

VOURLA

MEDITERRANEAN GRILL CAFE



SOUP OF THE DAY

- Red Lentil Soup 🌱🌿 \$5.95
 - Chicken Vegetable Soup 🌱 \$6.95
- (Kindly ask your server for the daily specials)*

STARTERS

COLD APPETIZERS

- Hummus \$6.95
Chickpea & tahini paste, seasoned with garlic and olive oil. 🌱🌿
- Muammara \$6.95
Crushed walnut and spicy roasted red pepper paste. 🌿



- Eggplant with Tomato Sauce 🌱🌿 \$6.95
Lightly Pan-fried cubes of eggplant with tomato sauce, green peppers.

- Mixed Mediterranean olives 🌱🌿 \$6.95
Assortment of Mediterranean olives

- Carrot Tarator 🌱 \$6.95
Sautéed carrot w/yogurt, blended with garlic and spices

- Cacik (Tzatziki) 🌱 \$6.95
Homemade yogurt mixed with chopped cucumber, blended with garlic, mint and dill.

- Tabbouleh 🌿 \$9.95
Parsley, onion, tomato, lemon juice, salt, paper, bulgur.

- Pink Sultana 🌱 \$6.95
Roasted beets blended with garlic and olive oil

- Stuffed Grape Leaves (4pcs) \$8.95
Wine leaves stuffed with rice, onions, pine nuts, black currants and herbs.

- Kidney Beans 🌱🌿 \$6.95
Red kidney beans, potatoes and carrots with lemon juice and olive oil.

- Babaganoush 🌱🌿 \$6.95
Mashed char-grilled eggplant, blended w/ tahini, garlic and olive oil.

- Labne with Garlic and Dry Mints 🌱🌿 \$6.95
Thick cream of yogurt mixed with crushed walnuts, garlic and dried mint.

- Spicy Mashed Vegetable (Ezme) 🌱🌿 \$6.95
Fine chopped tomato, onion, green pepper mixed red peppers, olive oil and sour pomegranate juice



HOT APPETIZERS

- Char-grilled Spanish Octopus \$15.95
Served with garlic olive oil and oregano

- Portuguese Fried Calamari \$13.95
Served with tartar sauce

- Falafel 🌱🌿 \$10.95
Lightly pan-fried ground chickpeas topped with tahini sauce

- Zucchini "Mucver" Fritters \$10.95
Shredded zucchinis, potatoes, scallion, fresh dill, mixed with eggs

- Buffalo Wings \$13.95
Served with extra crispy french fries

- Hot Hummus With Pastrami 🌱 \$15.95
Oven baked homemade hummus on casserole served with pastrami

COMBINATION OF APPETIZERS

- PICK 3 for \$18.95
- PICK 6 for \$35.95

SALADS

- Shepherd Salad 🌱🌿 \$11.95
Fresh tomatoes, cucumber, parsley, green pepper and onion, tossed with olive oil and vinegar.

- With Feta Cheese \$13.95

- White Beans Salad 🌱 \$10.95
Boiled white beans mixed with onion and parsley, topped w/ hard boiled egg, tossed with olive oil and vinegar

- Fattoush Salad 🌿 \$13.95
Lettuce, dill, parsley, mint, tomatoes, cucumber, summac, salt, pepper, lemon juice, extra virgin olive oil and homemade pita chips

Add Feta Cheese +2.00



*Menu items and prices are subject to change without notice. Food presentation may vary.



ENTREES

LAMB

Hand Chopped Adana Kebab 🌾 \$19.95

Hand chopped lamb mixed with spices and served with rice pilaf, onion, grilled tomato and green peppers.

Lamb Shish Kebab 🌾 \$22.95

Char-grilled skewered cuts of baby lamb, served with rice pilaf, onion, grilled tomato and green peppers.

Lamb Chops 🌾 \$29.95

Char-grilled baby lamb chops, served with rice pilaf, onion, grilled tomato and green pepper

Sultan Delight \$22.95

Puréed eggplant topped with baked cuts of lamb, marinated in tomato sauce.

