

juice bar

Fresh juice daily

ORANGE \$5

LEMONADE \$5

BOLTHOUSE BLENDED JUICE

\$6

Strawberry banana – Berry Boost

Green Goodness

Please inquire with Server about our additional

daily variety

SMOOTHIES

Pina Colada – Mango – Strawberry

beverages

COLD BOTTLED

San Pellegrino – Root beer – Snapple

Pure cane sugar Coke \$5

ICED POURED

House roasted coffee or decaf

Unsweetened tea \$3 Cappuccino \$4

Fountain soda \$3

HOT

House roasted Coffee \$3 Decaf \$3

Tea \$3.00 Herb tea \$3 Espresso \$3 Cappuccino \$4

beer & wine

Domestic & International beer & wine list,

Organic and gluten-free subject to availability

dessert

Please visit the "Dessert Trap" located by the Private Room or inquire with your server about

our in-house made pastries.

Baklava: pistachios or walnuts.

Locally made favorite cakes.

Gluten-free and nut-free subject to availability

Sides

Extras \$1 Harissa hot sauce \$2 Roasted pine nuts \$3

Quinoa or Rice \$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

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"




Aladdin's
natural eatery

appetizers

BABA Charbroiled eggplant, blended with tahini & lemon juice, topped with scallions & olive oil \$10

HUMMUS Puree of chickpeas and tahini, topped with scallions & olive oil \$9

FALAFEL Patties of chickpea & fava bean blend, mildly spiced, Served with a side of tahini \$10

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

TABULEE A mix of parsley, tomatoes, scallions & bulgur in a lemon-olive oil dressing \$10

VEGETARIAN COMBO Any 3 of the above \$15

SPANAKOPITA A blend of spinach, feta & dill in filo pastry \$10 Add a small Greek salad \$16

LETTUCE WRAPS Artisan lettuce, grilled seasoned chicken strips, sides of feta & tahini \$10

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

SHRIMP MYKONOS Sizzling in olive oil, scallions, garlic, spicy Pimento \$14

OCTOMARI Grilled Aegean Octopus & Calamari salad served in a lemon dressing \$13

soups

LENTIL

Lentils, escarole, celery, potatoes in a light broth \$7

VEGETARIAN CHILI

In a mildly spiced fresh tomato-chili sauce \$7

LENCHILI

Half lentil, half chili \$7

Add Cheddar to any of the above soups \$1

Add grilled chicken \$4

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 or TZATZIKI (Seasonal) \$7

salads

*Grilled toppers: Falafel \$5 Eggplant \$5 Chicken \$6
Salmon \$7 Gyro \$6 Beef Tenderloin \$8 Shrimp \$8
Tuna or Chicken Salad \$5*

FULL HOUSE Tomatoes, cucumbers, red onions in vinaigrette dressing \$12 Small \$7

MAD GREEK Mixed organic greens topped with tomatoes, red onions, banana peppers & Kalamata olives, feta, Greek dressing \$12 Small \$8

MIGHTY CAESAR Romaine lettuce, pita croutons, bowtie pasta, asiago, Caesar dressing \$15 Small \$8

BABY ME SPINACH Tomatoes, cuques, scallions, mushrooms, shaved parmesan, Dijon Mustard \$12

PINE NUTS ABOUT YOU Mixed greens, tomatoes, cucumbers, scallions, shaved parmesan & roasted pine nuts, yogurt-pine nut dressing \$14

GLAD ROMAN Mixed greens, apple, tomatoes, toasted pita chips, Gorgonzola cheese, lemon vinaigrette \$14

pita pockets

TUNA SALAD

With lettuce, tomatoes, cucumbers, & red onions, choice of feta or cheddar and Greek dressing \$14

CHICKEN SALAD

With lettuce, tomatoes, cucumbers, & red onions, choice of feta or cheddar and Greek dressing \$14

pita rolls

KABOB

Chicken \$12 **Beef Tenderloin** \$14

Tomatoes, grilled onions & peppers, Feta & Greek dressing

SHAWARMA

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

Shawarma spice, tomatoes, onions, pickles, tahini

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

FALAFEL LTO, Pickles, tahini dressing \$12

GRILLED EGGPLANT Tomatoes, roasted onions & peppers, feta & Greek dressing \$12

specialties

Served with our famous Greek dressing

MIXED GRILL Grilled Chicken, Tenderloin & Shrimp on a pita, topping grilled onions & peppers. Side Greek or Tabulee salad \$18

CHICKLAKI Chicken kabob over mixed greens, tomatoes, onions, feta & Kalamata olives \$16

SOUVLAKI Beef tenderloin kabob over mixed greens, tomatoes, onions, feta & Kalamata olives \$18

GYRO PLATE A broiled blend of lamb & beef over mixed greens, tomatoes, onions, feta & Kalamata \$16

Pasta

Linguine - Basil Linguine - Spaghetti - GF Ziti

Grilled toppers: Chicken \$6 Salmon \$7

Tenderloin \$8 Shrimp \$8 Eggplant \$5

AGLIO OLIO EVOO, roasted garlic, parsley \$16

EMILIO EVOO, roasted garlic, mushrooms, scallions, feta cheese & pine nuts \$18

LIMONE Light lemon sauce, sundried tomatoes, artichokes, spinach, roasted pine nuts \$17

PIGNOLIA Goat cheese cream sauce, mushrooms, roasted pine nuts \$18

BASIL PESTO Artichokes, roasted peppers, mushrooms, Asiago cheese \$18

CIOPPINO Shrimp, scallops & calamari in a light tomato sauce \$25

grain bowls

Grilled toppers: Chicken \$6 Salmon \$7

Tenderloin \$8 Shrimp \$8

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, calamari in a saffron Tomato Sauce \$26