



ARMAV

Armenian + Mediterranean Cuisine

LUNCH

SHARED PLATES (Mezza)

THE ARMAV	26
Dips, Charcuterie, Cheese, Grape Leaves, Dates, Pickled Vegetables, Olives, Bread	
FALAFEL W/HUMMUS	10
SPINACH FETA PHYLLO (Boureg)	10
COLD GRAPE LEAVES (Yalanghi)	10
HOUSE BREAD	10
FRIED CAULIFLOWER	10

SOUPS + SALADS

AVGOLEMENO SOUP	14
MOROCCAN CARROT SOUP	14
GREEK SALAD	16.50
Cucumber, Tomato, Olives, Feta, Onions, Flat Leaf Parsley	
GRILLED BREAD SALAD	16.50
Grilled Vegetables, Tomatoes, Cucumbers, Basil, Capers, Grilled Rustic Bread, Vinaigrette	
ARUGULA + BEET SALAD	16.50
Arugula, Pickled Onions, Almonds, Date Molasses Glazed Beets, Goat, Beet Vinaigrette	

ENTREES

MEDITERRANEAN BOWL	20
*Pilaf, Tabbouleh, Arugula; *Grilled Chicken, Filet +\$4, Falafel, Egg; *Tomatoes, Cucumbers, Spicy Garbanzo, Plaki, Roasted Vegetables, Olives, Toasted Pistachios, Caramelized Onions, Pickled Veg, Hummus, Tzatziki, Micro Beets; *Tahini Sauce, Harissa, Vinaigrette	
CHICKEN SHAWARMA	18
House Pita Bread, Grilled Organic Chicken Thigh, Cucumber + Onion Relish, Tahini Sauce, Zhoag, Micro Cilantro	
SOUVLAKI	18
Grilled Mediterranean Kebab, Lavash Bread, Tomato Relish, Yogurt Sauce, Onions, Micro Cilantro, Arugula	
TIGER PRAWNS + SHAKSHOUKA	\$22
Grilled Tiger Prawns, Tomato/Pepper Sauce, Rustic House Bread, Burrata Cheese	

Tuesday - Saturday Lunch: 11:30am-3pm;
Appetizers/Wine: 3pm-5pm; Dinner:
5pm-10pm; Reservations 424-322-8589
970 Monument Street, #119