Lamb and Beef Doner (GYRO) Kebab 🌾 \$18.95

Grilled vertically, thin sliced Lamb and Beef served with rice pilaf, grilled tomatoes, green peppers and sliced onion

Iskender Kebab \$20.95

Grilled vertically, thin sliced lamb on pita bread, with yogurt and tomato sauce

New York Strip Steak 12 oz 🌾 \$28.95

Served with french fries

The Lamburger \$16.95

8oz lamb patty, Served with feta cheese and fries, on brioche rolls

Mixed Grill Platters 🌾

(Combination of following six grills)

For 2 pp \$45.95

For 4 pp \$85.95

Lamb and Beef Doner Kebab, Chicken Doner Kebab, Chicken Adana Kebab, Chicken Sis Kebab, Lamb Sis Kebab, Adana Kebab

POULTRY

Chicken Doner (GYRO) Kebab 🌾 \$16.95

Grilled vertically thin sliced chicken, served with rice pilaf, onion, grilled tomato and green peppers

Chicken Shish Kebab 🌾 \$18.95

Char-grilled skewered cut of chicken breast served with rice pilaf, onion, grilled tomato and green peppers

Chicken Adana Kebab \$18.95

Char-grilled ground chicken, seasoned with spicy red peppers and served with rice pilaf, onion, grilled tomato and green peppers

DESCRIPTION OF ICONS



GLUTEN FREE



VEGAN

SEAFOOD

Shrimp Casserole 🌾 \$22.95

Baked shrimp, mushroom and tomato casserole, topped with mozzarella cheese, served with rice pilaf

Octopus Casserole 🌾 \$24.95

Baked octopus, mushroom and tomato casserole, topped with mozzarella cheese, served with rice pilaf

Branzino 🌾 \$29.95

Mediterranean whole sea bass, char-grilled and served with romaine lettuce, onion, lemon and oil dressing

Grilled Salmon 🌾 \$22.95

Char-grilled fillet of salmon served with romaine lettuce, onion, lemon and oil dressing

VEGETABLE

Grilled Veggies 🌾🌿 \$17.95

Zucchini, mushroom, eggplant, tomatoes, green peppers, and onions on a skewer served with homemade tomato sauce and rice pilaf

Baby Okra with Chick Peas 🌾🌿 \$17.95

Cooked w/ tomato sauce and onion served with rice pilaf

PASTA

Spaghetti Bolognese \$19.95

Spaghetti with homemade meat and tomato sauce

Fettucini Alfredo \$15.95

Fettuccini served with Alfredo sauce

Add chicken \$3.95 Shrimp \$6.95

DAILY SPECIALS

(Kindly ask your server for the daily specials)

Lamb Shank 🌾 \$26.95

Braised lamb shank baked with garlic tomato sauce, and green peppers served with rice pilaf

Lamb Tandoori (Kuzu Tandir) 🌾 \$27.95

Thin sliced roasted leg of lamb, Garnished with fresh oreganoes and served with rice pilaf.

Mousakka (Musakka) 🌾 \$20.95

Sliced eggplant baked in a ground lamb sauce and topped w/ smothered sauce, served with rice pilaf

Stuffed Cabbage (Lahana Sarma) 🌾 \$23.95

Stuffed cabbage w/ground beef, rice and herbs. Cooked with olive oil and tomato sauce, served with yogurt

SIDE DISHES

Bulgur wheat pilaf - Pita chips - Potato fries w/oregano and feta cheese - Feta cheese - White rice pilaf \$5.95

Grilled veggies \$7.95

DESSERTS

Oven Baked Rice Pudding 🌾 \$5.95

Oven baked rice pudding baked in a casserole

Milk Custard (Kazandibi) 🌾 \$6.95

Baklava 🌿 \$7.95

Very thin layers of dough with walnuts and pistachio in between layers, and honey syrup on top

Kunefe For 1pp \$9.95

For 2pp \$17.95

For 4pp \$29.95

Shredded dough layered with sweet kunefe cheese, baked to a golden color and served with honey syrup and pistachio topping

Vanilla Ice Cream \$3.95

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