



HALA'S

SINCE 1974

starters

FRIED KIBBEH \$8

london broil | cracked wheat
pinenuts

TABOULEH \$7

parsley | cracked wheat | tomato |
lemon

GRAPE LEAVES \$9

tender vine leaves | beef | rice

VEGGIE LEAVES \$8

tender vine leaves | rice

FALAFEL \$8

chickpea patties | tahini

FRIED JIBNEH \$7

akawi cheese | olives

MARINATED ZAYTOON \$5

kalamata | oil cured | green cracked
olives

SHATTA FRIES \$8

crushed lebanese pepper paste
tahini

dips

HUMMUS \$7

chickpea puree | lemon | tahini

BABA GHANOUJ \$7

roasted eggplant purée | tahini | lemon

LABNEH \$6

kefir cheese spread | zatar | olive oil

DIP TRIO \$14

hummus | labneh | baba ghanouj

FOULE MEDAMMAS \$8

warm fava beans | garlic | tahini

ZAYT & ZATAR \$4

nablus olive oil | thyme | sesame

HUMMUS AWARMA \$14

sliced lamb | hummus | tahini

SOUP

CHICKEN ORZO \$7

greek orzo | lemon

LENTIL \$6

red lentils | cumin

salads

JERUSALEM SALAD \$10

persian cucumbers | tomato | onion

GREEK \$11

imported feta | pepperoncini | house
dressing

TABOULEH \$11

parsley | cracked wheat | tomato | lemon

FATTOUSH \$12

pomegranate molasses | pita chips
sumac

CRISPY GREEK \$14

chicken | creamy greek dressing

HALLOUMI SALAD \$13

grilled cypriot cheese | kalamata olives
romaine

HALA SALAD COMBO \$12

hummus | greek | tabouleh

add to salads +\$6

grilled chicken | chicken salad |
tuna salad | lamb shawarma | gyro
falafel

fire grilled kabobs

basmati rice | sauteed vegetables

KUFTA \$17

minced beef & lamb | tahini

TAWOOK \$17

chicken breast | toum

LAMB \$24

australian lamb | yogurt

TRIO \$29

kufta | lamb | tawook

shawarma & gyro

LAMB SHAWARMA WRAP \$15

sliced lamb | tomatoes
arabic pickles | onions | tahini
choice of one side

LAMB SHAWARMA PLATTER \$16

sliced lamb | tomatoes
arabic pickles | onions | tahini
choice of two sides

CHICKEN SHAWARMA WRAP \$14

chicken breast | arabic pickles | onions
toum
choice of one side

CHICKEN SHAWARMA PLATTER \$15

chicken breast | arabic pickles | onions
toum
choice of two sides

SHAWARMA ARABI \$24

saj bread | fries | pickles | toum
chicken & lamb

شاورما عربي

GYRO WRAP \$15

lettuce | tomato | onion | tzatziki
choice of one side

CHICKEN GYRO WRAP \$15

lettuce | tomato | onion | tzatziki
choice of one side

GYRO PLATTER \$15

chicken or lamb & beef | tzatziki
choice of two sides

sides

hummus
tabouleh
french fries
sumac fries

baba ghanouj
greek salad
fattoush salad
orzo pasta salad

basmati rice
shatta fries +\$2
yogurt & cucumber salad
jerusalem salad

house specialties

GRILLED CHICKEN \$15

grilled onions | mushrooms
choice of two sides

FRIED KIBBEH \$16

london broil | cracked wheat | pinenuts
choice of two sides

GRAPE LEAVES \$15

tender vine leaves | meat | rice
choice of two sides

VEGGIE LEAVES \$15

tender vine leaves | rice
choice of two sides

M'SAKHAN ROLLS \$15

chicken breast | palestinian sumac | onions
choice of two sides

MEAT TRIO \$22

kuf'ta | lamb shawarma | chicken shawarma
choice of two sides

HALA PIE COMBO \$15

select 2 pies
spinach | meat | cheese
choice of two sides

HALA SAMPLER \$16

kibbeh | falafel | grape leaves
choice of two sides

M'NAZLEH \$15

eggplant | tomato & olive oil sauce
chickpeas | basmati rice

VEGGIE SAMPLER \$15

falafel | veggie grape leaves
choice of two sides

FALAFEL \$14

fried chickpea patties | tahini
choice of two sides

LEILA'S BOWL \$15

basmati rice | hummus | feta | tabouli
chicken, lamb shawarma, or falafel

sandwiches

STEAK SPECIAL \$14

chopped steak | white american cheese
grilled onions
choice of one side

CAMEL RIDER \$13

beef salami | turkey | house dressing
mayo | white american cheese
choice of one side

