

## MEDITERANEAN BOWLS

vegetarian

### SALADS \$9.95

#### armenian salad v

diced tomato, cucumber, red onion, parsley, drizzled with lemon and olive oil

#### fattoush v

arugula, mint, parsley, crisp romaine, tomato, cucumber, red pepper, onion, saj chips **NGF**, sprinkled with sumac, drizzled with pomegranate vinaigrette

#### monk salad v

roasted eggplant, red pepper, tomatoes, onion, cilantro, drizzled with lemon and olive oil

#### tabbouleh v **NGF**

finely diced tomatoes, chopped scallions, parsley, mint, whole wheat bulgur, drizzled with lemon and olive oil



### GRAINS \$9.95

ask about our gluten-free options

#### lentil rice v **NGF**

armenian salad, labne, walnut harissa

#### brown rice v **NGF**

tabbouleh salad, baba ganoush, walnut harissa

#### toasted couscous v **NGF**

fattoush salad, hummus, walnut harissa

### add protein to your salad or grain \$3.50

chicken za'atar      grilled haloumi v  
braised beef      grilled eggplant v  
anoush'ella kofta      lentil kofta v **NGF**  
lamajun

## MEZZE | SIDES

together to share - served with saj bread or chips  
chef mezze sampler for two \$20

### HOT

1 for \$5.95 | 3 for \$16

- hummus + braised beef | chicken | spiced lamb
- baba-ganoush + spiced lamb
- lentil rice + labne v
- couscous + za'atar chicken | braised beef **NGF**
- grilled eggplant + labne + lamajun crumble
- baked za'atar fries v
- spiced braised beef + zhouk
- za'atar chicken + garlic
- anoush'ella kofta + sumac onion + tahini
- sabich (grilled eggplant) without the wrap
- grilled haloumi v

### COLD v

1 for \$4.25 | 3 for \$12

- hummus
- baba ganoush
- labne + za'atar
- walnut harissa **NGF**
- lentil kofta **NGF**
- tabbouleh **NGF**
- monk salad
- armenian salad
- za'atar chips **NGF**
- pickled turnip

ADD COLD SIDE | MEZZE TO YOUR WRAP, SALAD OR GRAIN FOR ONLY \$3.50

soup of the day \$5.50



## FLATBREAD WRAPS WE CALL "M'ANOUSH"

available with gluten free bread +\$2.50 *make it spicy*

vegetarian



meat lover

#### za'atar \$6.55

mediterranean herbs mixed in olive oil, tomatoes, cucumber, mint, olives, pomegranate + cheese | labne | egg 75¢ ea

#### mediterranean \$9.25 **NGF**

hummus, walnut harissa, topped with tomato, cucumber, mint, olives, sumac onion, radish, pomegranate

#### red lentil kofta \$9.25 **NGF**

red pepper paste, a mix of red lentil, bulgur, onions, topped with tomatoes, cucumber, parsley, pickled turnip

#### baked chickpeas fritters \$9.25 **NGF**

hummus, baked falafel (crispy outside, soft inside) lettuce, cucumber, tomatoes, pickled turnip and a drizzle of tahini sauce

#### cheese \$7.50

melted anoush'ella cheese, tomatoes, cucumber, mint, sprinkled with sesame, nigella seed + sujuk (armenian sausage) \$1.50

#### anoush'ella omelette \$7.50

two eggs, anoush'ella cheese, tomatoes, cucumber, mint, black olives, green onion, pickled turnip, za'atar + labne 75¢ | + sujuk (armenian sausage) \$1.50

#### sabich \$9.25

hummus, grilled eggplant, eggs, tomatoes, cucumber, parsley, onions, turnip, drizzled with amba, tahini, spicy zhouk sauces

#### grilled haloumi \$9.25 **NGF**

walnut harissa, grilled haloumi cheese topped with arugula, pomegranate, mint



#### lamajun "burger wrap" \$10

spiced minced lamb + beef mix topped with arugula, roasted eggplant, radish, pomegranate

#### chicken za'atar \$10.00

hummus, slow-roasted za'atar marinated chicken topped with tomatoes, baked fries, pickled turnip, anoush'ella garlic sauce

#### anoush'ella kofta \$10.00

hummus, spiced lamb + beef meat balls, topped with mint, pomegranate, sumac onion, parsley mix, tahini, zhouk sauces

