

## Soups & Salads

<b>Soup of the day</b>	\$6
<b>Soup of the day with a Garden Salad</b>	\$8
<b>Fattoush</b>	\$9
Fresh mixed greens, tomatoes, cucumbers, fried pita chips	
<b>Tabuli</b>	\$7
Fresh parsley, tomatoes, onions, bulgur, with tossed lemon juice & olive oil	
<b>Greek Salad</b>	\$9
Fresh mixed greens, tomatoes, cucumbers, olives, & Mediterranean feta, tossed Greek dressing	
* Add Chicken or Steak \$4 * Add Shrimp or Salmon \$8	
<b>Caesar Salad</b>	\$9
Romaine lettuce, Parmesan Cheese, Caesar dressing	
* Add Chicken or Steak \$4 * Add Shrimp or Salmon \$8	
<b>Baby Spinach Salad</b>	\$10
Baby Spinach, spiced Walnuts, California cheese, pine nuts, tossed with lemon vinaigrette	
<b>Port Wine Marinated Fruit Salad</b>	\$12
Fresh Mixed greens, Spiced Walnuts, Maytag Blue Cheese, seasonal fruit & Pomegranate reduction	
<b>Chinese Chicken Salad</b>	\$12
Grilled Chicken, Napa Cabbage, red peppers, carrots, wontons, rice noodles	
<b>Skirt Steak Salad</b>	\$13
Skirt Steak, mixed greens, cucumbers, tomatoes, avocado, and Ranch dressing	

## Burgers & Sandwiches

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

*\*All Burgers & Sandwiches come with your choice of Zesty Fries or a small garden salad*

Some dishes may contain almonds and/or nuts, please advise if you have allergies towards nuts

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## Seafood

- Grilled Salmon** \$18  
Grilled Salmon, served with Tomatillo Sauce and home potatoes and sautéed vegetables.
- Balsamic Roasted Salmon** \$18  
Grilled Salmon, 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.
- Seafood Sampler** \$24  
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.
- 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

- Cheese Ravioli** \$12  
Cheese ravioli served with your choice of Alfredo sauce, Marinara or Pescatore sauce
- Southwest Fettuccini** \$12  
Grilled Chicken Breast served with roasted red peppers, sweet caramelized onions, cilantro and a Tequila cream sauce over fettuccini.
- Angel Hair Pasta** \$18  
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

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## Cold Appetizers

<b>Hummus</b>	\$8
Garbanzo beans, Tahini, and a touch of lemon served with either warm or toasted pita bread	
<b>Spicy Hummus</b>	\$9
<b>Hummus &amp; Lehme</b>	\$10
Hummus topped with diced beef, pine nuts and oil, served with warm or toasted pita bread	
<b>Hummus Sampler</b> <span style="background-color: yellow; font-weight: bold;">**NEW**</span>	\$12
Variety of flavored Hummus dip platter (Black Olives flavor, Garlic Flavor, Roasted Peppers flavor, and Pesto Flavor) served with warm or toasted pita bread	
<b>Mutabal</b>	\$8
Roasted eggplant, Tahini, lemon and a hint of garlic, served with warm or toasted pita bread	
<b>Mouhamara</b>	\$8
Crushed walnuts, breadcrumbs, roasted red pepper and pomegranate juice	
<b>Mediterranean Cheese</b>	\$7
Mediterranean Feta	
<b>Shankleesh</b>	\$7
Aged Lebanese Cheese, herbs, tomatoes, onions and olive oil	
<b>Labneh</b>	\$7
Mediterranean yogurt cheese, with a hint of lemon and mint	
<b>Grape Leaves</b>	\$7
Grape Leaves stuffed with rice, tomatoes and spice blend	
<b>Makdous</b>	\$7
Baby eggplant stuffed with walnuts, garlic, and spices	
<b>Cucumber &amp; Yogurt</b>	\$7
Cucumber and yogurt mixed together, with a touch of mint	
<b>Basturma</b>	\$9
Aged beef Carpaccio with drizzled olive oil	
<b>Kibbeh Nayeh</b>	\$9
Lebanese steak tartar, with bulgur and mint, topped with red onions, pine nuts and drizzled with olive oil	
<b>Lsanat (Tongue)</b>	\$9
Marinated Colorado USDA choice lamb tongue sautéed with lemon juice, garlic, parsley, and drizzled with olive oil (served Cold or Hot)	
<b>Tuna Tartar</b>	\$14
Layered Tuna Tartar with Mango and Wonton Chips	
<b>Shrimp Cocktail</b>	\$18
Deep Sea Shrimp served with cocktail sauce	
<b>Vegetable Platter</b>	Regular \$9    Large \$12
Fresh zucchini, carrots, broccoli, celery and cucumbers served with your choice of ranch or blue cheese dressing	
<b>Eden Maza</b> (Serves 4 People)	\$70
Hummus, Mutabal (Baba Ganoush), Labneh (Yogurt dip), Mediterranean Cheese, Grape Leaves, Tabuli Salad, Fattoush Salad, Kibbeh Makliyah (Fried Kibbeh), Falafel, Fatayer Cheese (Cheese Burak), and choice of Kibbeh Nayeh (Sish Kufta) <b>or</b> Muhamara	

