

Appetizers

Calamari 17

fresh calamari, deep-fried, signature spicy aioli

Crab Cake 17

on the bed of arugula, signature spicy aioli

Gf Hummus & Pita 14

creamy chickpea puree with toasted pita

Mozzarella Stuffed Meatballs 17

served with marinara sauce

Gf Truffle Polenta Fries 12

with parmesan cheese and signature seasoning

Gf+V Roasted Cauliflower 14

served over spiced tahini

Gf Sauteed Calamari 18

with extra virgin tunisian olive oil, touch of garlic served over buttered pita

Gf Grilled Octopus 22

on the bed of arugula with signature garlic aioli

Gf+V Avocado Hummus 16

chickpea puree topped with avocado, side pita

Meatballs Polenta 22

homemade meatballs over soft polenta

Gf+V Teriyaki Sweet Potato Fries 10

tossed in teriyaki sauce, topped with mixed sesame

Gf Mediterranean Shrimp 20

shrimp, mushrooms, peppers in tomato sauce, topped with melted cheese, served with warm pita

Kids Chicken Fingers & Fries 14

Salads

Gf Iceberg Wedge 14

tomatoes, red onions, bacon crisps, gorgonzola, blue cheese dressing

Gf Spring Salad 14

mixed greens, strawberries, walnuts, feta cheese crumbles, raspberry dressing

Caesar 13

romaine lettuce, croutons, parmesan, homemade dressing

V+Gf Avocado Salad 14

avocado chunks, cherry tomatoes, shredded carrots, mixed greens, walnuts, pomegranate glaze

Gf Shabo's Salad 16

lettuce, tomatoes, cucumbers, red onions, feta topped with teriyaki sweet potato fries

Gf Greek Salad 16

cucumbers, bell peppers, tomatoes, onions, kalamata olives, feta cheese, citrus dressing

Gf Burrata Salad 16

fresh burrata, tomatoes served over arugula, balsamic glaze and olive oil

Soups

Gf Creamy Mushrooms 6

Flatbreads

Cheese Flatbread 13

Pepperoni Flatbread 15

* - make it GF for +\$5 extra

Gf - dish CAN be made gluten free UPON request*

V - plant based dish*

*Food Allergies/Restrictions: please be advised to notify your server about all existing allergies/restrictions



Entrées

From the Sea

Gf Mediterranean Branzino 38

Beurre Blanc sauce, on top of mushroom risotto with butter poached asparagus

Gf Red Snapper Filet 38

Beurre Blanc sauce, on top of mushroom risotto with butter poached asparagus

Gf Chilean Sea Bass 55

Beurre Blanc sauce, on top of mushroom risotto with butter poached asparagus

Wild Caught Salmon Tajine 35

slow cooked salmon filet in Moroccan tomato sauce side of Moroccan couscous

Gf Gulf Shrimp 30

served over creamy risotto with herbs side of butter poached asparagus

From the Land

Mixed Grill 55

great to share, served over charcoal mini grill 3 lamb chops, 3 chicken, 3 shrimp grilled asparagus, Moroccan couscous

Gf Angus Rib Eye Steak 45

red wine demi glace garlic herb roasted fingerling potatoes, green beans

Gf Braised Beef Short Ribs 38

red wine demi glace garlic herb roasted fingerling potatoes, green beans

Gf Chicken Kebab 25

grilled chicken breasts pre-marinated in Mediterranean spices, side couscous and asparagus

Chicken Parmigiana 26

breaded chicken, mozzarella, marinara sauce penne pomodoro, butter poached green beans

Rack of Lamb 60

great to share, served over charcoal mini grill herb crusted whole lamb rack grilled asparagus, Moroccan couscous

Moroccan Lamb Couscous 38

herb braised lamb shank served on the bed of couscous topped with signature gravy, topped with dry fruits&nuts

Gf Braised Lamb Risotto 38

herb braised lamb shank served on the bed of brown mushrooms risotto

Gf Chicken Olive 26

slow cooked chicken in olive-artichoke sauce, served with side of Moroccan couscous

V Eggplant Parmigiana 24

breaded eggplant, melted mozzarella, marinara sauce polenta, butter poached green beans

Pasta

Gf Beef Short Ribs Rigatoni 38

braised beef short ribs in tomato-wine sauce

Gf Shrimp Scampi 28

in garlic butter sauce, tossed with linguine

Lasagna Classico 26

with our signature homemade beef sauce

Spaghetti Meatballs 26

homemade meatballs in signature marinara

Lobster Ravioli 25

with rose sauce

Gf+V Coconut Mushroom Linguine 24

Gluten Free linguine with coconut based creamy sauce with mushrooms, sweet peppers, onions

