

APPETIZERS

BABA GHANOUSH

Spread of oven baked eggplant blended with tahini, lemon juice and olive oil \$6.00

FALAFEL

Spiced chick peas fried golden crisp, served with tahini sauce \$5.00

CALAMARI

Tender sliced squid, lightly breaded and fried, served with our house specialty garlic lemon sauce \$7.00

CHICKEN DRUM STICKS

Baked & lightly breaded chicken drums served with tomatoes and cucumbers \$7.00

HUMMUS

A light spread made with fresh chick peas, tahini, lemon juice, olive oil and garlic \$5.00

KIBBE

A lightly fried cracked wheat shell stuffed with seasoned ground beef and onions \$7.00

TABBOULEH

Fresh parsley, chop blended with tomatoes, onions, cracked wheat, lemon and olive oil \$7.00

SHRIMP

Sauteed garlic shrimp with tomatoe sauce \$7.00

SALADS

FATTOUSH SALAD

Crisp romaine lettuce, tomatoes, onions, cucumber, parsley and sumac. Tossed in olive oil, lemon juice and topped with toasted pita \$7.00

LA FANOOSE HOUSE SALAD

Our chef's speciality salad with grilled eggplant, sauteed vegetables and tossed with pomegranate \$8.00

MEDITERRANEAN CHICKEN SALAD

Fresh mix of tomatoes, cucumbers, peppers, onions, olives and oregano topped with grilled chicken and bocconcini cheese \$10.00

CAESAR SALAD

Crisp romaine leaves tossed with our creamy home-made dressing \$7.00

SOUP

Ask your serve about our fresh soup of the day!

ENTREES

All entrees are served with rice pilaf and your choice of a skewer of grilled tomatoes, onion and green peppers or sauteed vegetables

BEEF KABOB

Two skewers of seasoned ground beef char-grilled to perfection \$12.00

BEEF SHAWARMA

Rotisserie beef hand carved and seasoned with our secret Mediterranean spices \$14.00

CHICKEN SHAWARMA

Rotisserie chicken hand carved and seasoned with our secret Mediterranean spices \$14.00

MIX GRILL

Combo platter includes beef kabob, beef tekka and chicken tekka (serves one) \$18.00

BEEF TEKKA

Two skewers of cubed and char-grilled tender beef tenderlion \$18.00

CHICKEN TEKKA

Two skewers of cubed and char-grilled chicken breast \$15.00

LAMB CHOPS

Fresh tender Ontario lamb chops seasoned and grilled to perfection \$18.00

La FANOOSE FEAST PLATTER

Our signature house platter includes grilled beef kabob, beef tekka, chicken tekka, chicken shawarma, beef shawarma and breaded chicken drums (serves 2-3) \$37.00

SPECIALITY ENTREES

KIBBI MOUSSIL

A traditional favourite made of cracked wheat pie stuffed with seasoned ground beef cooked your way, broiled or fried served with pickled mango curry sauce \$10.00

CHICKEN TENOOR

Half chicken lightly seasoned and slow cooked to perfection in our clay-oven served over a bed of rice topped with raisins, almonds and a side of sauteed vegetables \$14.00

FISH ENTREES

GRILLED SALMON

Fresh Atlantic Salmon served with rice and sauteed vegetables accompanied with authentic dill sauce \$18.00

TILAPIA FILLET

Broiled Tilapia sauteed in a garlic butter sauce and served with rice and sauteed vegetables \$14.00

MEZGOOF

A traditional Middle Eastern favourite fresh white fish cooked to perfection in our clay oven topped with minced vegetables and herbed spices served with rice \$15.00

STEAK ENTREES

Served with rice pilaf and choice of sauteed vegetable or french fries

FILET MIGNON 8oz

The ultimate in fine steaks char-grilled to perfection \$24.00

NEW YORK STRIPLOIN 10oz

Our most famous marbled strip steak, char-grilled \$20.00

PEPPERCORN NEW YORK 10oz

A prime New York strip steak served with our house peppercorn sauce \$22.00

PASTA ENTREES

CHICKEN PENNE

Penne tossed in our fresh home-made rose sauce with sundried tomatoes and strips of chicken breast \$13.00

LINGUINE WITH SEAFOOD

Linguine with home-made tomatoe sauce, mixed with succulent shrimp, squid, scallops and muscles \$14.00

PENNE A LA VODKA

A tradional Italian favourite. Penne tossed in a savoury rose sauce simmered with pancetta and a dash of vodka \$11.00

CHILDREN'S MENU

Home-made Chicken strips with Fries and dipping sauce	\$6.00
Char-grilled chunks of either Beef or Chicken	\$7.00
Penne in tomatoe sauce	\$5.00

DRINKS

SOFT DRINKS	\$1.50
JUICE	\$1.50
BOTTLED WATER	\$2.00
CARBONIZED BOTTLED WATER	\$3.00
YOGURT DRINK	\$2.25
COFFEE	\$1.50
TEA	\$1.50
ESPRESSO	\$2.00

ALCOHOLIC

DOMESTIC BEER	\$4.75
IMPORTED BEER	\$5.95
BAR SCOTCH	\$5.50
PREMIUM SCOTCH	\$6.25
COOLERS	\$5.50
MIXED DRINKS	\$5.25

WINES

HOUSE WINE - Glass 7oz	\$6.50
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Also available by bottle - see wine list

DESSERTS

BAKLAVA	\$5.00
ICE CREAM	\$5.00
CARROT CAKE	\$5.00
TIRAMISU	\$5.00
LA ROCCA CHOCOLATE CARAMEL	\$5.00