KELLY'S SPECIAL \$15

grilled chicken | feta | grilled onions
hummus
choice of one side

FALAFEL \$14

lettuce | tomato | onion | hummus | tahini
arabic pickles
choice of one side

TUNA SALAD \$12

skipjack | relish | onion
choice of one side

CHICKEN SALAD \$12

celery | red bell pepper | mayo
choice of one side

GRILLED CHICKEN \$14

grilled onions | mushrooms
white american cheese
choice of one side

TURKEY RIDER \$12

smoked turkey | melted white american
lettuce | tomato | onion
choice of one side

TABOULEH MELT \$13

white american | toasted pita pocket
choice of one side

TABOULEH RIDER \$12

add hummus or feta \$1
choice of one side

GREEK VEGGIE \$13

greek salad | add grilled chicken +2
choice of one side

loaded nachos & fries

GREEK NACHOS \$12

pita chips | greek salad | tzatziki
add gyro or chicken gyro +\$3

SHAWARMA NACHOS \$14

pita chips | greek salad | tahini
chicken or lamb shawarma

SHAWARMA FRIES \$15

shatta sauce | feta cheese | tahini
lamb or chicken
tomato | onion

from the oven

CHEESE PIE \$8

akawi | halloumi | black seeds

SPINACH PIE \$8

onions | sumac | olive oil

MEAT PIE \$9

minced beef | onions | pinenuts

ZATAR MANAESH \$6

thyme | sesame | sumac | olive oil

for kids

CHICKEN NUGGETS \$8

fried or grilled

MEAT PIE \$7

CHEESE PIE \$7

GRILLED CHEESE \$6

choice of french fries or chips

take-home favorites

	8 OZ.	12 OZ.	16 OZ.	32 OZ.		½ DOZEN	1 DOZEN
HUMMUS	\$5	\$7	\$11	\$20	KIBBI	\$25	\$43
TABOULI	\$4	\$7	\$9	\$18	FALAFEL	\$8	\$12
BABA GHANOUJ	\$5	\$7	\$11	\$20	GRAPE LEAVES MEAT	\$10	\$17
ORZO PASTA SALAD	\$5	\$7	\$10	\$15	GRAPE LEAVES VEGGIE	\$10	\$17
CHICKEN SALAD	\$6	\$8	\$11	\$17			
TUNA SALAD	\$6	\$8	\$11	\$17	KIBBI NAYEH (24 hr Notice)	\$18/LB.	
BASMATI RICE	\$4	\$6	\$8	\$11	LAMB SHAWARMA	\$19/LB.	
LENTIL SOUP	-	\$6	\$8	\$14	CHICKEN SHAWARMA	\$17/LB.	
CHICKEN ORZO SOUP	-	\$7	\$8	\$14	GYRO MEAT	\$16/LB.	
TAHINI SAUCE	\$4	\$5	\$9	\$15			
YOGURT SAUCE	\$4	\$5	\$9	\$17			
GARLIC SAUCE	\$5	\$7	\$9	\$18			

drinks

VIMTO SODA \$3
blackcurrant | grape

MANGO JUICE \$3
mango nectar

GUAVA JUICE \$3
guava nectar

LABAN AYRAN \$3
refreshing yogurt drink

ICED TEA \$3

SARATOGA BOTTLED WATER \$4

SODA \$3

AMERICAN COFFEE \$3

CHERRY LIMEADE \$3

ARABIC COFFEE SERVICE \$6
cardamom | sesame cookies

SHAI SERVICE \$6
hot tea | shortbread cookies



The journey of Hala's began generations ago in our beloved town of Ramallah, Palestine, where our grandparent's love story took root. Amidst the land of olives, Zohair and May Mardini shared a love for their culture, especially food. With a shared dream, they immigrated to the United States and brought with them the spirit of Palestinian and Jordanian hospitality. Over fifty years later, their legacy continues. Three generations have carried forward their dream, with every bite honoring their resilience and the simple joy of gathering around good food and good company.