



MENU

California Cuisine – Soups and Salads

Soup of the day - \$9

Soup of the day with a Garden Salad

Fattoush - \$12

Fresh mixed green, tomatoes, cucumbers, radish, bell pepper tossed with olive oil balsamic vinegar and lemon juice topped with fried pita chips

Tabuli - \$10

Fresh parsley, tomatoes, onions, bulgur, with tossed lemon juice & olive oil

Greek Salad - \$12

Fresh mixed greens, tomatoes, cucumbers, olives, & Mediterranean feta, tossed Greek dressing * Add Chicken Kabob or Steak \$9 * Add Shrimp or Salmon \$10

Caesar Salad - \$12

Romaine lettuce, Parmesan Cheese, Caesar dressing

* Add Chicken Kabob \$9, Filet Mignon Kabob \$9 * Add Shrimp or Salmon \$10

Baby Spinach Salad - \$12

Baby Spinach, spiced Walnuts, California cheese, pine nuts, tossed with lemon vinaigrette

Chinese Chicken Salad - \$16

Grilled Chicken, Napa Cabbage, red peppers, carrots, wontons, rice noodles

Skirt Steak Salad - \$17

Skirt Steak, mixed greens, cucumbers, tomatoes, avocado, and Ranch dressing



MENU

Burgers and Sandwiches

Eden Sirloin Burger - \$17

Fresh Filet Mignon, Gruyere Cheese, fresh lettuce, tomato and grilled onions served on burger bun & Fries

Filet Mignon Burger - \$18

Marinated Filet Mignon steak grilled to your order, Gruyere Cheese, fresh lettuce & tomato, sautéed onions served on brioche bread and fries.

Falafel Sandwich - \$14

Homemade ground Garbanzo beans, diced tomato, Tabuli, Tahini sauce, served inside pita bread

Falafel Burger (Vegetarian) - \$14

Homemade ground Garbanzo beans, Hummus dip, diced tomato, lettuce, Tahini sauce served inside Sesame seed buns * Add Cheese for \$1.50

Chicken Shawarma Sandwich - \$14

Thinly sliced Chicken Shawarma, tomatoes, tahini sauce served inside pita bread with garlic paste

Beef Shawarma Sandwich - \$15

Thinly sliced Beef Shawarma, tomatoes, fries, tahini sauce served inside pita bread

Beef Kefta Kabob Sandwich - \$14

A special blend of ground beef, parsley, onions, and spices grilled, Hummus, Tabuli, inside pita bread

Chicken Breast Sandwich with Chipotle Aioli - \$14

Grilled Chicken Breast, lettuce, tomatoes, Asiago cheese, Chipotle Aioli



MENU

Mediterranean Cuisine - Cold Appetizers

Hummus - \$11

Garbanzo beans. Tahini and a touch of lemon served with either warm or toasted pita bread

Spicy Hummus - \$11/\$13/\$16

Hummus & Lehmeh

Hummus topped with diced beef, pine nuts and oil, served with warm or toasted pita bread

Hummus Sampler Variety of flavored Hummus dip platter (Black Olives flavor, Garlic Flavor, Roasted Peppers flavor, and Pesto Flavor) served with warm or toasted pita bread

Fattoush - \$12

Fresh mixed green, tomatoes, cucumbers, radish, bell pepper tossed with olive oil balsamic vinegar and lemon juice topped with tried pita chips

Tabuli - \$10

Fresh parsley, tomatoes, onions, bulgur, with tossed lemon juice & olive oil

Mediterranean Cheese - \$12

Shankleesh Aged Lebanese Cheese, herbs, tomatoes, onions and olive oil
Labneh Mediterranean yogurt cheese, with a hint of lemon and mint



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GARDEN BAR & GRILL

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Mediterranean Cuisine - Cold Appetizers

Grape Leaves - \$10

Grape Leaves stuffed with rice, tomatoes and spice blend

Makdous - \$10

Baby eggplant stuffed with walnuts, garlic, and spices

Cucumber & Yogurt - \$12

Cucumber and yogurt mixed together, with a touch of mint

Mutabal - \$11

Roasted eggplant, Tahini, lemon, and a hint of garlic, served with warm or toasted pita bread

Mouhamara - \$10

Crushed walnuts, breadcrumbs, roasted red pepper, and pomegranate juice

Basturma - \$12

Aged beef Carpaccio with drizzled olive oil

Kibbeh Nayeh - \$12/\$14

Lebanese steak tartar, with bulgur and mint, topped with red onions, pine nuts and drizzled with olive oil



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Mediterranean Cuisine - Cold Appetizers

Lsanat (Tongue) - \$14

Marinated Colorado USDA choice lamb tongue sautéed with lemon juice, garlic, parsley, and drizzled with olive oil (served Cold or Hot)

Tuna Tartar - \$20

Layered Tuna Tartar with Mango and Wonton Chips

Shrimp Cocktail - \$20

Deep Sea Shrimp served with cocktail sauce

Vegetable Platter – Regular \$12/Large \$15

Fresh zucchini, carrots, broccoli, celery and cucumbers served with your choice of ranch or blue cheese dressing

