

Appetizers



- 1) Hommos \$6.95
A dip made from chick peas with a touch of garlic, lemon and sesame oil dressing.
- 2) Baba Ghanoush \$6.95
A dip made from baked eggplant with a touch of garlic, lemon and sesame oil dressing.
- 3) Grape Leaves \$7.95
Five grape leaves rolled with meat, rice and onions and topped with laban (yogurt)
- 4) Artichoke hearts \$6.95
Five artichoke hearts prepared and broasted according to our special recipe.
- 5) Falafel \$7.95
Five deliciously seasoned patties prepared from ground & dried vegetables, served with sesame dressing, tomato and lettuce.
- 6) Vegetarian Grape Leaves \$4.95
Five grape leaves rolled with rice and onions topped with laban (yogurt)

Salads



- 1) Fattoush \$6.95
A delightful salad! Garden vegetables tossed with toasty bits of Pita bread. An age-old recipe from the mountains of Lebanon.
- 2) Tabbouleh \$7.95
One of the foremost salads of Lebanon made from finely chopped parsley, burghol (wheat germ), tomatoes, onions, mint, tossed with olive oil and lemon juice.
- 3) The Mediterranean \$7.95
Lettuce, tomato, cucumber, hearts of artichoke, ripe olives, feta cheese enhanced by our house dressing.

Entrées



- 1) Shawarma Nicola's style
 - a. Shredded Beef sauteed with onion, garlic and your choice of florentine sauce, sesame sauce or lemon sauce.....\$11.95
 - b. Shredded Lamb sauteed with onion, garlic and your choice of florentine sauce, sesame sauce or lemon sauce.....\$13.95
 - c. Combination of beef and lamb \$12.95
- 2) Nicola's Mediterranean Delight \$12.95
A combination plate served with:
Kibbee (ground round steak with wheat germ)
Kafta (a meat patty with parsley and onion)
Stuffed Grape Leaves (filled with meat and rice)
Eggplant served over delicious rice.
- 3) Eggplant \$11.95
Baked with beef, onions, garlic, cheese and tomato sauce. Topped with pecans and walnuts.
- 4) Lemon Chicken \$11.95
Chicken tenders baked in oregano and olive oil and topped with lemon sauce.
- 5) Lamb Shank \$14.95
Prime Lamb sauteed with garlic and onion. Cooked to tender perfection by Nicola with his special seasonings.

This recipe won the Silver Medal at the U.S.A Chef Open!



- 6) Chicken à la Beef \$11.95
Rice topped with shredded beef and shredded chicken, nuts and lemon sauce.
* Add shredded lamb for \$2.00 extra.
- 7) Chicken Florentine \$11.95
Chicken tenders delicately prepared with a spinach, cheese, mushrooms and onion topping.
- 8) Baked Filet of Fish \$11.95
Served with vegetables and potatoes, topped with taratour or florentine sauce.
- 9) Vegetarian Plate \$11.95
Seasoned rice with egg noodles topped with artichoke hearts, florentine sauce, vegetables and vegetarian grape leaves.

Desserts



- Baklava with pistachio \$1.00
- Baklava with pine nuts and cashews \$1.00

Beverages



- Rose water - Turkish coffee - Soft drinks - Iced Tea \$1.95
- Beer: Corona (light or extra), Amstel Light, Samuel Adams and Heineken \$3.95
- Wine:
 - Large bottle \$30.
 - Small bottle \$20.
 - Glass of wine \$3.95
- White wine selections: Chardonnay and sweet Moscato.
- Red wine selections: Merlot, Cabernet, Pinot Noir and Shiraz.

www.nicolas-restaurant.com

Established in 1984

404-325-2524

Mezza



- Hommos
- Falafel over lettuce and tomato
- Grape Leaves with yogurt
- Artichoke hearts
- Baba Ghanoush
- Salads:
Fattoush, Tabbouleh and Mediterranean Salad.
- Vegetarian grape leaves

A sample mezza of all of the above for one person is \$14.95

Super Mezza



Includes all mezza items plus:

- Chicken (Lemon or Florentine) \$15.95 Per person
- Add Chicken plus Kibbee \$16.95 Per person
- Add Chicken, Kibbee, plus Kafta over rice \$17.95 Per person

(All lamb dishes à la carte)

Dancer's plate

- With beef: Hommos, Meat Grape Leaves, Kafta, Fattoush, Tabbouleh, Baba Ghanoush and Kibbee..... \$12.95
- With chicken: Hommos, Chicken Tenders, Fattoush, Baba Ghanoush, Tabbouleh and Artichokes..... \$12.95
- Vegetarian plate: Hommos, Baba Ghanoush, Artichokes, Falafel, Fattoush, Tabbouleh and Vegetarian Grapes Leaves....\$12.95

Family style



\$17.95 per person

Includes:

- Four appetizers: Grape Leaves, Hommos, Baba Ghanoush and artichoke hearts.
- Two salads: Tabbouleh and Fattoush.
- Three entrées: Chicken (Florentine or Lemon), Chicken à la Beef and Eggplant.

(All lamb dishes à la carte)

Friday & Saturday there is a minimum charge of \$10 per person

NICOLA'S