



A SEASONAL KITCHEN CRAFTS MENU

BITES FROM THE PAST

One step forward, two steps back? Is there even such a thing when it pertains to the arts and culinary? Nah, and so we kindly invite you to retrospect, as we throw it back and dip into the Pita Jungle menus of yesteryear. Call us irreconcilable romantics, nostalgic, or call us what you want, these dishes are truly delish: constants of delightful taste in an ever-changing world of preferences and whims.

Of course, we couldn't help but innovate a little, as the Pita bounced forward as well, and a couple of new items came through.

Please enjoy this Seasonal Kitchen Craft, with a lot of bites from the past and some nibbles from the best of what now inspires...

The Art of Eating Healthy®

- Bassel, Nelly & Fouad



BITES FROM THE PAST



Avocado Hummus

Small 7.29 / Large 9.99

Garbanzo beans, avocado, tahini, fresh garlic, evoo, lemon juice, jalapeno, pico de gallo, blue corn chips + chicken 4.99

VEG Moroccan Gazpacho

Cup 3.99 / Bowl 5.99

Tomato, garbanzo beans, cucumber, onion, cilantro, celery, jalapeno, golden raisins, lemon juice, seasonings.

Served cold with pine nuts and pita chips + shrimp 4.99

V GF with cucumbers

Mediterranean Ceviche 13.99

Argentine wild shrimp, avocado, Persian cucumbers, tomatoes, red onion, fresh cilantro, fresh lemon juice, evoo, homemade tortilla chip, golden raisins

Gambas Con Ajo 12.99

Argentine wild shrimp sautéed, garlic, cilantro, made-from-scratch tomato sauce, fresh pesto & cheese pita crisp

Wood-Fired Medchilada 13.99

Mediterranean-style dark-meat chicken asada, Pita Jungle mixed bean stew, cheddar, mozzarella, wrapped in lavash flatbread. Served with pico de gallo-turmeric brown rice, shredded lettuce, tzatziki

VEG with tofu

Chicken Avocado Pita Tostada 12.99

Mediterranean-style dark-meat chicken asada, avocado, cilantro-avocado crema, tomatoes, cucumbers, pickled red onions, corn, bell peppers, black beans, black bean hummus, feta, pine nuts, baby arugula, pea sprouts, chipotle vinaigrette, pita tostada, lime

Tuna Melt 11.99

Line caught Albacore tuna salad, red onions, tomatoes, mozzarella, cheddar, wood-fired to a crisp in a pita pocket. Served with a side salad

SIDES

Fries 3.75

with a side of toum

Garlic Cilantro Fries 4

Fries, garlic, cilantro, romano cheese, salt, side of toum

Po'Boy Fried Rice 14.99

A flash stir fry of Argentine wild shrimp, carrots, zucchini, yellow squash, broccoli, cauliflower, turmeric brown rice, onions, fresh jalapeno, garlic, ginger, egg, soy sauce, garnished with cilantro, mint, cajun spice, and lemon wedge

VEG Avocado Fetoosh Salad 12.99

Avocado, seasonal mixed greens, tomatoes, cucumbers, green bell pepper, red onion, taboule, chipotle vinaigrette, baked pita crumbles + chicken 4.99 | + shrimp 4.99

INFLATION BUSTERS

VEG V Wood-Fired Cauliflower Taco 3

Wood-fired caramelized cauliflower, tahini, Pita Jungle sriracha, caramelized onions, toasted pine nuts, parsley, corn tortilla

GF Shawarma Toum Chicken Taco 3

Mediterranean-style dark-meat chicken asada, toum, tomatoes, pickles, radish, red onions, fresh jalapeno, cabbage-kale super greens, tahini, Pita Jungle sriracha, parsley, corn tortilla

Skinny Toum Chicken Wrap 3

Mediterranean-style dark-meat chicken asada, toum, tomatoes, pickles, red onions, tahini, Pita Jungle sriracha, parsley, mint, lavash wrap

VEG Falafel Skinny 3

Original or baked falafel, tahini, Pita Jungle sriracha, tomatoes, pickles, red onions, parsley, mint, lavash wrap

V with baked Falafel

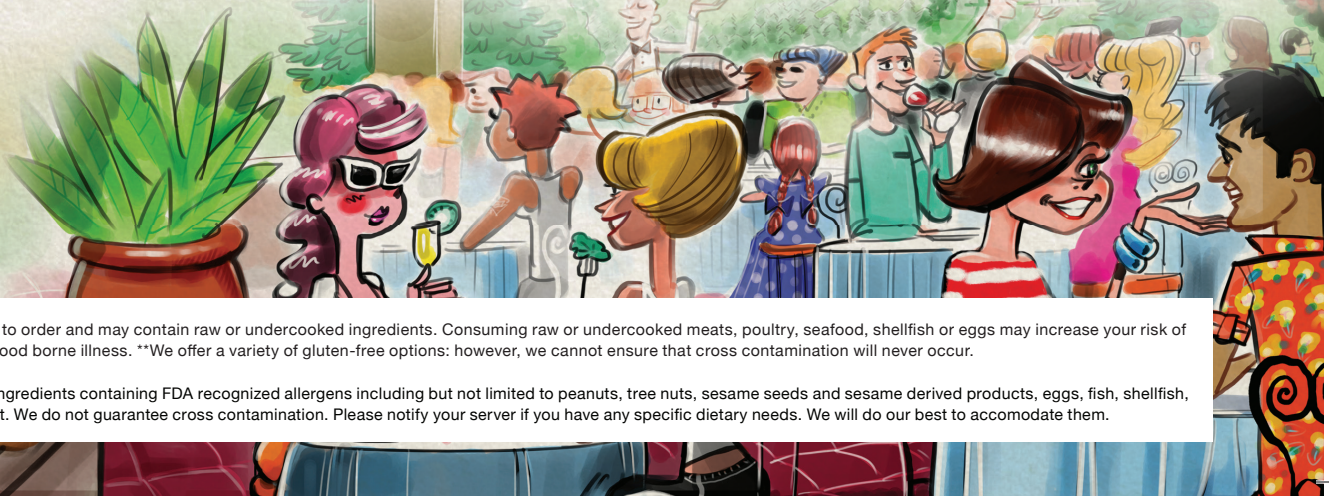
DESSERTS

Kneffe Cheesecake 4

Baklawa Sorbet 5

Raspberry sorbet, chocolate dipped baklawa roll, chocolate syrup, fresh strawberry, garnished with mint

VEG Vegetarian V Vegan GF Gluten Free



*These items may be cooked to order and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. **We offer a variety of gluten-free options: however, we cannot ensure that cross contamination will never occur.

Our facilities use or may use ingredients containing FDA recognized allergens including but not limited to peanuts, tree nuts, sesame seeds and sesame derived products, eggs, fish, shellfish, milk, soy and wheat. We do not guarantee cross contamination. Please notify your server if you have any specific dietary needs. We will do our best to accommodate them.