

Appetizers

- Split Pea Soup** - Violette's delicious homemade vegan soup\$3.95
- Hummus** – Mashed chickpeas blended with tahini (sesame paste), lemon, garlic and olive oil...\$4.95
Large\$8.95
- Hummus Deluxe** – Hummus topped with ground lamb & pine nuts\$6.95
- Babaganoush** – Smoked eggplant blended with tahini, lemon, garlic and oil\$4.95
Large\$8.95
- Labneh** – Yogurt spread drizzled with olive oil served with cucumbers.....\$4.95
- Megdous** – Pickled baby eggplants stuffed with walnuts, garlic and red peppers\$5.95
- Falafel (3)** – Chickpea patties fried and topped with tahini, lettuce, tomatoes, peppers and parsley\$5.95
- Arnabit** – An Aladdin favorite! Fresh cut cauliflower, deep fried topped with tahini sauce\$5.95
Large.....\$10.95
- Kusa** – Zucchini lightly fried topped with lemon, parsley and garlic.....\$5.95
- Grape Leaves (6)** – Stuffed with ground lamb, rice and spices\$5.95
- Vegetarian Grape leaves (6)** – stuffed with rice, tomatoes, onions and spices\$5.95
- Kibbeh (1)** – Grilled meat and bulgur patty stuffed with ground beef, pine nuts and onions.\$3.25
- Vegetarian Kibbeh (1)** Bulgur patty with chick peas, onion & spices\$3.25
- Spinach Pie (1)** – Baked homemade bread stuffed with spinach, onions and spices\$3.25
- Pie Sampler (6)** – Bite size portions of meat pie, spinach pie and kibbeh\$6.95
- Olive and Cheese Plate** – Feta cheese, Kalamata olives and veggies\$5.95
- Tabouleh** – Freshly chopped parsley and tomato salad with bulgur wheat, lemon and olive oil\$5.95
- Smeed Salad** – Bulgur wheat salad mixed with parsley, onions, tomato sauce and olive oil\$4.95
- House Salad** – Romaine lettuce, tomatoes, cucumbers and feta with garlic, lemon and oil dressing\$4.95
- Fattoush Salad** – Romaine lettuce, veggies, toasted pita chips, feta and olives topped with Aladdin's specialty house dressing\$8.95
- Add grilled chicken**, beef, chicken shawarma or beef shawarma\$14.95
- Add grilled shrimp or Lamb**\$15.95

Special Maza

Perfect appetizer starter for four or more!
Twelve assorted appetizer dishes including:
hummus, Babaganoush, tabouleh, feta, olives,
grape leaves, kibbeh, spinach pie, arnabit,
smeed salad, kusa and falafel
(no substitutions) \$34.95

Aladdin Entrees

All entrees served with a side of rice and a house salad.
Upgrade your salad to a fattoush or tabouleh for \$1.95

- Shish Taouk** (chicken kabob) – Two skewers of marinated chicken breast, brushed with garlic and olive oil\$16.95
- Shish Kabob Lamb** - Two skewers of grilled lamb, onions and green peppers, brushed with garlic and olive oil. \$18.95
- Shish Kabob Beef** – Two skewers of grilled beef, onions and green peppers, brushed with garlic and olive oil.\$17.95
- Shrimp Kabobs** - Two skewers of grilled shrimp and vegetables, brushed with garlic and olive oil\$19.95
- Kabob Combination** – Combine any two kabobs above \$18.95
- Ed's Favorite** – A combination of shish kabob and shish taouk served with a side of Babaganoush..... \$19.95
- Sultan's Kabob** – Two jumbo skewers of chicken, lamb, shrimp and vegetables brushed with garlic and olive oil \$23.95
- Kafta Kabob** – Two skewers of ground beef and lamb mixed with parsley, onions and spices, grilled and topped with tahini sauce, lettuce, tomatoes and onions \$17.95
- Lamb Chops** – Two grilled lamb chops served with a skewer of grilled vegetables \$21.95
- Craydees** – Pan seared jumbo shrimp with sautéed green peppers, garlic and pine nuts, topped with tahini sauce and red pepper \$18.95
- Samki Harra** – Pan seared haddock filet with sautéed green peppers, garlic and pine nuts, topped with tahini sauce and red pepper \$17.95
- Shawarma** – Thin slices of steak filet or chicken breast marinated in Middle Eastern spices, grilled and topped with tahini sauce, lettuce, tomatoes and onions\$17.95
- Lamb with Mushroom Stew** – Slow cooked cubes of lamb, mushrooms, tomato sauce, garlic, onions and curry spice \$16.95
- Kuskus** – Delicious rice bowl mixed with ground beef, pine nuts and spices topped with grilled garlic chicken breast\$15.95
- Grape Leaves** – Hand rolled grape leaves stuffed with a blend of rice, lamb and spices served with a side of yogurt \$15.95

