

hot beverages

coffee & tea
(assortment of herbal, black & green) \$2.25
cappuccino \$4.50
hot chocolate \$3.25
single espresso shot \$2.75

cold beverages

BOTTLED

Perrier, Snapple \$3.50
Spring Water \$1.75

FOUNTAIN

Fresh brewed iced tea & Iced coffee \$2.75
Iced cappuccino \$4.50
Arnold Palmer \$3.25
Soda \$2.25

FRESH SQUEEZED JUICE

Lemonade \$3.50
Orange \$4.75
Blended \$4.75

Iced & blended: orange-banana, orange-strawberry,
orange-strawberry-banana, or milk-banana-honey

beer & wine

DRAFTS

Seasonal - inquire with server for selection \$6.50

BOTTLED

See table menu for bottled beer selection \$5.50

WINE

See table menu for wine selection and pricing

desserts

Locally made & delivered

Sliced Pastries \$7.50

Gluten-free subject to availability - inquire with server

Walnut Baklava \$6.25

allergies & dietary restrictions

Aladdin's Natural Eatery strives to accommodate most dietary restrictions. Please make your server aware of allergies so that we can better serve you.

- Ⓥ served vegan
- Ⓞ served gluten-free
- v can be served vegan modified
- gf can be served gluten-free modified

about us

Aladdin's Natural Eatery is locally owned & operated since 1980. We strive to serve all natural foods, locally grown when in season. We use sea salt, filtered water, raw sugar & extra virgin olive oil in our food preparation. We serve fresh, homemade pasta, sauces & dressings.

Please inquire with your server or the manager about gluten-free, dairy free, & nut free products to accommodate your dietary needs.

Take-out & Catering available at all locations. For catering requests please make arrangements with the manager or owner at least 48 hours before your event to ensure product availability.

We are unable to accommodate reservations, however, we appreciate parties of 7 or more to call ahead at least an hour before arrival. Parties of all sizes may call ahead 30 minutes before arrival.

Aladdin's Natural Eatery reserves the right to add 17.5% gratuity on all parties of 7 or more.

Hours of seating are seasonal & locational. Please call your Aladdin's Natural Eatery Location for restaurant hours & seating.

location

Pittsford

8 Schoen Place 585-264-9000

Please send comments & suggestions to:
www.myaladdins.com

Aladdin's... just for the health of it




Aladdin's
natural eatery

appetizers

All appetizers topped with scallions & olives. Gluten-free & dairy-free substitutions & amendments available.

- v gf** **BABA** charbroiled eggplant blended with tahini & lemon juice, topped with olive oil \$10.95
- v gf** **HUMMUS** chick peas blended with tahini & lemon juice, topped with olive oil \$9.95
- v** **TABULEE** a mix of parsley, tomatoes, scallions & bulgur wheat in a lemon-olive oil dressing \$10.75
- v** **FALAFEL** (5) seeded patties of chick pea & fava bean blend, mildly spiced & fried with side of tahini \$10.75
- v gf** **TOURLOU** a ratatouille of roasted eggplant, chick peas, onions, peppers & garlic \$10.95
- v gf** **DOLMADES** herb seasoned rice wrapped in grape leaves topped with feta & side of tzaziki \$10.95
- v gf** **SAUTEED SPINACH** in olive oil & garlic \$10.75
- v** **SPANAKOPITA** spinach & feta in filo pastry \$11.50
- v gf** **VEGETARIAN COMBO** any 3 of the above \$15.50
any 4 of the above \$18.00
- gf** **GRILLED CHICKEN STRIPS** with choice of tahini or honey-dijon \$14.75

soups

Add cheese: \$1.45

- v gf** **LENTIL** with escarole and potatoes \$6.95
- v gf** **LENCHILI** half lentil, half chili \$6.95
- v gf** **CHILI** mildly spiced, red chili \$6.95
Lentil, Chili, or Lenchili with grilled chicken \$8.70
- gf** **CHICKEN VEGETABLE** (seasonal) large cuts of chicken & vegetables in a seasoned chicken broth \$6.95
- gf** **CREAMY VEGETABLE** (winter) vegetable(s) of the day in a creamy sauce \$7.25
- v gf** **GAZPACHO** (summer) cold tomato, cucumber & green pepper with fresh herbs \$6.95
- gf** **TZAZIKI** (summer) yogurt, cucumber & mint \$7.25

sides & add-ons

May be added to any menu item or ordered ala cart

Pita, homemade hot sauce, dressing, or cheese \$1.45

- Kalamata Olives \$2.95
- Pine nuts \$2.95
- Side of Pasta Sauce \$2.25
- Falafels (3) or DolmaDES (3) \$7.95
- From the Grill: Tenderloin or Shrimp \$9.50
- Grilled Eggplant \$2.75
- Gyro or Chicken (white or dark) \$6.90

salads

Dressings: tahini, greek, roman, vinaigrette, pine nut, caesar, dijon or honey-dijon

