

appetizers

BABA Charbroiled eggplant, blended with tahini & lemon juice, topped with scallions & olive oil \$10

HUMMUS Puree of chickpeas and tahini, garlic & lemon juice, topped with scallions & olive oil \$9

FALAFEL Patties of chickpea & fava bean blend, mildly spiced, Served with a side of tahini \$10

DOLMADES Grape leaves, stuffed with a vegetarian rice mix topped with feta, a side of Tzatziki \$11

TABULEE A mix of parsley, tomatoes, scallions & bulgur in a lemon-olive oil dressing \$10

VEGETARIAN COMBO Any 3 of the above \$15

SPANAKOPITA A blend of spinach, feta & dill in filo pastry \$10

GRILLED CHICKEN STRIPS Served with a side of honey-mustard or tahini dressing \$10

ARTICHOKE MILANO Pan seared in EVOO with Gorgonzola cream, Roasted pine nuts \$14

MYKONOS SHRIMP Sizzling in olive oil, scallions, garlic, spicy Pimento \$14

OCTAMARI (Summer) Aegean Octopus & Calamari salad served in a lemon dressing \$12

soups

LENTIL

Escarole, celery, potatoes \$7

VEGETARIAN CHILI

In a mildly spiced fresh tomato-chili sauce \$7

LENCHILI

Half lentil, half chili \$7

Add Cheddar to any of the above soups \$1

Add grilled chicken \$4

CHICKEN VEGETABLE (Winter)

Root vegetables in a seasoned chicken broth \$7

CREAMY VEGETABLE (Winter)

With vegetable of the day in a creamy sauce \$7

GAZPACHO or TZATZIKI (Summer) \$7

salads

*Grilled toppers: Eggplant \$5 Chicken \$6 Salmon \$7
Beef Tenderloin \$8 Shrimp \$8 Chicken Salad \$5*

MIXED GREENS Tomatoes, cucumbers, red onions in vinaigrette dressing \$9 Small \$6

GREEK Mixed greens topped with tomatoes, red onions, banana peppers & Kalamata olives, feta, Greek dressing \$9 Small \$6

MIGHTY CAESAR Romaine lettuce, pita croutons, bowtie pasta, asiago, Caesar dressing \$14 Small \$7

BABY SPINACH Tomatoes, cucumbers, scallions, mushrooms, choice of parmesan or feta, Dijon Mustard dressing \$9

PINE NUT Mixed greens, tomatoes, cucumbers, scallions, shaved parmesan & roasted pine nuts, yogurt-pine nut dressing \$14

ROMAN Mixed greens, apple, tomatoes, toasted pita chips, Gorgonzola cheese, lemon vinaigrette dressing \$14

FRUIT & NUT (Summer) Fresh seasonal fruit, yogurt & honey (Walnut topping optional) \$12

pita pockets

CHICKEN SALAD

With lettuce, tomatoes, cucumbers, & red onions, choice of feta or cheddar and Greek dressing \$14

FALAFEL LTO, Pickles, tahini dressing \$12

GRILLED EGGPLANT Tomatoes, roasted onions & peppers, feta & Greek dressing \$12

pita rolls

KABOB

Chicken \$12 Beef Tenderloin \$14

Grilled onions & peppers, Feta & Greek dressing

SHAWARMA

Chicken \$12 Beef Tenderloin \$14 Salmon \$12
Shawarma spice, tomatoes, onions, pickles, tahini

GYRO A blend of Lamb & Beef, LTO, tahini \$12

specialties

*Dressings: Greek, Tahini, Pine Nut, Roman,
Vinaigrette, Honey Dijon*

MIXED GRILL Grilled Chicken, tenderloin & Shrimp on a pita, topped with onions & peppers. Served with a side of Greek salad or Tabulee \$28

CHICKLAKI Chicken kabob over mixed greens, tomatoes, onions, feta & Kalamata olives \$16

SOUVLAKI Beef tenderloin kabob over mixed greens, tomatoes, onions, feta & Kalamata olives \$18

