

appetizers

BABA Charbroiled eggplant, blended with tahini & lemon juice, topped with scallions & olive oil \$10.50

HUMMUS Puree of chickpeas and tahini, garlic & lemon juice, topped with scallions & olive oil \$9.50

FALAFEL Patties of chickpea & fava bean blend, mildly spiced, Served with a side of tahini \$10.50

DOLMADES Grape leaves stuffed with a vegetarian rice mix, topped with feta, a side of tzaziki \$10.50

TABULEE A mix of parsley, tomatoes, scallions & bulgur in a lemon-olive oil dressing \$10.50

VEGETARIAN COMBO Any 3 of the above \$15

SPANAKOPITA A blend of spinach, feta & dill in filo pastry on a bed of sauteed spinach \$14

GRILLED CHICKEN STRIPS Served with a side of honey-mustard or tahini dressing \$14

SAUTEED SPINACH Roasted pine nuts, in olive oil and garlic \$10

SHRIMP MYKONOS Sizzling in olive oil, scallions, garlic, spicy Pimento \$14.50

OCTOMARI Grilled Aegean Octopus & Calamari salad served in a lemon vinaigrette dressing \$12.95

soups

LENTIL

Escarole, celery, potatoes \$7

VEGETARIAN CHILI

In a mildly spiced fresh tomato sauce \$7

LENTIL CHILI

Half lentil, half chili \$7

Add Cheddar to any of the above soups \$1.50

CHICKEN VEGETABLE (Seasonal)

Root vegetables in a seasoned chicken broth \$7

CREAMY VEGETABLE (Seasonal)

With vegetable of the day in a creamy sauce \$7

GAZPACHO & TZAZIKI (seasonal) \$7

salads

Optional grilled toppers: Eggplant \$5 Chicken \$6 Beef Tenderloin \$8 Shrimp \$8 Salmon \$7 Chicken or Tuna Salad \$6

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

SPINACH Baby spinach, tomato, cucumbers, scallion, mushroom, alfalfa & parmesan or feta, Dijon Mustard dressing \$9

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

CAESAR Romaine lettuce, pita croutons & parmesan cheese, Caesar dressing \$10.50

PINE NUT Mixed greens, alfalfa, shaved parmesan & roasted pine nuts, yogurt-pine nut dressing \$14

ROMAN Mixed greens, apple, toasted pita chips & bleu cheese, lemon-citronette dressing \$14

FRUIT & NUT (Seasonal) Fresh seasonal fruit, yogurt & honey \$12.50

pita pockets

With lettuce, tomatoes, cucumbers, alfalfa & scallions

CHICKEN SALAD or TUNA SALAD

Choice of feta or cheddar and dressing \$14.50

pita rolls

KABOB

Chicken \$12 Beef Tenderloin \$14

With grilled onions & peppers, Feta & Greek dressing

SHAWARMA

Chicken \$12 Beef Tenderloin \$14 Salmon \$12

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

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

FALAFEL LTO, pickles, tahini dressing \$12

ROASTED EGGPLANT Tomato, feta & Greek dressing \$12

specialties

*Dressings: Greek, tahini, pine nut, roman, vinaigrette,
Dijon mustard*

CHICKLAKI Chicken kabob over mixed greens with feta & Kalamata olives \$16.75

SOUVLAKI Beef tenderloin kabob over mixed greens with feta & Kalamata olives \$18.50

GYRO PLATE A broiled blend of lamb & beef over mixed greens with feta & Kalamata olives \$15.75

SPANAKOPITA Spinach, feta, dill in filo served with a Greek salad \$18

pasta

*Choice of linguini or spaghetti, gluten-free ziti.
Grilled toppers: Chicken \$6 Tenderloin \$8 Shrimp \$8
Salmon \$7*

AGLIO OLIO EVOO, roasted garlic, parsley \$16

GRECCA EVOO, garlic, scallions, feta & Kalamata \$17

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

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

BASIL PESTO Artichokes, roasted pepper, Asiago \$18

CIOPPINO Shrimp, scallops & clams in tomato sauce \$25

grain bowls

*Grilled toppers: Chicken \$6 Tenderloin \$8, Shrimp \$8
Salmon \$7*

THE MEDITERRANEAN

Choice of Quinoa or Rice – Roasted peppers, sundried tomatoes & spinach in basil pesto \$16

LA MARVELLOUS

Choice of Quinoa or Rice – Roasted Peppers, Artichokes in a light tomato sauce \$16

PAELLA BARCELONA Saffron rice, Artichokes, roasted peppers, mushrooms, Spinach \$18

PAELLA VALENCIANA Saffron rice, shrimp, scallops, clams in a saffron Tomato Sauce \$25

juice bar

*Fresh juice daily, extracted from fresh all natural fruits
& vegetables*

CARROT \$4.50

ORANGE \$4.50

LEMONADE \$4

BLENDED orange-banana, orange-strawberry, banana-yogurt, banana-milk (dairy, almond or oat) \$7

SMOOTHIES pina colada, Mango, Strawberry Acai \$6

beverages

COLD BOTTLED

San Pellegrino – Root beer – Perrier – Snapple

Pure cane sugar Coke \$5

Saratoga Spring water \$5

ICED POURED

House Roasted coffee – decaf

Unsweetened tea \$3 – Cappuccino \$4

Fountain soda \$3

HOT

House Roasted coffee \$3 Swiss water process decaf \$3

Tea \$3.00 – Herb tea \$3 – Espresso \$3

Cappuccino \$4

beer & wine

Inquire about our exotic local, domestic & international beer & wine list, Organic and gluten-free subject to availability

dessert

Inquire with your server about our pastries:

Assorted locally made pastries.

In-house made baklava: pistachios or Walnuts – knafeh

Locally made favorite Pastries.

Gluten-free and nut-free subject to availability

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 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 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.

Catering and takeout are available at all locations. Delivery is available to Office Lunch catering upon request.

We are sorry that we do not accept reservations, we reserve 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

important

Allergies & Dietary Restrictions

We strive to accommodate all restrictions.
Please make your server aware of any restrictions

Aladdin's Natural Eatery
"just for the health of it"