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## Hot Appetizers

<b>Falafel</b>	Homemade ground Garbanzo beans, blend of spices deep-fried served with Tahini sauce	\$7
<b>Mediterranean Falafel Rolls</b>	Mediterranean Falafel, cilantro, jalapeno wrapped in egg rolls	\$10
<b>Vegetarian Tempura</b>	<b>**NEW**</b>	\$10
	Assorted vegetables beat lightly with flour tempura, battered and fried served with chili sweet and ranch dressing sauce	
<b>Sambousek</b>	Filo dough stuffed with fresh ground beef, onions and spices	\$8
<b>Kibbeh Makilyeh</b>	A blend of fresh ground beef, crushed bulgur, onions and pine nuts deep-fried to flavor	\$8
<b>Fatayer Cheese</b>	California and Mediterranean Feta cheese wrapped in filo dough deep fired and made fresh	\$8
<b>Fatayer Spinach</b>	Filo dough stuffed with fresh spinach, onions and spices	\$8
<b>Halloum</b>	Pan Fried aged Lebanese cheese	\$10
<b>Arrayes</b>	Seasoned ground beef thinned and placed on toasted pita	\$10
<b>Frog Legs</b>	Pan-fried with lemon topped with cilantro and French fries	\$15
<b>Makanek</b>	Sautéed Lebanese sausages tomatoes, onions with a hint of lemon juice	\$15
<b>Soujok</b>	Pan-fried Armenian sausages marinated with lemon	\$15
<b>Quails</b>	Marinated Quail, delicately seasoned and grilled to perfection	\$16
<b>Calamari</b>	Fried Calamari served with cracked pepper, and homemade cocktail sauce and wasabi	\$12
<b>Royal Maza</b>	<b>(Serves 4 People)</b>	\$110
	Hummmus, Mutabal (Baba Ganoush), Labneh (Yogurt dip), Mediterranean Cheese, Grape Leaves, Kibbeh Tabuli Salad, Fattoush Salad, Kibbeh Makilyeh (Fried Kibbeh), Falafel, Fatayer Cheese (Cheese Burak), Basturma (Aged Beef), Sambousek (Beef Burak), choice of Lsanat (Tongue) <b>or</b> Fatayer Spinach (Spinach Burak), choice of Nayeh (Sish Kufta) <b>) or</b> Muhamara, and choice of Soujuk (Armenian Sausage) <b>or</b> Makanek (Lebanese Sausage)	

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## Desserts

<b>Kanafe</b>	\$5	<b>Ice Cream</b>	\$5
Melted cheese and grated kataki served hot and drizzled with rose water and simple syrup		Please ask for fresh flavors	
<b>Ashta with Honey</b>	\$5	<b>Baklava</b>	\$5
Sweetened cream cheese topped with honey and pistachio		Filo dough with walnut and honey topped with caramel and rose water	
<b>Warm Bread Pudding</b>	\$8	<b>Fresh Fruit Platter</b>	
Made fresh here at Eden served with mixed berries and vanilla ice cream		Small for 2	\$10
		Medium for 4	\$20
		Large for 6	\$30
<b>Tiramisu</b>	\$7	<b>Crème Brule</b>	\$7
Served with fresh berries		Made fresh at Eden Garden topped with berries	
<b>Chocolate Decadence Cake</b>	\$8	<b>Cheese Cake</b>	\$7
A double layer cake rich in Chocolate			

