

JERUSALEM WRAPS

Served with our addictive Za'atar pita chips, daily pickle and olives. All come with lettuce, tomato and fresh herbs. Homemade hot sauce and onion can be added by request.

FALAFEL (V) \$9⁵⁰

Falafel patties nestled in hummos and tahini sauce. Add feta for \$2.

HUMMOS & TABOULEH (V) \$9

Classic hummos layered with fresh tabouleh.

BABA GHANOIJ & YOGURT (Veg) \$9

Smoky, creamy eggplant baba ghanouj and cool cucumber-yogurt salad rolled into a light and flavor-packed delight.

Add a small 2oz cup of Yogurt Dip Hummos or Tahini to any wrap for just \$1!

THE TURK \$10⁵⁰

Soujouk (slightly spicy, cured beef sausage) sliced thin and grilled with melted provolone cheese. Served with baba ghanouj and cucumber-yogurt sauce. It's delicious, our favorite wrap!

THE ARMENIAN \$10⁵⁰

Basterma (air dried beef tenderloin, covered in garlic, fenugreek and other spices) thinly sliced and warmed up with melted provolone. Wrapped with baba ghanouj and cucumber-yogurt.

SHAWERMA \$10⁵⁰

Homemade spit-roasted cuts of lean lamb and beef, with tahini sauce, and our fresh herb-spice mixture.
Limited availability.

SHISH KEBAB WRAPS

Delicious hand trimmed and marinated skewers, grilled and wrapped in our thin lavash bread with fresh herb-spice mixture. Choice of...

CHICKEN \$10

All white meat chicken with delicate seasoning.

LAMB \$11

Lean marinated and spiced lamb cubes.

KIFTA \$10

In-house chopped lamb and beef mixed with aromatic spices and fresh herbs.

(V) indicates Vegan
(Veg) indicated Vegetarian

01-2021



DINE IN • TO GO • CATERING • MARKETPLACE

Tuesday - Thursday

11-7pm

Friday & Saturday

11-8pm

336-279-7025

310 S. Elm Street • Greensboro, NC 27401

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www.jerusalemmarket.com

"You Will Be Pleased"

PLATTERS

Platters are served with any of the 2 following: Rice, Fries, Hummos, Tabouleh, Baba Ghanouj, Yogurt Cucumber or Potato Salad. Feta Dip or Falafel +\$1

CHICKEN KEBAB	\$13 ⁵⁰	KIFTA	\$13 ⁵⁰
ALA CARTE	\$6	ALA CARTE	\$6
Char-grilled chicken breast prepared with our signature lemon juice and garlic marinade. Made with fresh herbs and house blended spices.		In-house chopped lamb and beef mixed with aromatic spices and fresh herbs formed on a skewer and grilled.	
LAMB KEBAB	\$17	SHAWERMA	\$14
ALA CARTE		ALA CARTE	\$6
Tender, hand trimmed pieces of lamb, skewered and grilled to order. As good as it gets right here!		Rotisserie Shawerma is an Old City specialty. Lamb and beef stacked and slowly spit-roasted until crispy. <i>Limited availability.</i>	

COMBINATION PLATES

JERUSALEM CLASSIC (V)	\$13 ⁵⁰	NEW JERUSALEM (Veg)	\$13 ⁵⁰
A traditional all vegetarian sampler. Hummos, tabouleh, spinach pie, falafel, pickles, olives and a stack of our Za'atar dusted pita chips.		Another taste of Jerusalem! Baba ghanouj, yogurt cucumber dip, dolmathes, falafel, pickle, olives, and a stack of our famous chips.	
AMIR SALAD	\$13	FALAFEL PLATE (V)	\$10 ⁵⁰
Another customer favorite, our classic Deborah Salad with a skewer of fresh grilled chicken on top.		By popular demand! Four falafel patties served with hummos, tabouleh, a dab of tahini and our Za'atar chips.	

SALADS

DEBORAH SALAD (Veg)	\$9	SALIBA'S FATOOSH SALAD (V)	\$8
Our special house salad. Fresh romaine and local seasonal greens, tomato, cucumber, radish, scallion and calamata olives with oregano-feta vinaigrette. Topped with creamy French Feta cheese.		Traditional village salad. Tomato, cucumber, romaine, onion, fresh mint, parsley, and Aleppo pepper with extra virgin olive oil, lemon, and spiced pita crackers.	
GREEN GARDEN (Veg)	\$9		
Romaine, leaf and butter lettuces, spinach, baby kale, cucumbers, and shaved Graviere cheese with lemon vinaigrette.			

Check our Specials Board

MEZZE *Small Plates*

HUMMOS (V)	\$5	FALAFEL (V)	\$5
The original, world famous Jerusalem Market hummos! Chickpeas, tahini, lemon juice, and garlic. Garnished with fresh parsley, Aleppo pepper, and extra virgin olive oil from Koura.		Crispy, ball shaped fava beans and chickpeas blended with fresh garlic, parsley and spices.	
TABOULEH (V)	\$4	DOLMATHES (V)	\$6
Hand picked mint and parsley with cucumbers, tomatoes, and cracked wheat. Finished with extra virgin olive oil and fresh squeezed lemon juice.		Hand rolled grapevine leaves stuffed with our own hearty vegan rice mixture.	
BABA GHANOUJ (V)	\$6	SPINACH PIE (V)	\$5
Fire roasted eggplant (hand cleaned and diced for a chunky texture) blended with tahini, lemon juice, and garlic.		Jerusalem Market's original recipe. Homemade pita dough stretched thin around spinach, onions, olive oil, and sumac.	
FOULE (V)	\$5	CHEESE PIE (Veg)	\$6
Fresh steamed chickpeas and fava beans, mashed to create a chunky blended bean salad.		Feta, Mozzarella, and Romano blended with oregano and other spices. Baked in our hand stretched dough.	
JERUSALEM POTATO SALAD (V)	\$4	RICE PILAF (Veg)	\$4
Yukon Gold potatoes tossed in our lemon olive oil dressing, scallions, and tangy sumac.		Fresh cooked long grain basmati with lightly toasted angel hair pasta.	
YOGURT CUCUMBER DIP (Veg)	\$5	HOUSE-MADE FRIES (V)	\$4
Strained yogurt (labneh) blended with diced cucumbers, garlic and fresh mint. Like tzatziki but better!		Twice cooked, fresh cut potatoes lightly tossed in our sea salt and fresh herb mixture.	
FETA DIP (Veg)	\$6		
Jerusalem Market's nod to the southern classic pimiento cheese. Greek feta blended with extra virgin olive oil, lemon juice, and spices.			

