

SHISH GRILL



ENTRÉES

\$14⁹⁹

Served with rice (substitute rice with Bulgar \$2 more) and choice of house salad or lentil soup | Add extra pita bread \$1 more | Extra sauce \$7.99

- Shish Tawook (Chicken)**: Skinless chicken breast kebobs, marinated in our specialty selected seasoning. Charbroiled to perfection. Served with garlic sauce.
- Shish Kabob (Lamb or Beef)** (ADD \$3.00): Tender choice cuts of lamb or beef, complimented by our specially selected seasoning. Charbroiled to perfection. Served with garlic sauce.
- Kafta**: Freshly ground beef & lamb, mixed with parsley and onions. Charbroiled to perfection. Served with garlic sauce.
- Shish Combo Plate** (Add \$4.00): A mix of Lamb, Chicken & Kafta Kebob. Charbroiled to perfection. Served with garlic sauce.
- Falafel Vegan (6pcs)**: Crushed chick peas and fava beans, seasoned with cumin and coriander, fried to golden perfection. Served with tahini sauce and pita bread.
- Gyro**: A mix of beef and lamb cooked to perfection. Served with Shish specialty tzatziki sauce.
- Vegetarian plate**: An assortment of stuffed grape leaves, falafel, hummus and baba ghanouj. Served with pita bread or rice.
- Chicken Shawarma**: Tender Chicken breast thinly sliced, seasoned and marinated with our authentic Shawarma spices. Served with our garlic sauce.
- Beef Shawarma**: Tender beef thinly sliced, seasoned and marinated with our authentic Shawarma spices. Served with our sesame cream (tahini) sauce.
- Shawarma Shish Grill**: Your choice of Beef/Lamb or Chicken with our new house blend spices, with a little spicy kick!
- Hummus Shawarma**: Garbanzo bean dip, blended with garlic, lemon juice & sesame cream (tahini) sauce, topped with beef Shawarma.
- Spicy Chicken**: Chef's Favorite! Chicken breast cubes, stir-fried with onions, bell peppers, roasted garlic and our own Shish Grill hot sauce. Served with our specialty garlic sauce.
- Lavash Wrap**: A mixture of ground beef and lamb, spread on pita bread, topped with onions, parsley and our specialty garlic sauce.
- Souvlaki Chicken**: Skinless kebobs of chicken breast, charbroiled to perfection, marinated in our specialty selected seasoning. Served with our tzatziki sauce.
- Fried Trout - \$22** Lebanese style! Lightly breaded and fried to golden perfection, served with Baba Ghanouj, pita bread, spicy potato and tahini sauce. (No soup/salad or rice)

SANDWICHES

All topped with lettuce, tomato, pickles, parsley, onions & wrapped in pita bread

Served with French Fries

- Chicken Shawarma**: Chicken seasoned and marinated with our authentic Shawarma spices, smothered with garlic sauce - no parsley/onions.
- Beef Shawarma**: Beef sandwich seasoned and marinated with our authentic Shawarma spices, smothered with tahini sauce.
- Shawarma Shish Grill**: Your choice of Beef/Lamb or Chicken and fries with our new house blend spices, with a little spicy kick! No lettuce, onions or parsley.
- Kafta**: Fresh ground beef & lamb, mixed with parsley and onions, seasoned to perfection, smothered with garlic sauce.
- Chicken Kebab**: Charbroiled cuts of chicken breast smothered with garlic sauce - no parsley/onions.
- Gyro**: A mix of beef and lamb, smothered with tzatziki sauce.
- Souvlaki Chicken**: Skinless kebobs of chicken breast, marinated in our specialty selected seasoning, smothered with tzatziki sauce - no parsley/onion.
- Shish Lamb Burger**: Fresh lamb and beef patty served with our Shish specialty sauce in a bun. (Add Cheese \$7.99)
- Falafel (Vegan)**: Crushed chick peas and fava beans, seasoned with cumin and coriander, fried to golden perfection, smothered with tahini sauce.
- Philly Steak**: Thinly sliced steak, cheese, peppers and onions. Served in a bun.

