







### **APPETIZERS**

Hummus | \$8.25 (g) VEGAN (M)





Purée of chickpeas, olive oil, served with pita

Baba | \$9 GEF VEGAN (MG)





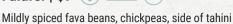


Purée of charbroiled eggplant pomegranate glaze drizzle, served with pita

Falafel | \$7 (\$) VEGAN (M)







Grape Leaves | \$8.25





Tabbouleh | \$9.50 GF VEGAN DE







Parsley, quinoa, scallions, tomatoes, olive oil, lemon juice



Shrimpbaui | \$9.75

Shrimp, lemon juice, olive oil, cilantro



Cabbage Roll | \$9.50



Rolled with rice, ground beef, mint, lemon, garlic

Spanakopita | \$8.25



Filo dough, spinach, onions, dill, feta

Stuffed Portabella | \$12 (\$) ( )





Red onions, artichoke hearts, mozzarella, truffle balsamic glaze

Mediterranean Chicken Wings | \$12 ( ) |





Sautéed Spinach | \$12 (SEF) VEGAN (DE)





Spinach, olive oil, onions, garlic, lemon juice

Salmon | \$11 (\$) (NF) (NF)





Baked salmon, lemon juice, spices

**SOUPS | \$7** 

White Bean (g F) VEGAN (N)





Tomato base, onions, spices

Lentil (g F) VEGAN ()









Lentils, potatoes, spinach, onions, celery, spices

Vegetable ( VEGAN )







Fresh vegetables, spices



# **SALAD BOWL | \$13.25**

Add protein to any bowl for \$3.50

Falafel | Grape Leaves | Gyro | Chicken | Beef | Shrimp | Salmon \$6.95

1. Choose Greens

Spring Mix | Romaine Lettuce | Both

2. Choose Toppings

Tomatoes | Onions | Cucumbers | Mushrooms | Peppers | Feta Artichoke Hearts | Kalamata Olives | Brussels Sprouts | Zucchini Eggs | Banana Peppers | Cauliflower | Garbanzo Beans

3. Choose Dressing

Vinaigrette | Greek | Tahini | Spicy Tahini | Tzatziki | Garlic Dip

# **GRAIN BOWL | \$13.25**

Add protein to any bowl for \$3.50

Falafel | Grape Leaves | Gyro | Chicken | Beef | Shrimp | Salmon

1. Choose Grains

Rice | Quinoa | Both

2. Choose Toppings (up to 5)

Tomatoes | Onions | Cucumbers | Mushrooms | Peppers | Feta Artichoke Hearts | Kalamata Olives | Brussels Sprouts | Zucchini Eggs | Banana Peppers | Cauliflower | Garbanzo Beans

3. Choose Sauce

Aubergine ( VEGAN )







Tomato base, eggplant, onions, chickpeas, dry mint

Lentil (g F) VEGAN ()



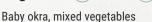




Tomato base, onions, spices







**JUST FOR KIDS | \$7.75** 

**Grilled Cheese** 



Have either plain or add chicken







Weekly specials are based on local seasonal ingredients & market availability

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### PITA

Rolled in sauce with tomatoes, pickled turnips, onions, pickles Add a side of soup or salad to any pita for \$5.50

#### Lamb Shawarma | \$13.25



Tahini -or- spicy tahini, toasted

#### Salmon | \$13.25



Tahini -or- spicy tahini

#### Beef Shawarma | \$13.25

Tahini -or- spicy tahini, toasted

#### Gyro | \$12

Tzatziki

#### ChickBasha | \$12



Garlic sauce, toasted

#### Falafel | \$11 VEGAN (M)







Grape Leaves | \$11 Feta, Greek dressing, toasted

### Kofta | \$12

Tahini, toasted

### PITZA

#### Grecca | \$17.25 NF)



Nut-free pesto, artichokes, chicken, tomatoes, Kalamata olives, mozzarella, feta, fresh basil

#### Portabella | \$17.50 ( )





Mushrooms, Kalamata olives, garlic, red onions, feta, olive oil, mozzarella, tomatoes, peppers, truffle balsamic glaze

### Gyro | \$16.50

Spicy tomato sauce, Kalamata olives, garlic, red onions, feta, olive oil, mozzarella, tomatoes, peppers, truffle balsamic glaze

#### Red | \$12 (2)



Red sauce, mozzarella, your choice of one topping

#### Lahmajun | \$16.95

Traditional Lebanese pizza, red onions, tomatoes, peppers, parsley, spices, side of tzatziki

#### Kousa | \$16.95



Spicy tomato base, zucchini, red onions, mozzarella, feta, truffle balsamic glaze

### **PASTA**

#### Gluten-free linguine available

#### Prima | \$20 ( )



Basil linguine, mushrooms, tomatoes, onions, fresh herbs, artichoke, feta, spinach

Add chicken for \$3.50 or beef for \$5.50

#### Pollo Spagnola | \$21



Basil linguine, chicken, artichokes, onions, spinach, mushrooms, olives, fresh basil, feta

#### Gambari | \$22



Basil linguine, shrimp, mushrooms, tomatoes, onions, fresh herbs

### **SPECIALTIES**

#### Add a side of soup or salad to any plate for \$5.50

#### Veggie Combo | \$19.25



Hummus, baba, tabbouleh, falafel, spanakopita, grape leaves

#### Lamb Shank Rice Bowl | \$25.25



Braised lamb shank, served with rice & white bean sauce

#### Cornish Hen | \$21 (\$)



Stuffed with rice, quinoa, ground beef, side of garlic sauce

#### Mashawe | \$29.95

Grilled beef, chicken, & kofta kabob, general serving of gyro, served over rice & white bean sauce, side of hummus

#### Moussaka | \$19.75

Eggplant, potato, ground beef, red sauce, Greek cream sauce, white bean sauce

### Lamb Chops | \$29.50 ( )





Served over rice & white bean sauce

#### Fattoush Salad | \$22



Sautéed jumbo shrimp, romaine, parsley, tomatoes, cucumbers, green peppers, brussels sprouts, zucchini, mushrooms, broccoli, cauliflower, banana peppers, olives, garbanzo beans, red onions, artichoke hearts, feta, sumac, mint, pomegranate, lemon juice, topped with toasted pita

### DESSERT

Baklava, Assorted | \$7.25

### WINF

#### House Glass \$9 | Bottle \$26.50

Red Cabernet Sauvignon | Merlot | Pinot Noir White Chardonnay | Pinot Grigio | Sauvignon Blanc

Lebanese Glass \$10 | Bottle \$35.25

## BEER

Almaza 🔼 | \$6.75

Gold Star 🔤 | Kosher | \$6.75

Heineken = | \$5.50

Corona | \$5.50

Budweiser | \$4.50

Labatt Blue Light **I**♦ | \$4.50

