

# ALEXANDRIA

## MEDITERRANEAN GRILL

The Mediterranean is the deep, blue heart that gives life to the countries that surround her. To speak of Mediterranean Cooking - to make one language describe the couscous and dried fruit of Morocco, an Egyptian breakfast of ful, cool yogurt soup from Syria, Greek octopus salads, Italian prosciuttos, and Catalan seafood stews - may seem a fools errand. However, the various countries around the sea share more than a beach. From a western perspective, control of the world began with control of the Mediterranean, and thus it has been the seat of empires for millennia. The many powers that have ruled over large parts of the Mediterranean range from the Phoenicians to Alexander; the Romans to the Arabs; the Turks to the Venetians. This long history of imperial colonization, not to mention that of international trade, has rendered a deeply shared culture and agriculture among the Mediterranean countries!



### APPETIZERS

MAKE IT A MEAL ADD A SMALL SALAD FOR \$2.95

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|---|---|
| <b>**SPANAKOPITA</b> ... \$5.95   | <b>**DOLMADES</b> ..... \$6.95  |
| Crispy phyllo dough layered with spinach, Vidalia onions, feta cheese                             | Grape leaves rolled with basmati rice, parsley, cilantro, chickpeas, tomatoes and herbs                               |
| <b>**CAPRESE</b> ..... \$8.95   | <b>**EGGPLANT ALEXANDRIA</b> ... \$6.95   |
| Fresh sliced mozzarella and tomatoes dressed with extra virgin olive oil and salt                 | Roasted eggplant mixed with green onions, chopped tomatoes, parsley and herbs served with pita                        |
| <b>MUSSELS</b> ..... \$8.95   | <b>**BABA GANOUSH</b> ..... \$5.95  |
| Sauteed mussels with fresh garlic, parsley in a white wine or marinara sauce                      | Roasted eggplant mashed with parsley, tahini, lemon juice and herbs served with pita                                  |
| <b>CALAMARI</b> ..... \$8.95  | <b>KIBBEH</b> ..... \$6.95  |
| Fresh squid lightly breaded and fried served with marinara sauce                                  | Bulgur wheat stuffed with seasoned ground beef, onions, herbs and pine nuts served with tzatziki                      |
| <b>**FUL MEDAMAS</b> ... \$5.95   | <b>**HUMMUS</b> ..... \$5.95  |
| Fava beans sauteed with vidalia onions, fresh garlic, olive oil, tomatoes served with pita        | Fresh chickpeas blended with tahini, garlic and lemon dressed with extra virgin olive oil served with pita            |
| <b>**BRUSCHETTA</b> ..... \$6.95  | <b>**FALAFEL</b> ..... \$5.95   |
| Toasted Italian bread topped with fresh tomatoes, onions, mozzarella, capers, olive oil and lemon | Patties of fava beans, chickpeas, parsley, cilantro, garlic, onions, leeks and Mediterranean herbs served with tahini |

### SOUP & SALAD

#### SOUP OF THE DAY • CHICKEN VEGETABLE AND RICE • LENTIL

CUP ..... \$3.50 ♦ BOWL ..... \$4.50

**DRESSINGS:** BALSAMIC VINAIGRETTE, CREAMY FETA, LEMON HERB VINAIGRETTE

ADD CHICKEN ..... \$2.00 ♦ ADD SHRIMP ..... \$4.00

- MEDITERRANEAN**..... \$8.95  
Mixed baby greens with cucumbers, tomatoes, apples, walnuts roasted peppers, artichokes and green olives
- GREEK** ..... \$7.50  
Mixed baby greens, tomatoes, cucumbers, onion, feta cheese, kalamata olives with house dressing

- CAESAR**..... \$6.95  
Mixed baby greens, croutons, and parmesan cheese tossed in Caesar dressing
- TABOULEH** ..... \$6.50  
Chopped parsley, tomatoes, onions and bulgur wheat tossed in lemon and extra virgin olive oil



- FATOUCH**..... \$6.95  
Mixed baby greens, tomatoes, cucumbers, onion, crispy pita bread, and sumac tossed in pomegranate, lemon juice and extra virgin olive oil

## WRAPS

**GYRO**..... \$ 6.95  
Lamb slices with lettuce, tomato, onion and tzatziki sauce

**\*\*VEGGIE**..... \$ 6.95  
Bell peppers, feta, cucumbers, lettuce, onions, hummus with tomato basil pesto



**CHICKEN CAESAR** ..... \$ 6.95  
Grilled chicken mixed baby greens, parmesan cheese and Caesar dressing

**\*\*FALAFEL**..... \$ 6.95  
Three falafel patties drizzled with tahini sauce with lettuce, tomato, and onion

**SHAWARMA CHICKEN OR BEEF** ..... \$ 6.95  
Slices of marinated chicken or beef sauteed with onions and tomatoes served with lettuce and garlic aioli

**SHISH TAWOOK**..... \$ 6.95  
Skewers of marinated chicken breast in a red yogurt sauce seasoned with herbs served with lettuce, tomato, onion, and garlic aioli

**KOFTA**..... \$ 7.95  
Mixed ground beef and lamb blended with herbs, onion, parsley served with lettuce, tomato, onion and garlic aioli