Gf Penne Bolognese 26

with signature meat sauce

Lasanita 25

home cut pasta with bolognese and cheese rose sauce

Cheese Ravioli 17

in mushrooms alfredo sauce

Beef Ravioli 22

in pomodoro sauce

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V-plant based dish*

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Chef's Specials

**from chef's home*

Gf+V Egyptian Ful 14
fava beans cooked in creamy tahini
with sauteed onions, garlic, tomatoes. side pita

Lamb Okra 39
herb braised lamb shank over traditional
tomato-okra stew "bamia", side couscous

Lamb Molokhia 39
herb braised lamb shank with unique sauce,
made of herb - molokhia, side couscous

Gf Lamb Maqluba 36
Braised lamb, roasted eggplant, potatoes, onions,
bell peppers, served over basmati rice

Pre-Order Specials

**at least 48 hours prior request*

Stuffed Duck 80
great to share for 2, signature seasoning
mediterranean bulgur and veggies

Roasted Lamb Leg 80
great to share for 2, signature seasoning
mediterranean bulgur and veggies

Salt Crusted Branzino 60
great to share for 2, signature seasoning, baked over salt crust
served with Moroccan couscous and veggies

Early Birds Meal 29.99

order needs to be placed before 5pm

Choose 1 Drink:

- Wine: Cabernet, Merlot, Chardonnay, Sauv. Blanc
- Beer: Bud Light/Budweiser
- Soft Drink

Choose 1 Appetizer:

- House Salad
- Soup

Choose 1 Entrée

- Eggplant Parmigiana
- Chicken Parmigiana
- Chicken Kebab
- Spaghetti Meatballs
- Penne Bolognese
- Lasagna

Dessert:

- Tiramisu

Desserts

Baklava 14
homemade, baked to each order
served with scoop of vanilla ice cream

Tiramisu 10
homemade, chef's signature recipe

Gf Chocolate Lava Cake 14
homemade, baked to each order
served with scoop of vanilla ice cream

Gf Saffron Crème Brûlée 10
homemade, chef's signature recipe

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Brunch Specials (till 3 pm)

all served with 1 side, choice of brunch potatoes, house salad or fries

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| Gf Eggs & Bacon 14
2 eggs, bacon, toast | Gf Eggs Benedict 14
2 poached eggs, bacon, hollandaise |
| Gf Steak & Eggs 22
2 eggs, ribeye steak, toast | Gf Avocado Eggs Benedict 16
signature avocado salad, 2 poached eggs |
| Gf Veggie Omelet 13
2 eggs, onions, peppers, mushrooms, spinach | Gf Lox Eggs Benedict 22
2 poached eggs, smoked salmon, hollandaise |
| Pancakes & Eggs 14
2 pancakes, 2 eggs, bacon | Crab Cake Eggs Benedict 22
2 poached eggs, crab cake, arugula, hollandaise |
| Gf Avocado Toast 14
signature avocado salad over the toast, sunny side up egg | Gf Shakshuka 14
2 eggs poached in signature tomato sauce, pita |

Lunch Specials (till 3 pm)

all served with 1 choice of french fries, house salad or soup

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| Gf Classic Cheese Burger 14
choice of: american, cheddar or blue cheese
lettuce, tomatoes, onion | Gf Shabo's Burger 19
homemade cutlet, swiss cheese, bacon & egg
lettuce, tomatoes, onion |
| Gf Philly Cheese Steak 14
sauteed steak with onions, peppers, cheese | Gf Steak Pita or Wrap 14
steak, mixed greens, tomatoes, garlic sauce |
| Gf Philly Cheese Chicken 14
sauteed chicken with onions, peppers, cheese | Gf Chicken Pita or Wrap 14
chicken, mixed greens, tomatoes, garlic sauce |
| Meatballs Sandwich 14
meatballs in tomato sauce topped with cheese | Gf Shrimp Pita or Wrap 16
shrimp, mixed greens, tomatoes, garlic sauce |
| Chicken Parm Sandwich 18
homemade chicken parm served over bun with
lettuce, tomato, onion | Gf+V Avocado Pita or Wrap 13
avocado chunks mixed sundried tomatoes and herbs
arugula, hummus |

Desserts

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| Choco-Nana Pancakes 14
banana, strawberries, chocolate, 3 pancakes | Paradise French Toast 14
with mixed berries and caramel |
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Sunday Brunch Meal 19.99

11 am - 3 pm

Choose Eggs:

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| - over easy | - sunny side up |
| - over medium | - omelet |
| - over well | |
| - brunch potatoes | - french fries |
| - salad | - soup |
| - Mimosa | - House Wine/Beer |
| - Bloody Mary | - Soft Drink/Coffee/Tea |

Choose Side:

Choose Drink:

Bottomless Mimosa 19.99

Bottomless Bloody Mary 19.99

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