Complete dinner for 2

Hummus, babaganoush, tabouleh, feta, olives, kibbeh, spinach pie, arnabit, house salad, shish taouk, shish kabob, rice, traditional baklava and coffee \$59.95
also available for 3 or more

Deluxe dinner for 2

Hummus, babaganoush, tabouleh, feta, olives, grape leaves, kibbeh, spinach pie, arnabit, house salad, shish taouk, shish kabob, shrimp, scallops, rice, traditional baklava and coffee...\$64.95
also available for 3 or more

Side Orders

- Grilled Vegetables** \$3.95
- Grilled Onions**..... \$2.95
- French Fries** \$3.95
- Rice with sauce** \$3.95
- Garlic & Olive Oil** \$1.75
- Tahini Sauce** \$1.50

Beverages

- Sodas** (Coke, Diet Coke, Sprite, or Orange Soda) .. \$2.50
- Bottled Water**\$1.95
- Freshly Brewed Iced Tea**\$2.95
- Freshly Squeezed Lemonade**\$2.95
- Mango Juice**\$2.95
- Coffee/Hot Tea/Turkish Coffee**\$2.95

Vegetarian Entrees

All entrees served with a side of rice and a house salad.
Upgrade your salad to a fattoush or tabouleh for \$1.95

- Falafel Platter ***– Ground chickpea patties fried and topped with tahini sauce, lettuce, tomatoes, hot peppers and parsley \$13.95
- Arnabit Platter** – Fresh cut cauliflower, fried and topped with tahini sauce\$14.95
- Grape Leaves ***– Hand rolled grape leaves stuffed with a blend of rice, tomatoes, onions and spices ..\$14.95
- Vegetable Shish Kabob** – Two skewers of grilled eggplant, zucchini, mushrooms, onions and green peppers brushed with garlic and olive oil \$13.95
- Foul Moudammas** – Fava beans cooked with onions, garlic, tomatoes, parsley, lemon and olive oil and tahini sauce \$12.95
- *This item does not include a side of rice*

Kids Menu

- Shish Taouk** – A skewer of chicken served with rice or french fries \$7.95
- Shish Kabob** – A skewer of beef served with rice or french fries..... \$7.95
- Chicken Fingers** – served with french fries \$6.95
- Fried Shrimp** – served with french fries.... \$6.95

Belly Dancer Every Saturday Night

BYOB Welcome

18% Gratuity for parties of 6 or more


Private Banquet Room Available

Take-Out Orders
Catering, Private Parties and Weddings
Gift Certificates Available

Consuming raw or undercooked meats may be hazardous to your health

www.aladdinlv.com

 The Aladdin Restaurant

 @thealaddinrestaurant



Our Story

Ed and Violette immigrated to America from Syria in the 1970s. They opened Aladdin in 1981 on 2nd Street in Allentown with the simple idea of serving fresh authentic middle eastern food that they had in their hometown village, Amar. The first 18 years of Aladdin were on 2nd Street. Ed, Violette and their family lived on the second floor of the building and ran the restaurant below. In 1999, they expanded and bought the current location here on Union Blvd. Although Ed passed away in 2000, Violette and her daughters continue to run Aladdin today. Aladdin Restaurant is proudly family owned and operated for over 35 years and counting. Thank you for being a part of our family!

ALADDIN RESTAURANT



Enjoy Your Meal

أهلاً وسهلاً