\$10⁹⁹

APPETIZERS

\$7⁹⁹

- Baba Ghanouj**: A dip made with smoked eggplant, blended with garlic, lemon juice & tahini. Served with one pita bread.
- Hummus (Vegan)**: A dip made with garbanzo beans, blended with garlic, lemon juice & tahini. Served with one pita bread.
- Spicy Potato (Vegan)**: Sautéed cubes of potato mixed with cilantro, garlic, lemon juice & our chef's special spices. Served with garlic sauce. Ask for Vegan sauce.
- Kibbeh (3pcs)**: A Mixture of ground meat & cracked wheat, stuffed with seasoned meat & onions, cooked to perfection. Served with tzatziki sauce.
- Sambusik (3pcs)**: Specialty dough stuffed with seasoned beef, cooked to perfection. Served with garlic sauce.
- Spinach Pie (3pcs) (*Vegan)**: Specialty dough stuffed with spinach, onions & sumac seasoning. Served with tzatziki sauce. Ask for Vegan sauce.
- Yolanchy (4pcs)**: Grape leaves stuffed with rice, tomatoes, parsley, onions & lemon juice.
- Spicy Shish Vegetables**: Deep fried eggplant or Zucchini topped with fresh garlic, spicy sauce and Fresh cilantro. Served with pita bread

SALADS

\$7⁹⁹

- Fatoush**: Cucumber, tomatoes, lettuce, onions, parsley, pita chips, sumac, lemon juice and olive oil.
- Tabouli**: Chopped parsley, tomatoes, onions, cracked wheat, lemon juice and olive oil.
- Greek**: Lettuce, tomatoes, onions, parsley, cucumber, lemon juice, feta cheese and olives.
- Shish Salads \$11.99** House salad topped with (Choose one: Falafel, Chicken, Beef Shawarma or Gyro) marinated with our specialty selected seasoning served with specialty garlic or tahini sauce.



SOUP

Reg. Med. Lrg.

• Lentil \$4.99 \$6.99 \$9.99

SIDES

each \$4⁹⁹

• Greek Feta Cheese • Turnip

• Rice / Bulgur Pilaf

• Green Kalamata Olives

DESSERTS

• Ashtalia - Chef's Favorite \$4

• Baklava \$3

DRINKS

• Energy \$4

• Lebanese Coffee \$3

• Yogurt/Juice \$3

• Water \$2

• Laziza (Non-Alcoholic Beer) \$4

• Lebanese Tea \$3

• Soda \$2.50

• Pot of Tea \$10

• Tzatziki, Tahini, Or Garlic Sauce 79¢

• Pita Bread \$1

KIDS MEAL

\$9⁹⁹

• Chicken Kabob Rice Bowl or

Chicken Strips (3pcs)

• **Ask for Our Catering Prices**

Stuffed Whole Lamb

Lamb Shanks

\$550

\$22/person



CHEF'S DAILY SPECIALS \$17⁹⁹

A different meal every day of the week. A taste of real authentic Lebanese "Village Meal". "The way my Mama cooked it". Lebanese collection of stews. A Lebanese stew is called a "Yekhne" This "Yekhne" is such a versatile dish, that it is made not only in every household in Lebanon, but throughout various households in the Middle East and Northern Africa. The flavors vary a bit from country to country, but the idea of these stews is basically the same.

