



# BLUE FEZ

## LUNCH MENU



### STARTERS

- SOUP OF THE DAY *Chefs’ creation* 10
- HOUSE SALAD *lettuce, tomato, onions, cucumbers, peppers, olives and feta cheese* 12
- CAESAR SALAD *Romaine lettuce, croutons, parmesan cheese tossed in Caesar dressing* 15  
*chicken* 6 *shrimp* 7
- MED SALAD *Cucumbers, red onions, tomatoes, olives, feta, lemon, and mint over romaine* 14
- HUMMUS *pureed garbanzo beans with garlic, lemon juice, and extra virgin olive oil* 14
- GRAPE LEAVES *Stuffed grape leaves with rice, lemon juice, and olive oil* 14
- FALAFEL *served over a bed of humus and harissa* 14

### OUR BOWLS

- falafel* 4 *chicken* 5 *lamb* 6
- MOSAIC BOWL \$20  
*a bed of greens with humus, roasted papers, cucumbers, onions, marinated carrots, tomatoes, olives, cornishon, and feta cheese*
- COUSCOUS BOWL \$22  
*pearl couscous with veggies, chickpeas in a tomato ginger saffron broth*
- RICE BOWL 20  
*saffron rice with a medley vegetables*

### KIDS MEAL

- FLATBREAD PIZZA \$10  
*tomato sauce and cheese*
- CHICKEN FINGER AND FRIES \$12
- RICE OR COUSCOUS AND VEGGIES 10

### DESERTS

- MANGO MOUSSE CAKE 14
- CHOCOLATE MOUSSE CAKE 14
- PISTACHIO CAKE 14
- ICE CREAM 14

please let us know about any food allergies you may have