

FAMILY MEALS 62

4 people
take-out orders only

Starter

Choose 1

- Hummus
(regular, cilantro jalapeno or as a duo)
- Caramelized Cauliflower with Tahini
(wood-fired or original)

Entrée

Choose Pita or Bowl

- Pita (regular, wheat, greek, +\$5.99 for gf pita)
- Bowl (turmeric brown rice)

Add Greens

Choose 1

- Cabbage Kale Mix or Lettuce
(comes also with red onions,
diced tomatoes, pickles)

Add Sauce

Choose 1

- Tzatziki, Garlic Dip, Tahini

Add Protein

Choose 1

- Chicken, Gyro, Philly Steak,
Falafel Ball, Tofu, +\$15 for Salmon

Side or Salad

Choose 1

- Greek Salad, Spinach Pasta Salad,
Mediterranean Chopped Salad, Organic Red
Quinoa with Cilantro Jalapeno, Mozzarella
Tomato & Basil, Roasted Veggies, Mac &
Cheese

Dessert

- Walnut Baklava

MEZZE PLATTER 33

(vegetarian option available)

hummus & chicken with pine nuts, fresh mozzarella tomato & basil,
kafta mini pockets, baked pita chips, feta, pickles, cucumber

SIDES

Extra Pita 1.19

Pita Chips 2.89

Gluten-Free Pita** 2.59

Avocado 3.19

Garlic-Herb
Smashed Potatoes 5.49

Lentils & Turmeric
Brown Rice 5.49

Garlic Mushrooms 5.49

BEVERAGES

Assorted Pepsi® and Dr. Pepper® Products 3.79

Assorted Pepsi® & Bubly cans 1.99

Freshly Brewed Iced Tea 3.79

tropical (black) // berry hibiscus (herbal) //
paradise (green)

Freshly Made Guava Lemonade 3.79

Lemonade Iced Tea 3.79

Iced Chai Latte 3.69

LifeWTR (20oz/1L) 2.99/3.99

Bottled Water 1.99

Sparkling Water 3.69

DESSERTS

Chocolate-Dipped Walnut Baklava Rolls (3) 7.69

Walnut Baklava Rolls (3) 6.69

Carrot Cake 7.99

Turtle Cheesecake 7.99

Vanilla Frozen Yogurt Scoop 4.49

Gluten-Free Brownie** 6.69

Rice Pudding 6.69

Falafel Ball 1.79

Griddled Marinated
Organic Tofu 4.79

Wood-Fired
Norwegian Salmon* 9.99

Mahi-Mahi* 9.99

Ahi Tuna* 9.99

Chicken Breast 6.69

Gyro, Shaved 6.69

Kafta Beef* Patty 6.69

Philly Steak, Shaved 6.69

Grilled Chicken

w/ Pine Nuts 6.69

LOCATIONS

AHWATUKEE: I-10 & E Ray • 480-785-7482

ARCADIA: 44th St & Indian School • 602-955-7482

ARROWHEAD: 75th Ave & Bell • 623-486-2615

CHANDLER: Dobson & W Ray • 480-855-3232

CHANDLER HEIGHTS: Gilbert Rd & Chandler Heights • 480-219-0747

DESERT RIDGE: Tatum & 101 N • 480-473-2321

DOWNTOWN PHOENIX: 3rd Ave & Roosevelt • 602-258-7482

FLAGSTAFF: Regent & Butler • 928-774-0086

GILBERT: Val Vista & Williams Field • 480-814-2535

GRAND CANYON UNIVERSITY: 35th Ave & Camelback

MESA – DANA PARK: Val Vista & US 60 • 480-339-3595

MESA – RED MOUNTAIN: Higley & McKellips • 480-590-6058

MESA – SOUTHERN: Dobson & Southern • 480-615-7482

NORTERRA: I-17 & Happy Valley • 623-587-5572

PARK WEST: 101 N & Northern • 623-328-7429

QUEEN CREEK: Ellsworth & Rittenhouse • 480-987-6767

SCOTTSDALE – FLW: Frank Lloyd Wright & Thompson Peak • 480-949-7482

SCOTTSDALE – SHEA: Scottsdale & Shea • 480-922-7482

TEMPE @ MILL: Mill & University • 480-804-0234

TUCSON – ORACLE & INA: Oracle & Ina • 520-797-7482

UPTOWN PHOENIX: 7th St & Missouri • 602-277-7482



Menu Items may vary by location. Prices are subject to change.