- v** All salads served with tomato, cucumber, scallions & pita chips except for the Caesar Salad
- gf** All salads can be modified to be gluten-free & dairy-free

GREEK mixed greens, banana peppers, feta, olives, & side of greek dressing large \$8.95 small \$7.95

MIXED GREENS with alfalfa, mushrooms & choice of dressing large \$8.95 small \$7.75

SPINACH mushrooms, alfalfa, with choice of cheese & dressing large \$8.95 small \$7.95

CAESAR romaine lettuce, pita croutons tossed with caesar dressing, topped with asiago cheese \$9.50

TUNA SALAD (dolphin safe) with celery & mayo. Served on mixed greens salad with alfalfa, mushrooms, choice of cheese & dressing \$16.25

CHICKEN SALAD with apples, walnuts & mayo. Served on mixed greens salad with alfalfa, mushrooms, choice of cheese & dressing \$16.25

PINE NUT mixed greens, mushrooms, alfalfa, asiago, pine nuts, & side of pine nut dressing \$13.25

ROMAN mixed greens, apples, toasted pitas, goat cheese & side of roman dressing \$14.25

MEDITERRANEAN mixed greens, goat cheese, grilled eggplant, & side of vinaigrette dressing \$14.50

FATTOUSH mixed greens, onions, toasted pita drizzled with greek dressing \$14.25

FRUIT & NUT fresh seasonal fruit, yogurt, honey & walnuts \$12.25

pita rolls

BEEF or CHICKEN KABOB pita with tomatoes, grilled onions & peppers, feta & greek dressing
beef \$13.75 chicken \$11.95

CHICKEN or GYRO pita with tomato, white onions, & tahini dressing \$11.95

v **FALAFEL** pita with lettuce, tomato, banana-peppers, scallions, & tahini dressing \$11.95

v **ROASTED EGGPLANT or DOLMADES** pita with tomato, scallions, feta & greek dressing \$11.95

pockets

With mixed greens, tomatoes, cucumbers, alfalfa & scallions

CHICKEN salad (apples & walnuts) or **TUNA** salad pita with choice of cheese & dressing \$14.75

v **HUMMUS, BABA, TABULEE or FALAFEL** pita with choice of dressing \$12.95

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v can be served vegan modified

gf served gluten-free

gf can be served gluten-free modified

specialties

CHICKLAKI ^{gf} (chicken) or **GYRO** (lamb/beef) plate on mixed greens salad, mushrooms, feta, with a pita chip, & choice of dressing \$16.95

gf **SOUVLAKI PLATE** with grilled tenderloin, served on mixed green salad, mushrooms, feta, grilled peppers & onions, & choice of dressing \$19.95

MIXED GRILL grilled chicken, tenderloin, & shrimp on a bed of grilled pita, mushrooms, peppers, & onion, with side of hummus & choice of tabulee or greek salad \$29.95

MOUSSAKA layers of beef, eggplant, & potato casserole in bechamel with choice of small salad \$18.75

MELANZAGNA medley of vegetables & cheeses layered with pasta & sauce with a choice of small salad \$18.75

SPANAKOPITA spinach & feta in filo pastry with choice of small salad \$18.00

pastas

Basil linguine, spinach linguine, garlic-pepper fettuccine, plain spaghetti, or gluten-free penne

Toppers: **Chicken** \$6.90, **Tenderloin** \$9.50, **Shrimp** \$9.50
Optional: **Mixed Greens** or **Greek salad** with pasta add \$6.25

All pastas topped with olives and scallions

- v** **AGLIO OLIO** sautéed garlic & cilantro with crushed red pepper & parsley \$16.50
- v** **GRECCA** sautéed garlic & cilantro with feta \$16.50
- v** **BASILICA** sautéed garlic & basil, with asiago & roasted pine nuts \$16.50
- v** **LIMONE** sautéed sherry-lemon sauce, with butter, spinach, sun-dried tomatoes, artichokes & feta \$17.95
- PIGNOLIA** goat cheese sauce with mushrooms & roasted pine nuts \$19.25
- PISTACHIO** goat cheese sauce with broccoli & pistachios \$19.25
- v** **MARINARA** tomato basil sauce with asiago \$15.95
- v** **VERDURA** sautéed chardonnay-marinara sauce with butter, broccoli, onion, spinach, artichoke & mushroom with fresh asiago \$18.50
- BASIL PESTO** with artichokes and roasted red pepper topped with fresh asiago \$18.50
- PASTA** plain or tossed with butter and/or cheese \$11.25
- RAVIOLI or TORTELLINI** choice of basil pesto, marinara, or vodka cream sauce, with fresh asiago \$18.50
- v** **COUSCOUS** topped with tourlou or chili \$16.25

gf All pasta can be prepared gluten-free except:
Couscous, Ravioli, & Tortellini