- Monday-BAMIEH**: Baby Okra, sautéed fresh crushed garlic, fresh chopped cilantro, olive oil, followed by adding the main vegetable (okra). Fresh homemade protein broth and is added with Lamb cubes, and tomato Zesty sauce. **Ask for Spicy**
- Tuesday-MOGHRABIEH**: A traditional Lebanese stew of Moghrabieh pearls wheat dough pearl also known as "Lebanese Couscous," along with chicken, chickpeas, pearl onions topped with warm cinnamon, cumin and caraway spiced chicken broth. **Ask for Spicy**
- Wednesday-MAGHMOUR**: The moussaka from Lebanon that will make you happy- A traditional Lebanese stew of thick, smoky eggplant & chickpeas. It is loaded with extra virgin olive oil, fresh garlic, tomato, mint, and tomato Zesty sauce. It's delicious. Served with rice or pita. **Ask for Spicy**
- Thursday-MEAL OF THE WEEK**: Ask what the Chef has for you in the kitchen. (Price will vary)
- Friday-LAMB SHANKS**: Chef's Favorite (add. \$4) Ground lamb cooked with rice, seasoned with our special ouza blend spices. Topped with a whole lamb shank. (Nuts on top per request)
- Saturday-MAKLOUBA**: "Upside-Down" A feast in your mouth. Lots of different flavors from different vegetables. The aroma of Lebanese spices, eggplant, potatoes and yellow onion. Rice topped with cubes of Lamb, beef or chicken (ask what the meat of the day is. Nuts on top per request). This one dish meal will feed a crowd. Popular dish in Lebanon and throughout various households in the Middle East. Served with salad.

SHISH GRILL CATERING MENU*

CATERING - \$90

Pick one choice from below Authentic meal

Shish Tawook (CHICKEN) 10 Servings Skinless chicken breast kebobs, marinated in our specialty selected seasoning. Charbroiled to perfection.

Spicy Chicken 10 servings Chef's Favorite! Chicken breast cubes, stir-fried with onions, bell peppers, roasted garlic and our own Shish Grill hot sauce.

Lavash Wrap 10 wraps A mixture of ground beef and lamb, spread on pita bread, topped with onions, parsley and our specialty garlic sauce.

Kafta 10 Servings Freshly ground beef & lamb, mixed with parsley and onions. Charbroiled to perfection.

Chicken Shawarma Tender Chicken breast thinly sliced, seasoned and marinated with our authentic Shawarma spices.

APPETIZERS - \$40

1/2 Tray - feeds 10-15 people

Pick one choice from below

Baba Ghanouj A dip made with smoked eggplant, blended with garlic, lemon juice & tahini.

Spicy Potato (Vegan) Sautéed cubes of potato mixed with cilantro, garlic, lemon juice & our chef's special spices.

Hummus (Vegan) Garbanzo beans blended with garlic and lemon juice and our chef's special spices. Topped with tahini sauce and cucumber.

Tabouli Chopped parsley, tomatoes, onions, cracked wheat, lemon juice and olive oil.

Fatoush Cucumber, tomatoes, lettuce, onions, parsley, pita chips, sumac, lemon juice and olive oil.

APPETIZERS - \$25

Pick one choice from below

Kibbeh (10 pcs) A Mixture of ground meat & cracked wheat, stuffed with seasoned meat & onions, cooked to perfection.

Sambusik (10 pcs) Specialty dough stuffed with seasoned meat cooked to perfection.

Spinach Pie (10 pcs) Specialty dough stuffed with spinach, onions & sumac seasoning.

Yolanchy (20 pcs) Grape leaves stuffed with rice, tomatoes, parsley, onions & lemon juice.

Falafel (25 pcs-Vegan) Crushed chick peas and fava beans, seasoned with cumin and coriander, fried to golden perfection.

Lamb Shanks \$22/person

(with a 10 person minimum)

Baklava or Ashtalia \$40

1/2 Tray

Lebanese Rice Pilaf \$30

1/2 Tray

Pita Bread - Each Piece \$1.00

Whole Lamb with Rice \$550

Shish Specialty Tzatziki, Garlic or Tahini sauce, good for 10-15 people \$10 each



1061 Market Place #A
San Ramon, CA 94583
925-415-3270

*Prices subject to change without notice. All prices do not include tax. Prices are per person. Minimum 10 people or more for catering menu. Pita Bread and silverware are not included and are \$1 each per person extra.