*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 foodborne illness. Olives may contain pits.

**Pita Jungle is pleased to offer a variety of gluten-free friendly and vegetarian/vegan options. 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.

AZ_25/1_Corp

TO GO MENU

PITAJUNGLE.COM



STARTERS

small dips 1 pita | large dips 2 pitas
all dips can be ordered as a duo or trio
avocado +3.19 | extra pita +1.19
substitute with gluten-free pita** +1.39
choice of pita: regular, whole wheat or greek pita

Hummus 7.69/10.59
chickpeas, tahini, fresh garlic, evoo, lemon juice, garbanzo confit, pita

Roasted Bell Pepper Hummus 7.69/10.59
chickpeas, tahini, roasted red bell peppers, fresh garlic, lemon juice, garbanzo confit, pita

Cilantro Jalapeno Hummus 7.69/10.59
chickpeas, tahini, fresh cilantro, fresh jalapeno, fresh garlic, evoo, lemon juice, pico de gallo, pita

Hummus with Grilled Chicken 16.39
grilled marinated all-natural chicken breast, choice of hummus, toasted pine nuts, pita

Hummus with Kafta Beef* 16.39
ground beef mixed with minced onions, diced tomatoes, jalapeno, parsley, mediterranean seasoning and pomegranate molasses, choice of hummus, toasted pine nuts, pita

Hummus with Seared Ahi Tuna* 17.79
fresh ahi tuna, curried sesame crust, choice of hummus, pita, served medium rare

Hummus & Taboule 11.59
hummus, taboule, pita

SIGNATURE ENTRÉES

Mahi* & Pita Chips 19.99
wood-fired mahi-mahi, cilantro jalapeno hummus, pico de gallo, toasted pine nuts, sprouts, lemon, seasoned pita chips

Wood-Fired Norwegian Salmon* 19.99
norwegian salmon, garlic-herb smashed potatoes, wilted spinach

Wood-Fired Chicken 18.59
marinated all-natural chicken breast, garlic-herb smashed potatoes, wilted spinach, light tomato-garlic sauce

Chicken Del Sol 15.49
southwest style all-natural chicken breast, black beans, corn, diced tomatoes, cilantro, garlic, chipotle-cheddar pita crisp

Baba Ganoosh 7.69/10.59
roasted eggplant, tahini, yogurt, fresh garlic, evoo, lemon juice, kalamata olives, pita

Garlic Dip 7.69/10.59
emulsion of fresh garlic, lemon juice, oil, smashed potatoes, pita

Tzatziki 7.69/10.59
yogurt, cucumber, fresh garlic, mint, za'atar, pita

Dolmades 4.49
two grape leaves stuffed with rice, tomatoes, onions, parsley, red bell peppers, canola oil, evoo, cilantro, dill, mint, lemon juice, garlic
every additional dolma +2.19

Blue Corn Nachos 13.29
blue corn tortilla chips, lemon-cilantro mixed beans, melted cheese, pico de gallo, fresh cilantro, seasoned yogurt sauce
grilled marinated all-natural chicken +4.99

Mediterranean Antipasto Platter 17.59
hummus duo, baba ganoosh, tzatziki, taboule, dolma, mozzarella-tomato & basil, falafel, feta, kalamata olives, cucumber, pita

Mozzarella Tomato & Basil 13.29
fresh mozzarella, sliced hothouse tomato, fresh basil, baby arugula, tuscan kale, evoo, organic balsamic reduction, seasoned pita chips

Spinach Four-Cheese Quesadilla 13.29
cheddar, mozzarella, feta, swiss, lavash bread, fresh spinach, tzatziki, pico de gallo, za'atar
grilled marinated all-natural chicken + 4.99

Caramelized Cauliflower with Tahini 9.99
original or wood-fired caramelized cauliflower, garlic-cilantro tahini sauce, caramelized onions, toasted pine nuts

Soup Du Jour 5.99/7.29
made from scratch

Chicken Tikka Masala 17.39
grilled marinated all-natural chicken breast, coconut masala sauce, turmeric brown rice, sprouts
substitute rice for cauliflower rice +1.89

Chicken Combo Platter 17.39
grilled marinated all-natural chicken breast, lemon-cilantro mixed beans, turmeric brown rice, garlic dip, tomatoes, onions, pickles, parsley, sprouts, pita
substitute rice for cauliflower rice +1.89

