

Soups & Salads

Soup of the day	Cup \$4	Bowl \$6
Soup of the day with a Garden Salad		\$8
Fattoush Fresh mixed greens, tomatoes, cucumbers, fried pita chips		\$9
Tabuli Fresh parsley, tomatoes, onions, bulgur, with tossed lemon juice & olive oil		\$7
Greek Salad Fresh mixed greens, tomatoes, cucumbers, olives, & Mediterranean feta, tossed Greek dressing		\$9
Baby Spinach Salad Baby Spinach, spiced Walnuts, California cheese, pine nuts, tossed with lemon vinaigrette		\$10
Port Wine Marinated Fruit Salad Fresh Mixed greens, Spiced Walnuts, Maytag Blue Cheese, seasonal fruit & Pomegranate reduction		\$11
Caesar Salad Romaine lettuce, Parmesan Cheese, Caesar dressing * Add Chicken \$4		\$9
Chinese Chicken Salad Grilled Chicken, Napa Cabbage, red peppers, carrots, wontons, rice noodles		\$12
Skirt Steak Salad Skirt Steak, mixed greens, cucumbers, tomatoes, avocado, and Ranch dressing		\$12

Burgers & Sandwiches

Eden Sirloin Burger Fresh Filet Mignon, Gruyere Cheese, fresh lettuce, tomato and grilled onions served on brioche	\$10
Vegetarian Burger Garden Burger, Gruyere Cheese, fresh lettuce & tomato, grilled onions served on brioche	\$8
Filet Mignon Burger Marinated Filet Mignon grilled to your order, Gruyere Cheese, fresh lettuce & tomato, sautéed onions served on brioche	\$12
Falafel Sandwich Fresh ground Falafel, diced tomato, Tabuli, Tahini sauce, served inside pita bread	\$8
Chicken Shawarma Sandwich Tiny sliced Chicken Shawarma, tomatoes, served inside pita bread with garlic paste	\$9
Tuna Salad Sandwich Tuna salad with dill, Swiss Cheese & sliced tomato, with Romaine lettuce, served on Sourdough bread	\$10
Chicken Breast Sandwich with Chipotle Aioli Grilled Chicken Breast, lettuce, tomatoes, Asiago cheese, Chipotle Aioli	\$10
Turkey Club Grilled Ciabatta Bread, Turkey, bacon, fresh lettuce & tomato. <i>*All Burgers & Sandwiches come with your choice of Zesty Fries or a small garden salad</i>	\$10

Seafood

Grilled Salmon \$18

Salmon grilled served with Tomatillo Sauce and home potatoes and sautéed vegetables.

Balsamic Roasted Salmon \$18

Salmon grilled and served with Balsamic reduction served with mashed potatoes and sautéed vegetables.

Sautéed Shrimp \$18

6 Jumbo Sautéed Shrimp marinated with lemon, served with rice topped with almonds and sautéed vegetables.

Sea Food Sampler \$18

Calamari, popcorn shrimp and blackened Ahi Tuna served with Singapore chili sauce and Balsamic reduction for added flavor

Rainbow Trout \$18

Fresh Rainbow Trout Fish, lightly battered and fried topped with Lemon butter sauce and served with pilaf rice and sautéed vegetables.

Mediterranean Sea Bass Market

Fresh Sea Bass deep-fried served with Tzatziki sauce rice topped with almonds and sautéed vegetables

Catch of the Day Market

Fresh Wild Catch of the day.

Pasta

Chicken and Spinach Ravioli \$12

Chicken and spinach ravioli served with your choice of Alfredo sauce, Marinara or Pescatore sauce

South West Fettuccini \$12

Grilled Chicken Breast served with roasted red peppers, sweet caramelized onions, cilantro and a Tequila cream sauce over fettuccini.

Angel Hair Pasta \$15

Deep Sea Shrimp, Sausage, Roma tomatoes, basil and marinara sauce.

Seafood Pasta Market

Salmon, Shrimp, Calamari, and Red Snapper served over pasta with Marinara sauce

[Some of dishes contain almonds and/or nuts, please advise if you have allergies towards nuts](#)

18% Auto Gratuity may be added to parties over 6 guests or checks over \$100 per table

Cold Appetizers

Hummus	\$8
Garbanzo beans, Tahini, and a touch of lemon served with either warm or fried Pita bread	
Spicy Hummus	\$9
Hummus & LehmeH	\$10
Hummus topped with diced beef, pine nuts and oil, served with warm pita bread or fried pita bread	
Mutabal	\$8
Roasted Egg Plan, Tahini, lemon and a hint of garlic, served with warm pita bread or deep fried pita bread	
Mouhamara	\$8
Crushed walnuts, breadcrumbs, roasted red pepper and pomegranate juice	
Mediterranean Cheese	\$7
Mediterranean Feta	
Shankleesh	\$7
Aged Lebanese Cheese, herbs, tomatoes, onions and olive oil	
Labneh	\$7
Mediterranean yogurt cheese, with a hint of lemon and mint	
Grape Leaves	\$7
Grape Leaves stuffed with rice, tomatoes and spice blend	
Basturma	\$9
Aged beef Carpaccio with drizzled olive oil	
Kibbeh Nayii	\$9
Lebanese steak tartar, with bulgur and mint, topped with red onions, pine nuts and drizzled olive oil	
Makdous	\$7
Baby eggplant stuffed with walnuts, garlic, and spices	
Cucumber & Yogurt	\$7
Cucumber and yogurt mixed together, with a touch of mint	
Tuna Tartar	\$12
Layered Tuna Tartar with Mango and Wonton Chips	
Shrimp Cocktail	\$15
Deep Sea Shrimp served with cocktail sauce	
Vegetable Platter	Regular \$8 Large \$12
Fresh zucchini, carrots, broccoli, celery and cucumbers served with your choice of ranch or blue cheese dressing	
Eden Maza (Serves 4 People)	\$70
Hummus, Mutabal, Labneh, Mediterranean Cheese, Grape Leaves, Kibbeh Nayii, Tabuli, Fattoush Salad, Kibbeh Makliya, Falafel, Fatayer Cheese	