SPANAKOPITA Spinach, feta, dill in filo over sauteed spinach served with a Greek salad \$18

Pasta

*Pasta choice: Linguine - Basil Linguine
Spaghetti - Gluten-Free Ziti*

*Grilled toppers: Chicken \$6 Salmon \$7
Tenderloin \$8 Shrimp \$8*

AGLIO OLIO EVOO, roasted garlic, parsley \$16

GRECCA EVOO, garlic, scallions, feta, Kalamata \$17

LIMONE Lemon sauce, sundried tomatoes, artichokes & spinach, roasted pine nuts \$17

PIGNOLIA Goat cheese cream sauce, mushrooms & roasted pine nuts \$18

BASIL PESTO Artichokes, roasted peppers, mushrooms, Asiago cheese \$18

CIOPPINO Shrimp, scallops & calamari in a light tomato sauce \$25

grain bowls

*Grilled toppers: Chicken \$6 Salmon \$7
Tenderloin \$8 Shrimp \$8*

THE MEDITERRANEAN

Choice of Quinoa or Rice - Roasted peppers, sundried tomatoes & spinach in basil pesto \$16

LA MARVELLOUS

Choice of Quinoa or Rice - Roasted Peppers, Artichokes in a light tomato sauce \$16

PAELLA BARCELONA Saffron rice, Artichokes, roasted peppers, mushrooms, Spinach \$18

PAELLA VALENCIANA Saffron rice, shrimp, scallops, calamari, saffron Tomato Sauce \$25

juice bar

*Fresh juice daily, extracted from fresh all natural
fruits & vegetables \$4*

ORANGE

LEMONADE

BOLTHOUSE BLENDED JUICE

Strawberry banana - Berry Boost

Green Goodness

Please inquire with Server about our additional
daily variety \$6

SMOOTHIES

Pina Colada - Mango - Strawberry \$6

beverages

COLD BOTTLED

San Pellegrino - Root beer - Snapple

Pure cane sugar Coke \$5

ICED POURED

House roasted coffee or decaf

Unsweetened tea \$3 Cappuccino \$4

Fountain soda \$3

HOT

House roasted Coffee \$3 Decaf \$3

Tea \$3.00 Herb tea \$3 Espresso \$3 Cappuccino \$4

beer & wine

Inquire about our exotic local,
domestic & international beer & wine list,
Organic and gluten-free
subject to availability

dessert

Please visit the "Dessert Trap" located by the
Private Room or inquire with your server about
our in-house made pastries:

Baklava or Kataifi: pistachios or walnuts.

Locally made favorite cakes.

Gluten-free and nut-free subject to availability

Sides

Extras \$1 Harissa hot sauce \$2 Roasted pine nuts \$3
Quinoa or Rice \$6

about us

Locally owned and operated since 1980, Aladdin's Natural Eatery is an Employee owned, managed and operated restaurant under the supervision and consulting of founder Sami Mina.

We strive to serve all natural locally grown foods, when in season. We use sea salt, filtered water, raw sugar and extra virgin olive oil in our food preparation. We make our own fresh pasta, roast our own blend of coffee and make all our sauces and dressings.

Please inquire with the server or the manager about Gluten-free and nut-free products which are available to accommodate your dietary needs.

All our menu items are gluten free unless pita bread or filo dough is consumed. All are Vegan unless cheese toppings, yogurt or Pine Nut dressing is ordered

Catering and takeout are available at all locations.

Delivery is available to Office Lunches.

We are sorry that we do not accept reservations, we reserve the right to add 18% gratuity for parties of 6 or more and to add an additional 4% to all Credit Card transactions.

locations

Victor

8053 Pittsford-Victor Road (585) 314-5000

Rochester

646 Monroe Avenue (585) 442-5000

Pittsford

8 Schoen Place (585) 264-9000

important

Inquire about our PRIVATE ROOM which accommodates up to 20 people

Ask for our wonderful Children's Menu!

Notify us about your Allergies & Dietary Restrictions. We strive to accommodate all restrictions, please make your server aware of any!

Aladdin's Natural Eatery

"just for the health of it"