

appetizers

BABA Charbroiled eggplant, blended with tahini & lemon juice, topped with scallions & olive oil \$10.5

HUMMUS Puree of chickpeas and tahini, garlic & lemon juice, topped with scallions & olive oil \$9.5

FALAFEL Patties of chick & fava beans blend, mildly spiced, served with a side of tahini \$10.5

DOLMADES Grape leaves stuffed with a vegetarian rice mix, topped with feta, a side of tzaziki \$10.5

TABULEE A mix of parsley, tomatoes, scallions & bulgur in a lemon-olive oil dressing \$10.5

VEGETARIAN COMBO Any 3 of the above \$15

SPANAKOPITA A blend of spinach, feta & dill in filo pastry on a bed of sauteed spinach \$11

SAUTEED SPINACH In olive oil & garlic \$10.5

GRILLED CHICKEN STRIPS Served with a side of honey-mustard \$12

OCTOPUS (Summer) Grilled Aegean Sea Octopus Salad served in a lemon vinaigrette \$14.95

soups

LENTIL

Escarole, celery, potatoes \$ 6.5 with cheddar add \$1.25

VEGETARIAN CHILI

In a mildly spiced fresh tomato sauce \$6.5 with cheddar add \$1.25

LENTIL CHILI

Half lentil, half chili \$6.50 with cheddar add \$1.25

CHICKEN VEGETABLE

(Seasonal) Root vegetables in a seasoned chicken broth \$6.50

CREAMY VEGETABLE

(Seasonal) Made with the vegetable of the day \$7

SEASONAL

Gazpacho & Tzaziki \$6.5

salads

Optional grilled toppers: Eggplant \$5 chicken \$6, beef tenderloin \$8 shrimp \$8, Chicken or Tuna Salad \$5

MIXED GREENS tomatoes, cucumbers, scallions & alfalfa in vinaigrette dressing \$9

SPINACH baby spinach, tomato, cucumbers, scallion, mushroom, alfalfa & parmesan or feta in vinaigrette dressing \$9

GREEK mixed greens topped with feta, banana peppers & Kalamata olives in Greek dressing \$9

CAESAR romaine lettuce, pita croutons & parmesan cheese in Caesar dressing \$9.75

PINE NUT mixed greens, alfalfa, shaved parmesan & roasted pine nuts in yogurt-pine nut dressing \$13

ROMAN mixed greens, apples, toasted pitas & bleu cheese in lemon-citronette dressing \$14

FRUIT & NUT (Seasonal) Fresh seasonal fruit, yogurt, honey & walnuts \$13.5

pita pockets

With lettuce, tomatoes, cucumbers, alfalfa & scallions

CHICKEN SALAD or **TUNA SALAD** Choice of feta or cheddar, Greek dressing \$14

pita rolls

KABOB

Chicken \$11.75 **Beef** \$14

With grilled onions & peppers, Feta & Greek dressing

SHAWARMA

Chicken \$11.5 **Beef** \$14 **Salmon** \$13

Seasoned with shawarma spice, tomato, onions, pickles, tahini

GYRO A blend of Lamb & Beef, LTO, tahini dressing \$12

FALAFEL LTO, pickles, tahini dressing \$11

ROASTED EGGPLANT Tomato, feta & Greek dressing \$11

specialties

CHICKLAKI Chicken kabob over mixed greens with feta, Kalamata olives, Greek dressing \$13.75

SOUVLAKI Beef tenderloin kabob over mixed greens with feta, Kalamata. Greek dressing \$14.50

GYRO PLATE A broiled blend of lamb & beef over mixed greens, feta, Kalamata & Greek dressing \$13.75

SPANAKOPITA Spinach, feta, dill in filo served over sauteed spinach. Side Greek salad \$14

pasta

Choice: linguini or spaghetti, gluten-free ziti.

Grilled toppers: Grilled eggplant \$5 Chicken \$6

Tenderloin \$8, Shrimp \$8

AGLIO OLIO EVOO, roasted garlic, cilantro, red pepper, parsley \$12.50

GRECCA Feta, scallions & Kalamata olives \$15

LIMONE Lemon sauce, spinach, sundried tomatoes & artichokes \$17

PIGNOLIA Goat cheese cream sauce, mushroom & pine nuts \$18

PESTO Artichokes, roasted peppers, Asiago \$18

grain bowls

Rice or Quinoa

Grilled toppers: Chicken \$6 Tenderloin \$8, Shrimp \$8

VENEZIA

Roasted peppers, sundried tomatoes, spinach shrimp in basil pesto \$16

MONACO

Roasted Peppers, artichokes in a light tomato sauce \$16

paella

BARCELONA Saffron rice, Artichokes, roasted tomatoes & peppers, mushrooms, Spinach \$16

VALENCIANA Shrimp, scallops & clams in a saffron Tomato Sauce \$20

juice bar

Freshly squeezed or extracted to order from fresh all natural fruits & vegetables \$4.5

CARROT

CELERY

V2

ORANGE

LEMONADE

BLENDED orange-banana, orange-strawberry, green juice, banana-yogurt, banana-milk \$5

Substitute: Almond or Oat milk add \$1

beverages

COLD BOTTLED

Orangina – Root beer – Perrier

Pure cane sugar Coke \$5

Soda regular or diet – Sweetened iced tea

Spring water \$3

ICED POURED

House Roasted coffee \$3

Unsweetened tea \$3 Cappuccino \$4

HOT

House Roasted coffee – Swiss water process decaf \$3

Espresso \$3 Tea – Herb tea \$3

Cappuccino \$4

beer & wine

Inquire about our exotic local, domestic &

international beer & wine list,

Organic and gluten-free subject to availability

dessert

Assorted locally made pastries.

Assorted in-house made baklava with pistachio, walnuts or cashews.

Gluten-free and nut-free subject to availability

extras

More pita, more dressing \$1

important

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 foods, locally grown 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 of 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. Catering and takeout are available at all locations.

Take-out and catering is available at all locations. Delivery is available to Office Lunch catering upon request. We are sorry we do not accommodate reservations.

Aladdin's reserved the right to add 18% gratuity for parties of 6 or more and to add an additional 4% to all Credit Card transactions.

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"