

# THE 405 MID-EAST BISTRO · LUNCH MENU

## APPETIZERS & SHARABLES

### Hummos

Small \$4.00 Large \$7.00

Chickpea, Tahini, lemon, garlic, pepper, olive oil

### Baba Ghanooj

Small \$4.00 Large \$7.00

Roasted Eggplant, Tahini, lemon, garlic, pepper, olive oil

### Kibbeh

3 pieces \$9.00

Fried; cracked wheat shell filled with onion, minced beef & lamb, pine nuts

### Stuffed Grapevine leaves

(vegetarian)

\$4.00

Onion, tomato, bell pepper, garlic, bulgur wheat, rice

**Mezze** for 2 or more people

\$6.00 per person

Appetizer sampler consisting of Hummos, Baba Ghanooj, Mashwiya, Falafel, Grape Leaves, olives, and mid-east pickles

### Falafel

4-pieces \$3.00 6- pieces \$5.00 12- pieces \$7.00

Chickpea fritter with onion, parsley, and pepper

### Mashwiya

Small \$4.00 Large \$7.00

Zucchini, yoghurt, garlic, olive oil

## SOUP & SALADS

### Red Lentil Soup

Small \$4.00 Large \$6.00

### Tabbouleh

\$5.00

Finely chopped tomato, parsley, bulgur wheat lemon & olive oil on a bed of Romaine lettuce

### Lebanese Salad

\$5.00

Romaine Lettuce, cucumber, tomato, lemon olive oil vinaigrette w/mint

### Fattoush Salad

\$10.00

Larger dinner salad: cucumber, tomato, onion, olives, pickles, radish, Romaine lettuce, Lemon & olive oil vinaigrette, topped with pita croutons

Add: **Chicken Taouk** +\$3.00 **Chicken Shawerma** +\$3.50

**Beef and Lamb Shawerma** +\$4.00 **Salmon** +\$6.00

### Jerusalem Salad

\$5.00

Cucumber, tomato, parsley, and tahini, lemon

### Yoghurt Salad

\$5.00

Cucumber, mint, garlic, homemade yoghurt

## ENTRÉES FROM THE GRILL

Served with your choice of two sides:  
Rice, Sautéed Vegetables, Red Roasted Potatoes, or side salad

### Chicken Shawerma

\$15.00

A house specialty, layers of marinated chicken built up on a vertical broiler, slow cooked and thinly shaved to order

### Beef & Lamb Shawerma

\$17.00

Layers of beef and lamb built up on a vertical broiler, slow cooked and thinly shaved to order

### Shawerma Combination

\$18.00

Sampler of chicken shawerma and beef & lamb shawerma

### Lamb Chops \*

\$25.00

Colorado raised, marinated, and charbroiled

### Mixed Grill Combination \*

\$20.00

Sampler of shish kabob beef, kifta kabob, chicken taouk, and chicken shawerma

### Shish Kabob Beef \*

\$19.00

Charbroiled chunks of juicy, marinated, choice beef tenderloin

### Shish Taouk Chicken

\$14.00

Chunks of tangy grilled chicken breast marinated with lemon, garlic, ginger, and spices

### Kifta Kabob \*

\$14.00

A mixture of ground beef and lamb, with onion and parsley made into sausages and grilled

## SANDWICHES

### Chicken Shawerma

\$8.75

Onion, tomato, tahini sauce

### Lamb/Beef Shawerma

\$9.00

Onion, tomato, tahini sauce

### Falafel

\$7.75

Chickpea fritter with onion, parsley, and pepper, cucumber, tomato, tahini, parsley, hummos

### \*STEAK IN A SACK\*

\$10.00

A family tradition that began in 1978. Sautéed onion, thinly sliced steak, a tangy mix of steak sauces, served stuffed into a pita with mayo & diced tomato

### Shish Taouk Chicken

\$8.50

Onion, tomato, tahini sauce

### Kifta Kabob

\$8.50

Onion, tomato, tahini sauce

## NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Lemonade \$2.50 Iced Tea: Sweet or unsweet \$2.50

Coffee \$2.00 Middle eastern coffee \$2.50 Hot tea \$2.00

\* Consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"

Unfortunately we are unable to do separate checks for parties of 8 or more; 18% gratuity will be added to parties of 10 or more