Keto & Paleo Platter 16.29
grilled marinated all-natural chicken breast, broccoli, cabbage-kale super greens, turmeric cauliflower rice, garlic, herbs, lemon juice, tahini, sumac

Organic Red Quinoa with Cilantro Jalapeno Hummus 14.99
organic red quinoa, tuscan kale, spinach, baby arugula, tomatoes, cucumbers, red onions, garlic, feta, toasted pine nuts, cilantro jalapeno hummus, evoo, lemon-cumin vinaigrette, choice of blue corn chips or pita

PITAS, WRAPS & BOWLS

substitute rice for cauliflower rice +1.89 | bowl +1
add garlic new potatoes, turmeric brown rice, lemon-cilantro mixed beans +2.59
turmeric cauliflower rice +3.19 | avocado +3.19
substitute with gluten-free pita/wrap** +1.39
add cup of soup +2.99

Mediterranean Roasted Chicken (Shawarma) 10.99
grilled marinated all-natural chicken breast, garlic sauce, tahini, seasonal mixed greens, tomatoes, red onions, pickles, with pita or as a bowl with turmeric brown rice, cabbage-kale super greens, lemon juice, evoo, sumac, parsley, sprouts

Falafel 9.99
chickpea croquettes, tahini, seasonal mixed greens, tomatoes, red onions, pickles, with pita or as a bowl with turmeric brown rice, cabbage-kale super greens, lemon juice, evoo, sumac, parsley, sprouts

Grilled Chicken Pita 10.99
grilled marinated all-natural chicken breast, garlic sauce, seasonal mixed greens, tomatoes, red onions, pickles, with greek pita or as a bowl with turmeric brown rice, cabbage-kale super greens, lemon juice, evoo, sumac, parsley, sprouts

Gyro 10.99
broiled beef and lamb gyro, tzatziki, seasonal mixed greens, tomatoes, red onions, pickles, with greek pita or as a bowl with turmeric brown rice, cabbage-kale super greens, lemon juice, evoo, sumac, parsley, sprouts

Philly Chicken Pita 11.99
grilled marinated all-natural chicken breast, roasted bell peppers and onions, swiss, greek pita, wood-fired or as a bowl with turmeric brown rice, parsley, sprouts

WOOD-FIRED PIZZAS

substitute with gluten-free pizza crust** +2.09

Chipotle Chicken Lavash Pizza 15.99
grilled marinated all-natural chicken breast in a lemon-chili-chipotle glaze, tomatoes, green onions, toasted pine nuts, za'atar, mozzarella, feta, chipotle-sesame sauce, thin lavash crust

Glazed Chicken Lavash Pizza 15.99
grilled marinated all-natural chicken breast in a honey-dijon glaze, wood-fired onions, herbs, mozzarella, cheddar, feta, thin lavash crust

Philly Steak Pita 11.99
premium shaved beef cuts, roasted bell peppers, onions, and mushrooms, mozzarella, greek pita, wood-fired or as a bowl with turmeric brown rice, parsley, sprouts

Spicy Chicken Wrap 14.99
spicy grilled marinated all-natural chicken breast, steamed veggies: broccoli, cauliflower, zucchini, yellow squash, tomatoes, red onions, turmeric brown rice, lemon-cilantro mixed beans, herbs, cilantro, garlic, hot chili sauce, with pita or as a bowl with turmeric brown rice, cabbage-kale super greens, lemon vinaigrette, sprouts

Turkey Pesto Lavash Wrap 14.99
roasted all-natural turkey breast, pesto, roasted tomatoes and onions, swiss, lavash wrap, wood-fired, side greek salad or as a bowl with pesto-turmeric brown rice

Wood-Fired Veggie Lavash Wrap 13.99
eggplant, zucchini, bell peppers, tomatoes, onions, with feta, mozzarella, arugula, pesto, garlic sauce, organic balsamic reduction, lavash wrap, wood-fired, side greek salad or as a bowl with pesto-turmeric brown rice

Lavash Shawarma Wrap 15.99
grilled marinated all-natural chicken breast, garlic sauce, roasted tomatoes and onions, lavash wrap, wood-fired, side greek salad or as a bowl with turmeric brown rice

California Beach Lavash Wrap 15.99
roasted all-natural turkey breast, pesto-mayo, avocado, seasonal mixed greens, tomatoes, cucumbers, roasted mushrooms, bell peppers, macerated red onions, kalamata olives, pickles, fresh parsley, lemon vinaigrette, lavash wrap, lightly toasted, side greek salad or as a bowl with turmeric brown rice
also available with grilled marinated all-natural chicken