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Hot Appetizers

Falafel	\$7
Homemade ground Garbanzo beans, blend of spices deep-fried served with Tahini sauce	
Mediterranean Falafel Rolls	\$10
Mediterranean Falafel, cilantro, jalapeno wrapped in egg rolls	
Sambousek	\$8
Filo dough stuffed with fresh ground beef, onions and spices	
Kibbeh Makilya	\$8
A blend of fresh ground beef, crushed bulgur, onions and pine nuts deep-fried to flavor	
Fatayer Cheese	\$8
California and Mediterranean Feta cheese wrapped in filo dough deep fired and made fresh	
Fatayer Spinach	\$8
Filo dough stuffed with fresh spinach, onions and spices	
Halloum	\$8
Pan Fried aged Lebanese cheese	
Makanek	\$12
Sautéed Lebanese sausages tomatoes, onions with a hint of lemon juice	
Soujuk	\$12
Pan-fried Armenian sausages marinated with lemon	
Frog Legs	\$12
Pan-fried with lemon topped with cilantro and French fries	
Arrayes	\$10
Seasoned ground beef thinned and placed on toasted pita	
Quails	\$14
Marinated Quail, delicately seasoned and grilled to perfection	
Calamari	\$10
Fried Calamari served with cracked pepper, and homemade cocktail sauce and wasabi	
Royal Maza (Serves 4 People)	\$100
Hummus, Mutabal, Labneh, Mediterranean Cheese, Grape Leaves, Kibbeh Nayii, Tabuli, Fattoush Salad, Kibbeh Makliya, Falafel, Fatayer Cheese, Basturma, Sambousek, Mahamara, Lsanat, and Choice of Soujuk or Makanek	

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Desserts

Kanafe \$5
Melted cheese and grated kataki
Served hot and drizzled with
Rose water and simple syrup

Ashta with Honey \$5
Sweetened cream cheese topped
with honey and pistachio

Warm Bread Pudding \$8
Made fresh here at Eden
Served with mixed berries
And vanilla ice cream

Tiramisu \$7
Served with fresh berries

Chocolate Decadence Cake \$8
A double layer cake rich in
Chocolate

Ice Cream \$5
Please ask for fresh flavors

Baklava \$5
Filo Dough with walnut and honey
topped with caramel and rose water

Fresh Fruit Platter
Small for 2 \$10
Medium for 4 \$20
Large for 6 \$30

Crème Brule \$7
Made fresh at Eden Garden
Topped with berries

Cheese Cake \$7

Hot Ashta Roll \$7

Deep Fried and Sweetened cream cheese topped
with honey and pistachio

Hot Coffee & Tea

French Press \$4
Arabic coffee \$4

Arabic Hot Tea \$3
Cappuccino/Late \$5

Cold Beverages

Sodas \$3
Coke, Diet Coke, Dr. Pepper
Lemonade, Sprite, Orange,

Juices \$4
Apple Juice, Pineapple Juice,
Orange Juice

Ice Tea \$3
Unsweetened, Passion Fruit
and Raspberry

Acqua Panna & Pellegrino
Small \$4 Large \$6

Entrée

Falafel Plate	\$12
Falafel served with tomato, Fattoush salad and Hummus	
Vegetarian Combo	\$12
Hummus, Tabuli, Grape Leaves, Falafel with Tahini Sauce, and Mutabal	
Chicken Shawrma	\$13
Marinated Chicken Shawarma on a vertical rotisserie thinly sliced and served with Fattoush Salad and Hummus	
Lamb Shank	\$16
Slowly braised Lamb Shank, served with rice and Sautéed vegetables.	
Lamb Chops	\$24
Marinated and grilled New Zealand Lamb Chops served with home potatoes and sautéed vegetables.	
Lamb Kabob	\$16
Marinated Lamb on a skewer cooked over an open flame served with rice and sautéed vegetables.	
Filet Mignon Kabobs	\$14
Filet Mignon marinated and grilled on a skewer over an open flame served with rice and sautéed vegetables.	
Chicken Kabob	\$13
Chicken Kabob marinated and grilled fresh on a skewer served with rice and sautéed vegetables.	
Kefta Kabob	\$13
A special ground of ground beef, parsley, onions and spices grilled on a skewer served with rice and sautéed vegetables.	
Rib Eye Steak	\$22
14 oz of Prime USDA choice Rib Eye marinated and grilled to perfection served with home potatoes and sautéed vegetables.	
Angus Beef Steak	\$25
10 oz of Prime USDA Angus certified marinated and grilled to perfection served with mashed potatoes and sautéed vegetables.	
Three of a Kind	\$18
Filet Mignon, Chicken, and Kefta Kabob served over a bed of rice topped with almonds and sautéed vegetables	
Eden Mixed for Two	(Serves 2 Persons) \$35
A combination of Grilled Filet Mignon, Marinated Chicken and Kefta served over a bed of rice topped with almonds and sautéed vegetables.	
Eden Mixed Grill for Family	(Serves 4 People) \$70
A combination of Grilled Filet Mignon, Marinated Chicken and Kefta Kabobs served over a bed of rice topped with almonds and sautéed vegetables.	

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