#### overnight braised beef \$10.00

baba-ganoush, braised beef with exotic spices, topped with cilantro, pickled turnip, tomato, drizzled with our sauces

## LABNE BAR - SAVORY

\$6.25

#### lamajun mix + olive

marinated ground meat, black olives, pomegranate, olive oil, fresh mint

#### walnut harissa + feta v **NGF**

walnut harissa, feta cheese, pine-nuts, pomegranate, fresh mint, olive oil

#### tzatziki v

cucumber, tomatoes, black olives, mint, drizzled with olive oil

#### eggplant + chickpeas + tahini v

tahini, chickpeas, eggplant, garlic, pinenuts, pomegranate, za'atar, olive oil



# BRUNCH

Saturdays & Sundays

## ful (fūl) \$8.75 v

fava bean cooked overnight with aromatic spices with tomato, cucumber, parsley, onion + pickled egg +\$1

## labne shakshuka \*\$9.75 v

poached eggs with garlicky labne, mint, drizzled with spicy olive oil, zouk, armenian salad, black olives, pickled turnip

+ sujuk (armenian sausage) \$1.50  
+lamb meatball \$3.50

## shakshuka \*\$9.75 v

crushed fresh tomatoes, onion with our spices, topped with black olive, cilantro, poached egg

+ sujuk (armenian sausage) \$1.50  
+lamb meatball \$3.50

## kenefe \$9.75 v NGF

crushed filo dough with anoush'ella cheese wrapped with m'anoush with sesame seeds, orange blossom syrup

## mezze for two \$28 v

shakshuka, ful, za'atar manoush, hummus

## anoush'ella omellete \$7.50

two eggs, anoush'ella cheese, tomatoes, cucumber, mint, black olives, green onion, pickled turnip, za'atar

v vegetarian NGF not gluten-free

- Please note that we are not a gluten or nut free facility.
- All menu items are gluten-free unless otherwise noted by NGF and when gluten-free bread is substituted for saj bread.
- Before placing your order, please advise us if anyone in your party has any food allergies.
- Consuming raw eggs may increase your risk of foodborne illness



## SWEETS

### labne bar \$5.75

#### banana + almond v

banana, almond, pinenuts, cinnamon, honey

#### blueberry + power seeds v NGF

blueberries, chia, pumpkin, sunflower seeds, walnuts, grape molasses

#### mango + chocolate v NGF

mango, pistachios, chocolate pearls, fresh mint, honey

#### fresh fruit granola v NGF

seasonal fresh fruit, our granola, grape molasses

### m'anoush \$7.50

gluten-free bread +\$2.50

#### nutella chocolate v NGF

strawberry, banana, cinnamon, honey, granola

#### anoush'ella smores v NGF

nutella with graham crackers, marshmallows

#### anoush'ella peanut butter

with seasonal berries

#### halva- sesame candies

with seasonal berries

#### ashta + banana \$5.75 v

ricotta cheese, pistachio, honey

#### rice pudding \$5.75 v

pomegranate, berries, honey, pistachio

anoush'ella  
saj kitchen



our menu is inspired by the bold,  
fresh flavors found in the street foods  
of the Eastern Mediterranean



35 West Newton St.  
South End - Boston

857-265-3195

1205 Market Street  
Lynnfield MA

Time Out Market  
Fenway, MA

## glossary



**ZA'ATAR** /zah-tahr/  
a special blend of spices composed of thyme, toasted sesame, sumac, salt and marjoram.



**MEZZE** /'mezze/  
small dishes to be shared with friends and family; is generally accompanied by drinks like arak.



**WALNUT HARISSA**  
"muhammara" is a hot pepper dip originally from Aleppo, Syria, found in Levantine and Turkish cuisines.

**LABNE** /lebnet/  
a yogurt that has been strained of most of its liquid. It is creamy and has a sharp and tangy flavor.



**M'ANOUSH**  
/man.o-.oSH/  
a thin flatbread cooked on saj (a convex griddle) and then wrapped for serving.



anoush'ella / un.ooSH.ella / means "may it be sweet". it's an expression of the love, pride and enjoyment that goes into serving someone who enjoys food and thanks you.

www.anoushella.com