

~ HOME OF THE KABOB ~

FERDOS GRILL

Cold Appetizers

Hummus

A blend of fresh cooked chickpeas, mashed with tahini, garlic and lemon juice served with olive oil & Pita bread.

\$11

Baba-Ghannouj

Roasted eggplant pureed with tahini, garlic and lemon juice served with olive oil & pita bread.

\$11

Labneh

Strained yogurt with olive oil.

\$10

Veggie Grape Leaves

Tender vine leaves stuffed & rolled with a savory mix of rice, tomatoes, onions, parsley, and house spices, slow cooked in lemon juice and olive oil broth.

\$10

Feta Cheese

Feta cheese block, topped with house seasonings.

\$12

Ferdos' Sampler

Tabbouli or Fatoosh, Hummus, Baba-Ghannouj, two Falafels and two Veggie Grape Leaves.

\$20

Raw Kibbi

Finely minced lean beef seasoned with cracked wheat, and house spices.

\$15

Mohamara

Sun dried peppers, bread crumbs, walnuts and olive oil.

\$13

Falafel

Vegetarian round patties of ground chickpeas, and house seasonings, fried to a golden crisp, served with tahini sauce.

\$12

Kibbeh Bil Sainieh

A mix of ground beef and cracked wheat stuffed with sautéed ground beef served with laban.

\$14

Fried Kibbi

A blend of beef and cracked wheat, hand rolled and stuffed with sautéed meat, onions and house seasoning.

\$12

Pies or Efthair

Pies

A trio of stuffed pies baked to perfection.

Spinach \$12

Meat \$12

Cheese \$12

Arayes

Seasoned minced beef stuffed in pita.

\$15

Zaatar Manakeesh

Dough topped with Zaatar mixed with olives.

\$13

Hot Appetizers

Ferdos Escargot

Sautéed in a blend of garlic herb butter, and shallots, garnished with flaky puff pastry.

\$15

Lamb Grape Leaves

Tender vine leaves stuffed & rolled with rice, lamb and house spice, slow cooked in lemon juice and olive oil broth.

\$13

Mussels "Meridionales"

Fresh mussels sautéed in garlic, leeks, tomatoes, and fresh herbs, served in a delicious broth.

\$19

Sautéed Hummus

Beef: Hummus topped with sautéed tender beef tips.

\$18

Chicken: Hummus topped with sautéed chicken tips.

\$16

Sautéed Mushrooms

Fresh mushroom caps sautéed in garlic herb, spices, butter and essence of white wine.

\$13

Shrimp Appetizer

Jumbo Shrimp, sautéed with tomatoes, leeks, garlic and seasonings.

\$14

Calamari

Crisply fried rings, served with lemon and marinara sauce.

\$18

Salad & Soups

Falafel Salad

Fresh lettuce, tomatoes, cucumbers radishes, parsley and falafel patties topped with tahini sauce.

\$18

Fatoosh Salad

Fresh cut tomatoes, cucumbers, onions, radishes and parsley mixed with pita chips and tossed with our house dressing.

\$14

Fava Bean Salad

Petite fava beans slowly simmered with a hint of garlic, lemon and topped with a refreshing mixture of parsley, onions and tomatoes.

\$13

Grilled Chicken Salad

Char-grilled chicken breast over fresh lettuce with tomatoes, cucumbers, red onions and house dressing.

\$19

Greek Salad

Fresh lettuce, tomatoes, cucumbers, pepperoncini, onions and black olives served with our house dressing topped with feta cheese and beets.

\$18

Tabbouli Salad

Freshly chopped parsley, mixed with diced tomatoes, onions and cracked wheat, tossed with our refreshing olive oil and lemon juice dressing.

\$14

Ferdos House Salad

Fresh lettuce, tomatoes, cucumbers, red onions and black olives, served with our refreshing house dressing.