**CHICKEN PESTO**..... \$ 7.95  
Grilled chicken breast, mozzarella and feta cheese with a sun dried tomato pesto

ALL WRAPS SERVED WITH FRIES OR HOUSE SALAD

\*\* VEGETARIAN FRIENDLY ITEMS ♦ 18% GRATUITY ADDED TO PARTIES OF 6 OR MORE

## CHICKEN

**SHAWARMA** ..... \$ 7.95  
Marinated slices of chicken breast sauteed with tomatoes and onions served over a bed of basmati rice or pasta

**PARMIGIANA**..... \$ 8.95  
Chicken breast baked in marinara sauce topped with mozzarella cheese served with pasta

**PICCATA**..... \$ 8.95  
Sauteed in extra virgin olive oil, fresh mushrooms, capers and Italian herbs finished in a white wine lemon sauce served with pasta

**MARSALA** ..... \$ 8.95  
Sauteed in extra virgin olive oil and fresh mushrooms finished in a Marsala wine sauce served with pasta

**ABRAMO** ..... \$ 8.95  
Chicken breast stuffed with rice, mozzarella cheese, bell peppers and pine nuts finished in a Dijon mustard cream sauce served with pasta

**FRANCESE** ..... \$ 8.95  
Lightly battered then sauteed in extra virgin olive oil and scallions finished in a lemon butter white wine sauce served with pasta



**SHISH TAWOOK**..... \$ 7.95  
Skewers of marinated chicken breast seasoned with Mediterranean herbs served with basmati rice



## COMBO PLATTER

**VEGGIE COMBO** .... \$ 7.95  
Pick any 3 items, served with pita bread

*Hummus    Spanakopita    Eggplant Alexandria*  
*Dolmades    Baba Ganoush    Ful Medemas*  
*Tabouleh    Falafel*

Additional items ..... \$1.50

## BEEF & LAMB

**KOFTA KABOB** ... \$ 7.95  
Mixed ground beef and lamb blended with herbs, onion, parsley served with basmati rice

**SHAWARMA** ..... \$ 7.95  
Marinated slices of beef sauteed with tomatoes and onions served over a bed of basmati rice or pasta

**EGGPLANT ABRAMO** ..... \$ 7.95  
Fresh layered eggplant, beef and lamb topped with mozzarella cheese and served with pasta

**GYRO PLATE** ..... \$ 7.95  
Lamb slices served with a side of basmati rice and tzatziki sauce



**PASTA**    ADD CHICKEN ..... \$ 2.00    ADD SHRIMP ..... \$ 4.00

**\*\*ALFREDO**..... \$ 8.95  
 Pasta in a Alfredo cream sauce  
 with parsley and Romano cheese

**\*\*PENNE ALA VODKA** .. \$ 8.95  
 Penne in a tomato cream sauce,  
 garlic and fresh basil spiked with  
 three olives vodka

**\*\*AIOLI** ..... \$ 8.95  
 Linguini with fresh garlic, extra  
 virgin olive oil, Romano cheese  
 and red pepper flakes

**\*\*PUTTANESCA** ... \$ 8.95  
 Marinara sauce sauteed  
 with capers, anchovies,  
 red peppers and eggplant

**\*\*ANGEL HAIR "VIDALIA"** ... \$ 8.95  
 Sweet peas, roma tomatoes, roasted  
 garlic and Vidalia onions finished in a light  
 plum sauce

**\*\*EGGPLANT PARMESAN**..... \$ 7.95  
 Eggplant battered and fried covered in  
 marinara and mozzarella cheese served  
 with pasta

**EXTRAS**

**TZATZIKI** ..... .50  
**BREAD**  
 (after 2 baskets) .... \$ 1.00  
**FETA** ..... .75

**SIDES**

**ROASTED VEGETABLES** .. \$ 3.50  
**POTATOES BRAVAS** ..... \$ 2.95  
**BASMATI RICE** ..... \$ 2.95  
**COUSCOUS** ..... \$ 3.50

**KIDS MENU**

**CHICKEN FINGERS W/ FRIES** .. \$ 5.95  
**SPAGHETTI MEATBALLS** ..... \$ 5.95  
**SPAGHETTI W/ BUTTER  
 AND CHEESE** ..... \$ 3.95  
**KIDS PIZZA** ..... \$ 4.95

**DRINKS**



**HOT TEA** ..... \$ 1.75  
 Sage or Mint

**COFFEE** ..... \$ 1.50

**ESPRESSO** ..... \$ 2.95

**CAPPUCCINO** .... \$ 3.95

**CAFE LATTE** ..... \$ 3.95

**SODA**..... \$ 1.75



**DOMESTIC** ..... \$ 2.50  
 Bud Light, Coors Light, Michelob ultra

**IMPORT** ..... \$ 3.50  
 Stella Artois, Peroni, Corona, Heineken

**JUICE** ..... \$ 2.50  
 Mango, Guava, Cocktail Watermelon

**HOUSE WINE** ..... \$ 4.50  
 Others: Cabernet, Sauvignon, Merlot,  
 Pinot Noir, Pinot Grigio, Chardonnay,  
 Chianti, White Zinfandel

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