Kafta Beef Pizza 15.99
ground beef mixed with minced onions, jalapeno, parsley, mediterranean seasoning and pomegranate molasses, tomatoes, fire-roasted jalapeno peppers, pine nuts, mozzarella, drizzled seasoned yogurt sauce, thin lavash crust

Spinach & Pesto Lavash Pizza 14.99
spinach, roasted mushrooms, wood-fired tomatoes, pesto, herbs, mozzarella, feta, thin lavash crust
grilled marinated all-natural chicken +4.99

Pita Crisp 6.69
mozzarella, cheddar, greek pita crust

SALADS

chicken +4.99 | avocado +3.19 | feta +1.59
griddled marinated organic tofu +4.79

Lentil Fetoosh Salad 14.99
lentils and turmeric brown rice, caramelized onions, seasonal mixed greens, tomatoes, cucumbers, red onions, garlic, evoo, lemon juice, pita crumbs, sumac, pita chips
substitute rice for cauliflower rice +1.89

Chicken Pasta Salad 16.39
grilled marinated all-natural chicken breast, tri-color rotini pasta, tomatoes, lemon vinaigrette

Grilled Chicken Salad 16.39
grilled marinated all-natural chicken breast, seasonal mixed greens, tomatoes, cucumbers, red onions, lemon vinaigrette

Falafel Salad 12.59
original or baked chickpea croquettes, seasonal mixed greens, tomatoes, cucumbers, red onions, pickles, tahini, sumac, pita, lemon vinaigrette

Wood-Fired Vegetable Salad 15.49
broccoli, cauliflower, eggplant, zucchini, yellow squash, mushrooms, tomatoes, carrots, garlic, on seasonal mixed greens, tahini drizzle, fresh basil and cilantro, lemon vinaigrette

Za'atar-Dusted Wood-Fired Norwegian Salmon* Salad 19.79
wood-fired norwegian salmon, tuscan kale, baby arugula, spinach, red bell peppers, tomatoes, kalamata olives, feta, za'atar, lemon vinaigrette

HEALTHY BURGERS

side options: garlic new potatoes, turmeric brown rice, lemon-cilantro mixed beans or side greek salad
sub with turmeric cauliflower rice +.59
substitute with gluten-free bun** +1.39

Grilled Portobello Mushroom Burger 14.99
grilled marinated portobello mushroom, roasted red bell peppers, baby arugula, hothouse tomato, sprouts, caramelized onions, pesto, bun

Mediterranean Chicken Salad 16.39
grilled chopped all-natural chicken breast, roasted bell peppers, cucumbers, taboule, seasonal mixed greens, corn, diced tomatoes, red onions, feta, golden raisins, toasted pine nuts, fresh cilantro, lemon vinaigrette

Greek Salad 10.99/14.39
seasonal mixed greens, tomatoes, cucumbers, red onions, feta, kalamata olives, lemon vinaigrette

Spinach Pasta Salad 14.39
fresh spinach, tri-color rotini pasta, tomatoes, roasted mushrooms, bell peppers, pesto, za'atar, lemon vinaigrette
add fresh mozzarella +1.89

Chicken Curry Salad 16.59
grilled marinated all-natural chicken breast in yogurt-curry sauce, turmeric brown rice, carrots, celery, red onions, red grapes, golden raisins, pita crumbles, caramelized onions, walnuts, sumac, fresh cilantro, on seasonal mixed greens, lemon vinaigrette
substitute rice for cauliflower rice +1.89

Avocado Garbanzo Southwest Salad 14.39
avocado, chickpeas, organic red quinoa, tomatoes, cucumbers, celery, roasted jalapenos, blue corn chips, pickled onions, fresh mint, parsley, and cilantro, minced garlic, pumpkin seeds, cumin, herb-honey-apple-cider vinaigrette

Chipotle Black Bean Burger 14.99
homemade black bean patty formed with chipotle, jalapenos and bell peppers, carrots, corn, oats, garlic, onion, fresh cilantro, cranberries, chipotle hummus, baby arugula, hothouse tomato, sliced red onion, sprouts, bun

Kafta Beef* Burger 15.99
hand-formed beef and pomegranate molasses patty, mixed with minced parsley, jalapenos and onions, baby arugula, hothouse tomato, sliced red onion, sumac, chipotle hummus, bun

