasted coffee or decaf

Unsweetened tea \$3 Cappuccino \$6

Fountain soda \$4

HOT

House roasted Coffee \$4 Decaf \$4

Tea \$3.00 Herb tea \$4

Espresso single \$5 double \$6

Cappuccino \$7

beer & wine

Domestic & International beer & wine list,
Organic and gluten-free subject to availability

dessert

Please inquire with your server about our assorted pastries. Baklava: pistachios or walnuts - Kataifi

Locally made favorite cakes

Gluten-free and nut-free subject to availability

extras

Extras: Harissa hot sauce - Pita \$2

sides

Roasted herb lemon potatoes - Saffron rice

Pasta salad - House or Greek salad \$6

about us

Locally owned and operated since 1980, Aladdin's Natural Eatery is an Employee owned, managed and operated restaurant under the supervision and consulting of founder Sami Mina.

We strive to serve all natural locally grown produce when in season. We use sea salt, filtered water, raw sugar and extra virgin olive oil in our food preparation. We make our own fresh pasta, roast our own blend of coffee and make all our sauces and dressings.

Please inquire with the server or the manager about Gluten-free and nut-free products which are available to accommodate your dietary needs.

All our menu items are gluten free unless pita bread or filo dough is consumed. All are Vegan unless cheese toppings, yogurt or Pine Nut dressing is ordered

Catering and takeout are available at all locations.

Delivery is available to Office Lunches.

We add 18% gratuity for parties of 6 or more and add an additional 4% to all Credit Card transactions

important

Inquire about our PRIVATE ROOM which accommodates up to 20 people.

The Restaurant is available on any given Sunday for private events.

Ask for our wonderful Children's Menu!

Notify us about your Allergies & Dietary Restrictions. We strive to accommodate all restrictions, please make your server aware of any!

locations

Victor

8053 Pittsford-Victor Road (585) 314-5000

Rochester

646 Monroe Avenue (585) 442-5000

Pittsford

8 Schoen Place (585) 264-9000

Aladdin's Natural Eatery

"just for the health of it"