

## PARTY TRAYS

Served with pita. Tahini and/or Taziki sauce

### Mixed Party Trays

Mix and Match your choice of different cold platters

Hummus                      Baba Ghanouj              Fouel  
Stuffed Grape Leaves      Falafel                      Tabbouleh  
Fatouch

### Individual Party Trays



**Hummus** *v, vgn, gf*  
Puree of chickpeas, fresh garlic, tahini, lemon, and olive oil.

**Baba Ghanouj** *v, vgn, gf, d*  
Puree of Roasted eggplant, fresh garlic, tahini sauce, lemon juice, yogurt, and olive oil.

**Fouel** *v, vgn, gf*  
Puree of fava beans, garlic, lemon juice, and olive oil.

**Stuffed Grape Leaves** *v, vgn, gf*  
Grape leaves stuffed with rice, diced tomatoes, chopped parsley, onions., and olive oil.

**Tabbouleh** *v, vgn*  
A delightful mixture of parsley, spring onions, cracked wheat, diced tomatoes, seasoned with fresh lemon, herbs, and extra virgin olive oil.

**Fatouch** *v, vgn*  
Diced cucumbers, tomatoes, bell peppers and onions with lemon juice, and olive oil.

**Cucumber Salad** *d*  
Diced cucumber mixed with yogurt, fresh mint, garlic, and lemon juice.

### Soups



**Lentil Soup** *v, vgn, gf*  
Traditional soup made with lentils, onions, garlic and fresh parsley.

**v:** vegetarian    **vgn:** vegan    **n:** contains nuts  
**gf:** gluten free    **d:** dairy

## FINGER FOODS

Served with pita, tahini or taziki sauce.

### Finger Foods (Hot)



**Falafel** *v, vgn, gf* **40 pieces**  
Fried vegetarian patties made with chick peas, parsley, onions. Served With tahini sauce on the side

**Fried Kibbeh** *n* **24 pieces**  
Crushed wheat shells stuffed with spiced lean ground beef, onions, and pine nuts. Served with yogurt (optional).

**Sambusa** *n* **24 pieces**  
Fried pastry with savory fillings including spiced potatoes, onions, peas, and lentils.

**Stuffed Grape Leaves** *v, vgn, gf* **40 pieces**  
Grape leaves stuffed with rice, diced tomatoes, chopped parsley, onions., and olive oil.

### Jerusalem BOX Lunch

All Sandwiches include pita, taziki or tahini sauce, Tabbouleh or Fattouch Salad, Baklava and soda of your choice

#### Meat Sandwiches

Beef Shawarmah  
Chicken Shawarmah  
Beef and Lamb Gyros  
Chicken Gyros  
Sheesh Kabob  
Kifta Kabob  
Steak Sandwich  
Pita Burger

#### Vegetarian Sandwiches

Hummus  
Baba Ghanouj  
Falafel



## ENTREES

Served with a bed of curry rice, and pita bread.

### Mixed Party Trays

Mix and Match your choice of different Hot platters

#### Sheesh Kabob

Grilled lean beef sirloin tenderloin marinated in fresh

#### Chicken Kabob

Grilled cubes of tender chicken breast marinated in lemon juice, olive oil, garlic, oregano and spices.

#### Sheesh Kifta

Lean ground beef mixed with onions, parsley, garlic and specialty spices.

#### Falafel and Hummus Combo

*v, vgn, gf*

Chickpea patties served with Hummus and side salad.

#### Beef Shawarmah

Minced and grilled fillet mignon marinated in vinegar and Jerusalem Restaurant Middle Eastern specialty spices

#### Chicken Shawarmah

Minced and grilled chicken breast marinated in fresh lemon and specialty spices.

#### Beef and Lamb Gyros

Seasoned beef and choice cuts of lamb broiled on a traditional rotisserie, then shaved onto the grill.

#### Chicken Gyros

Seasoned chicken broiled on a traditional rotisserie, then shaved onto the grill.

#### Sheesh Ta'ouk

Grilled cubes of tender chicken breast sautéed with onions, tomatoes, bell peppers, garlic, lemon, and spices.



#### Kallayah

Grilled sirloin beef tips sautéed with onions, tomatoes, bell peppers, garlic, lemon and specialty spices.



## JERUSALEM'S POPULAR COMBINATIONS

### *Mixed Super Party Tray*

Mix and Match your choice of different platters

A cHummus, Baba Ghanouj, Falafel, Stuffed Grape Leaves, Fatouch, Tabbouleh, Fried Potatoes and Rice.

#### Vegetarian Options

Hummus  
Baba Ghanouj  
Stuffed Grape Leaves  
Falafel  
Tabbouleh  
Fatouch

#### Meat Options

Beef and Lamb Gyros  
Shesh Kabob  
Chicken Kabob  
Shawarmah  
Chicken Shawarmah  
Shesh Kifta



Vegetarian Combination



Combination "Super Dish"

## DESSERTS

*Irresistible treats made fresh daily*

Baklava  
Lady Fingers  
Bird's Nest  
Chocolate Bird's Nest  
Graybah  
Kulage  
Nammoura  
Lamya  
Mamool  
Jalebi 'Funnel Cake'  
Butter Cookies  
Chocolate Cake  
Cream Horn 'Canoli'



*Ask a manager about our custom dessert trays for your catering needs!*

## AWARDS

*Jerusalem Restaurant is a proud  
winner of prestigious awards such as:*

Zagat 1997: Best Meal Deals  
Zagat 2002: Best Middle Eastern Restaurant

Westword: Best Middle Eastern Restaurant 2014, 2009, 2003, 1999, and 1995

Local Eats 2014: Best Middle Eastern Restaurant 2014, 2011, 2009, 1998

Denver A List: Best Greek Restaurant 2014 and 2012

5280 Top of the Town : Best Middle Eastern Restaurant 2005, 2013 & 2012 (Readers Choice)  
5280 Top of the Town 2006: Best Takeout

Denver Post 2006: Featured

Top of the Rockies : Best Middle Eastern Restaurant  
Top of the Rockies: Best Late Night Eats 2003, 2006, 2007

Rocky Mountain Dining Guide : Best Middle Eastern Restaurant 2007, 2006, 1995, 1994  
Rocky Mountain Dining Guide 2007: Best Meal Deals for Two

AOL City Guide 2005: Best Cheap Eats, Best Takeout  
AOL City Guide 2007: Featured  
City Search 2006, 2007, 2008, 2009: Featured  
Inside Denver 2002: Best Late Night Eats  
Colorado Peaks 1998: Best Middle Eastern Restaurant

## CATERING

Visit [JerusalemRestaurant.com](http://JerusalemRestaurant.com) for catering options or call 303.777.8838. We cater large and small events. Inquire today!



*It's a honor to serve you and provide you with exceptional food at the best price in Town!*



**Authentic Middle Eastern Cuisine**



1890 E Evans Ave  
Denver CO 80210  
303.777.8828

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Friday & Saturday 8 am-5 am