## Hot Beverages

French Press	\$4
Arabic coffee	\$4
Arabic Hot Tea	\$3
Cappuccino or Latte	\$5

## Cold Beverages

<b>Juices</b>	\$3
Apple Juice, Pineapple Juice, Orange Juice, Cranberry, Lemonade.	
<b>Sodas</b>	\$3
Coke, Diet Coke, Dr. Pepper, Lemonade, Sprite, Fanta Orange	
<b>Ice Tea</b>	\$3
Sweetened, Unsweetened, Passion Fruit, Raspberry, Green Tea	
<b>Sole Water &amp; Pellegrino</b>	
Small \$4      Large \$6	
<b>Voss Water</b>	
Small \$6      Large \$8	

## Sides

Fries, Rice, or Mashed Potatoes	\$4	Garlic Mashed Potatoes	\$5
Sautéed Vegetables	\$4	Garlic Paste	\$1
Grilled Jalapenos	\$3		

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# Entrée

<b>Falafel Plate</b>	Lunch \$10	Dinner \$12
Falafel served with tomato, Fattoush salad and Hummus		
<b>Vegetarian Combo</b>	Lunch \$11	Dinner \$13
Hummus, Tabuli, Grape Leaves, Falafel with Tahini Sauce, and Mutabal		
<b>Hot Sampler <b>**NEW**</b></b>	Lunch \$16	Dinner \$18
Kibbeh Makliyah, Fatayer Cheese, Falafel, Choice of Sambousek or Fatayer Spinach		
<b>Chicken Shawrma</b>	Lunch \$12	Dinner \$14
Marinated Chicken Shawarma on a vertical rotisserie thinly sliced and served with Fattoush Salad and Hummus		
<b>Lamb Shank</b>		\$18
Slowly braised New Zealand Lamb Shank, served with rice and Sautéed vegetables.		
<b>Lamb Chops</b>		\$24
Marinated and grilled Colorado USDA choice Lamb Chops served with home potatoes and sautéed vegetables.		
<b>Lamb Kabob</b>	Lunch \$16	Dinner \$18
Marinated and grilled Colorado USDA choice Lamb on a skewer cooked over an open flame served with rice and sautéed vegetables. <a href="#">Substitute</a> to Tabuli and Hummus instead of Rice & Veggies for \$2		
<b>Filet Mignon Kabobs</b>	Lunch \$14	Dinner \$16
Filet Mignon marinated and grilled on a skewer over an open flame served with rice and sautéed vegetables. <a href="#">Substitute</a> to Tabuli and Hummus instead of Rice & Veggies for \$2		
<b>Chicken Kabob</b>	Lunch \$12	Dinner \$14
Chicken Kabob marinated and grilled fresh on a skewer served with rice and sautéed vegetables. <a href="#">Substitute</a> to Tabuli and Hummus instead of Rice & Veggies for \$2		
<b>Kefta Kabob</b>	Lunch \$12	Dinner \$14
A special ground of ground beef, parsley, onions and spices grilled on a skewer served with rice and sautéed vegetables. <a href="#">Substitute</a> to Tabuli and Hummus instead of Rice & Veggies for \$2		
<b>T-Bone Steak</b>		\$22
14 oz of Prime USDA choice T-Bone marinated and grilled to perfection served with home potatoes and sautéed vegetables.		
<b>Angus Beef Steak</b>		\$25
10 oz of Prime USDA Angus certified marinated and grilled to perfection served with mashed potatoes and sautéed vegetables.		
<b>Three of a Kind</b>		\$18
Filet Mignon, Chicken, and Kefta Kabob served over a bed of rice topped with almonds and sautéed vegetables. <a href="#">Substitute</a> to Lamb Kabob instead of Filet Mignon Beef for \$2		
<b>Eden Mixed Grill for Two</b>	(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. <a href="#">Substitute</a> to Lamb Kabob instead of Filet Mignon Beef for \$2 per person		
<b>Eden Mixed Grill for Family</b>	(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. <a href="#">Substitute</a> to Lamb Kabob instead of Filet Mignon Beef for \$2 per person		

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