

## 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 tasty 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