

AMMATOLI

— LEVANTINE CUISINE —

WEEKEND BRUNCH

Available Sat & Sun 11AM-3PM

CHEF DIMA'S SHAKSHOUKA 24

Farm eggs poached in a tomato stew mixed with onions, peppers, garlic and spices! Served with "Gusto" sour dough bread.

Add additional slice of "Gusto" sour dough bread \$2.

FATTET HUMMUS 20

A special Levantine dish made with savory hummus, garbanzo beans, toasted pita, creamy yogurt tahini sauce, parsley, pomegranate seeds, toasted almonds.

LEVANTINE CHILAQUILES 18

Levantine version of chilaquiles made with baked pita, fowl, green tomatillo sauce and topped with farm fresh eggs and sumac.

SUMAC SUNNY SIDE UP 18

Two farm fresh eggs fried with olive oil and drizzled with sumac, olives, and one side of hummus, mutabbal, fowl, batata harra or fries.

Add soujouk \$4. Add side of beef or chicken shawarma \$7.

AMMATOLI'S HOLA SHAWARMA 22

Chicken shawarma wrapped in a pita topped with green tomatillo sauce, labneh, feta, onions and cilantro.

Make vegan with falafel and fowl | make with beef shawarma.

DEBES BI TAHINI 16

Ka'ak Al Quds, date molasses, tahini and sesame seeds.

LABNEH TOAST 16

Gusto sourdough toast topped with labneh, arugula, cherry tomatoes, zaatar, drizzled with extra virgin olive oil.

Add farm egg \$4 | Add avocado \$4.

AVOCADO TOAST 16

Gusto sourdough toast topped with avocado, radish, zaatar drizzled with extra virgin olive oil.

Add farm egg \$4

CAULI ROASTED BEETS-LABNEH TOAST 17

Gusto sourdough toast, roasted beet labneh topped off with cauliflower.

FAMILY BRUNCH TIME 94

Shakshouka, fattet hummus, hummus with shawarma, fowl, falafel, mutabbal, served with pickles and olives.

FREEKEH 23

Cooked green wheat, qtr dark rotisserie chicken, toasted almonds, cucumber and yogurt salad.

Sub for qtr white add \$3 | for half chicken add \$6.

PALESTINIAN MSAKHAN 38

Half rotisserie chicken, caramelized onions, extra virgin olive oil, sumac, taboun bread, toasted almonds, pine nuts, cucumber and yogurt salad

AMMATOLI MIXED MASHAWI

SKEWERS - CHOICE OF 2 \$28 OR 4 \$52

skewers of chicken, kafta, ribeye steak, top sirloin lamb or shrimp

sub one skewer for 2 lamb chops or grilled salmon add \$4

MINI SHAWARMA WRAPS 20

Choice of chicken shawarma and beef shawarma mini wraps, pickles, grilled tomato, sumac onion herb mix, tahini, toom

AMMATOLI SHAWARMA 24

Choice of: Chicken shawarma, pickles, freshly baked bread, toom.

Beef shawarma, sumac onion herb mix, pickles, grilled tomato, freshly baked bread, tahini. add \$2

Gyro, pickles, sumac onion herb mix, tomato, freshly baked bread, tzatziki. add \$2

WHOLE CHICKEN 38

Whole rotisserie chicken, housemade turnips, pickles, toom, and spicy garlic sauce.

FRESH FROM OUR OVEN

6 HOUSEMADE PITA

Freshly baked housemade pita bread.

7 KA'AK AL QUDS

Ka'ak Al Quds bagel with sesame seeds.

8 SMOKED SALMON & ZAAATAR

Smoked salmon, zaatar, labneh.

12 FATAYER MIX

3 pieces spinach fatayer, cheese boat, & borek.

14 ZAAATAR MANOUSHE

Zataar mixed with extra virgin olive oil.

14 FALAFEL MANOUSHE

Falafel, fresh mint, tomatoes, tahini sauce.

15 JIBNE MANOUSHE

Blend of Akkawi and soft white cow cheese.

Add beef soujouk sausage \$4 | add zaatar \$3

15 MEAT MANOUSHE

Ground beef and lamb, tomatoes, peppers, special blend of spices.

MEZZAS

SIX WAY MEZZA 64

CHOICE OF 6 FROM BELOW

hummus, spicy hummus, fowl mudammas, mutabbal, batata harra, labneh, grape leaves, fried kibbeh, spinach kibbeh, falafel, roasted beets salad, pickles and olives.