\$13

– Add Beef, Kafta, Shrimp, Gyro or Tawook – **\$9**

Chicken Breast – **\$7**

~ HOME OF THE KABOB ~

FERDOS GRILL

Crushed Lentil

Hot, homemade, delicious.
Cup: \$5 | Bowl: \$8

Home of the Kabob

Shish Tawook

(Chicken Kabob) Two skewers of char-grilled marinated pieces of chicken breast and green pepper.
\$25

Shish Kabob

(Beef Kabob) Two skewers of char-grilled marinated beef (choice cut) tips, green peppers and onions.
\$29

Ferdos Mediterranean Delight

Combination of Shish Tawook, Shish Kafta, and Shish Kabob.
\$35

Shrimp Kabob

Two skewers of char-grilled jumbo Gulf shrimp, served with shrimp sauce.
\$29

Shish Kafta

Two skewers of char-grilled ground beef minced with parsley, onion, and Ferdos seasonings.
\$25

Veggie Kabob

Two skewers of char-grilled mushrooms, green peppers, tomatoes, carrots and onions.
\$25

Galaba

Your choice of chicken or beef, sautéed in olive oil & lemon sauce, carrots, onions, green peppers, broccoli and mushrooms, served with rice.

Chicken & Beef \$22

Shrimp Galaba \$25

Char-Grilled Chicken Breast

Two marinated char-grilled chicken breast.
\$25

Shawarmas

Falafel Shawarma

Vegetarian patties of ground chickpeas, and house seasonings, fried to golden crisp, rolled in pita with lettuce, tomatoes, pickles, parsley and tahini sauce, toasted and served with fries.
\$16

Chicken Shawarma

\$16

Beef Shawarma

\$16

Gyro Shawarma

Slices of lamb, lettuce, tomatoes, onion and cucumber sauce, rolled in pita and served with fries.
\$16

Ferdos Tacos

A trio of our famous Shawarmas: Chicken, Beef & Falafel.
\$19

Cheeseburger

A fresh kafta meat served with shredded cabbage accompanied with French fries.
\$16

From the sea

Broiled Yellow Tail Snapper

Snapper Fillet with artichoke & fresh mushroom sauce, onion served with rice and steamed vegetables.
\$33

\$33

Ferdos Shrimp and Chicken

Char-grilled shrimp and chicken breast, served on a bed of pasta with garlic bread. (Choice of Alfredo or Marinara Sauce)
\$33

\$33

Blackened Mahi & Shrimp

Shrimp and fillet of Mahi Seasoned with garlic and herbs, served with rice and steamed vegetables.
\$35

\$35

Grilled Salmon

Grilled Salmon fillet with rice and vegetables.
\$33

\$33

Mussels & Pasta

Fresh mussels sautéed in garlic, onion, tomatoes and fresh herbs, served on a bed of pasta.
\$33

\$33

Shrimp Scampi

Shrimp with rosemary, white wine, onion, tomatoes, lemon sauce and garlic, served on a bed of pasta.
\$33

\$33

Desserts

Mediterranean Pastry \$12

Chocolate Lava Cake \$8

Cheese Knafah \$9

Namura \$4

Baklava \$4

Specials

Lamb Chops

Marinated and char-grilled lamb chops, served with rice, steamed vegetables, onion/parsley mix and mint jelly
\$39

Hummus and More

Hummus topped with your choice of beef tenderloin tips or chicken, sautéed with onions, mushrooms, carrots, broccoli and green peppers.

Chicken or Beef: \$24

Shrimp: \$27

Lamb Shank

Marinated and cooked, served with rice, and vegetable (Potato, Carrots, Green Peppers, Celery, Onion).
\$34

\$34

Gyro

Slices of lean beef and lamb on a bed of lettuce and tomatoes over pita bread, served with rice, cucumber sauce and steamed vegetables.
\$22

\$22

Ferdos Special

Our famous signature dish. A combination of Shish Tawook, Shish Kafta and Shish Kabob. With Hummus, Baba Ghannouj and Tabbouli
\$42

\$42

Sides

Lebanese Rice \$5

French Fries \$5



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