THREE WAY MEZZA 34

CHOICE OF 3 FROM BELOW

HUMMUS 12

Smooth chickpeas, tahini, extra virgin olive oil. **Add pine nuts \$4.**

LABNEH 12

Strained yogurt, zaatar and extra virgin olive oil.

CUCUMBER & YOGURT 12

Fresh chopped cucumbers and yogurt salad.

ROASTED BEETS LABNEH 14

Fire roasted beets, housemade labneh.

BATATA HARRA 12

Spicy potatoes, cilantro, roasted chili sauce.

HALLOUMI GRILLED 18

Grilled Halloumi cheese, mint, watermelon.

HUMMUS TOPPED WITH SHAWARMA 18

Make with choice of chicken or beef shawarma. Topped with pine nuts.

SPICY HUMMUS 12

Hummus mixed with house-made chili sauces. **Add pine nuts \$4.**

MUTABBAL 14

Fire roasted eggplant, tahini, garlic, extra virgin olive oil.

FRIED KIBBEH 14

Fried bulgur wheat balls stuffed with ground beef and walnuts.

ROASTED BEETS HUMMUS 14

Hummus, roasted beets, pistachios, extra virgin olive oil.

"YALANJI" GRAPE LEAVES 12

Rice, tomato, parsley, onion, extra virgin olive oil, fresh mint.

PICKLES AND OLIVES 9

Assortment of house made pickles, olives, and turnips.

VERMICELLI RICE 8

Rice, vermicelli noodles

MUHAMMARA 14

Roasted peppers, walnuts, tahini, pomegranate molasses, extra virgin olive oil.

FALAFEL MEZZA 14

Falafels, turnips, tahini sauce.

FOUL MUDAMMAS 12

Fava beans, garlic, tahini, tomato, parsley, extra virgin olive oil.

FRIED CAULIFLOWER 16

Fried cauliflower, chives, parsley, olive oil house dressing.

SPINACH KIBBEH 14

Fried bulgur wheat balls stuffed with seasoned spinach, onions, berberis.

MEDITERRANEAN FRIES 12

French fries, olive oil dressing, garlic, chives, parsley, feta and parmesan cheese. **Add gyro \$4.**

FRENCH FRIES 8

Fries with levantine spices

SOUPS & SALADS

ADD TO SALAD AVOCADO \$4 | CHICKEN OR 3 FALAFEL \$6 | GYRO, CHICKEN OR KAFTA KEBAB \$8 | STEAK, LAMB, SHRIMP OR GRILLED SALMON \$10.

CHICKEN VEGETABLE SOUP 10

Farm fresh veggies and chicken.

LENTIL SOUP 10

Choice of red or green lentils. **Small \$7**

TABBOULEH 18

Parsley, tomatoes, onions, bulgur wheat, mint, fresh lemon juice, extra virgin olive oil.

FATTOUSH 18

Romaine hearts lettuce, tomatoes, cucumbers, onions, parsley, radish, extra virgin olive oil house dressing, sumac, toasted pita bread.

GREEK SALAD 18

Romaine hearts lettuce, tomatoes, cucumbers, onions, peppers, extra virgin olive oil house dressing, feta cheese, kalamata olives.

AVOCADO DELIGHT 20

Avocados, cherry tomatoes, cucumbers, green onions, garbanzo, sunflower seeds, extra virgin olive oil house dressing, feta cheese.

ARUGULA AND BEETS SALAD 20

Baby arugula, roasted beets, onions, dates, walnuts, extra virgin olive oil house dressing, feta cheese, pomegranates.

BEVERAGES

AMMATOLI'S ICED TEA 6

Our special blend of brewed black teas and fresh mint.

AMMATOLI'S MINT LEMONADE 6

Freshly squeezed all natural lemon juice mixed with refreshing mint.

YOGURT DRINK AYRAN 6

Regular or with mint.

TURKISH COFFEE 7

Infused with cardamom.

HOT TEA 5

Glass of black or green tea.

FOUNTAIN DRINKS 5

Coke, diet coke, sprite, fanta, ginger ale. (refills)

SPARKLING APPLE JUICE 6

MINERAL SPRING WATER 6

SPARKLING WATER 8

POT OF TEA 18

Make your bites even richer... Have your meal with a special blend of brewed black middle eastern tea!

Substitutions and modifications are politely declined. Please inform your server of any food allergies.

Your table will be reserved for 1 hour and 30 minutes for parties of 1-4; 2 hours for parties of 5-8; and 2.5 hours for parties of 9 or more.

A 22% gratuity is added to parties of 5 or more in lieu of the tip, as our staff strives to provide you with the best experience. No separate checks.

Thank you for dining with us and supporting our staff!

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