Eden Maza (2 Persons minimum order) - Per Person \$25

Hummus, Mutabal (Baba Ganoush), Labneh (Yogurt dip), Mediterranean Cheese, Grape Leaves, Tabuli Salad, Fattoush Salad, Kibbeh Makliyah (Fried Kibbeh), Falafel, Fatayer Cheese (Cheese Burak), and choice of Kibbeh Nayeh (Shi Kufta) or Muhamara



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Hot Appetizers

Falafel - \$10

Homemade ground Garbanzo beans, blend of spices deep-fried served with Tahini sauce

Mediterranean Falafel Rolls - \$14

Mediterranean Falafel, cilantro, jalapeno wrapped in egg rolls

Vegetarian Tempura - \$12

Assorted vegetables beat lightly with flour tempura, battered and fried served with chili sweet and ranch dressing sauce

Sambousek - \$13

Filo dough stuffed with fresh ground beef, onions and spices

Kibbeh Makilyeh - \$14

Crushed bulgur & ground beef shell with a blend of fresh ground beef, onions and pine nuts deep-fried to flavor

Spinach Kibbeh - \$12

Crushed bulgur shell filled with a blend of sautéed spinach with onions, pomegranate sauce, and Garbanzo beans, deep-fried to flavor

Fatayer Cheese - \$12

California and Mediterranean Feta cheese wrapped in filo dough deep fired and made fresh

Fatayer Spinach - \$11

Filo dough stuffed with fresh spinach, onions and spices



MENU

Hot Appetizers

Halloum - \$13

Pan Fried aged Lebanese cheese

Arrayes - \$14

Seasoned ground beef thinned and placed on toasted pita (Optional: Add \$1.50 for Cheese)

Frog Legs - \$18

Pan-fried with lemon topped with cilantro and French fries

Makanek - \$17

Sautéed Lebanese sausages tomatoes, onions with a hint of lemon juice

Soujok - \$18

Pan-fried Armenian sausages marinated with lemon

Quails - \$20

Marinated Quail, delicately seasoned and grilled to perfection

Calamari - \$18

Fried Calamari served with cracked pepper, and homemade cocktail sauce and wasabi

Royal Maza (2 Persons minimum order) - Per Person \$35

Hummus, Mutabal (Baba Ganoush), Labneh (Yogurt dip), Mediterranean Cheese, Grape Leaves, Tabuli Salad, Fattoush Salad, Kibbeh Makliyah (Fried Kibbeh), Falafel, Fatayer Cheese (Cheese Burak), Basturma (Aged Beef), Sambousek (Beef Burak), choice of Lsanat (Tongue) or Fatayer Spinach (Spinach Burak), choice of Kibbeh Nayeh (Shi Kofta) or Muhammara, and choice of Soujuk (Armenian Sausage) or Makanek (Lebanese Sausage)



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Entrées

Falafel Plate - Lunch \$14/Dinner \$18

Falafel served with tomato, Fattoush salad and Hummus

Vegetarian Combo - Lunch \$14/ Dinner \$18

Hummus, Tabuli, Grape Leaves, Falafel with Tahini Sauce, and Mutabal

Hot Sampler - Lunch \$18/ Dinner \$22

Kibbeh Makliyah, Fatayer Cheese, Falafel, Choice of Sambousek or Fatayer Spinach

Chicken Shawrma - Lunch \$14/Dinner \$18

Marinated Chicken Shawarma on a vertical rotisserie thinly sliced and served with Fattoush Salad and Hummus

Beef Shawrma - Lunch \$15/Dinner \$18

Marinated Beef Shawarma on a vertical rotisserie thinly sliced and served with Fattoush Salad and Hummus

Lamb Shank - \$23

Slowly braised New Zealand Lamb Shank, served with rice and Sautéed vegetables

Lamb Chops - \$28

Marinated and grilled Colorado USDA choice Lamb Chops served with home potatoes and sautéed vegetables



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Entrées

Lamb Kabob - Lunch \$22/Dinner \$25

Marinated and grilled Colorado USDA choice Lamb on a skewer cooked over an open flame served with rice and sautéed vegetables. Substitute to Tabuli and Hummus instead of Rice & Veggie for \$4

Filet Mignon Kabobs - Lunch \$20/Dinner \$23

Filet Mignon marinated and grilled on a skewer over an open flame served with rice and sautéed vegetables. Substitute to Tabuli and Hummus instead of Rice & Veggies for \$4

Chicken Kabob - Lunch \$18/Dinner \$20

Chicken Kabob marinated and grilled fresh on a skewer served with rice and sautéed vegetables. Substitute to Tabuli and Hummus instead of Rice & Veggies for \$4

Kefta Kabob - Lunch \$16/Dinner \$18

A special blend of ground beef, parsley, onions, and spices grilled on a skewer, served with rice and sautéed vegetables. Substitute Tabuli and Hummus instead of Rice & Veggies for \$4

T-Bone Steak - \$30

14 oz of Prime USDA choice T-Bone marinated and grilled to perfection, served with home potatoes and sautéed vegetables

Angus Beef Steak - \$32

10 oz of Prime USDA Angus certified marinated and grilled to perfection, served with mashed potatoes and sautéed vegetables



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Entrées

Three of a Kind - \$28

Filet Mignon, Chicken, and Kefta Kabob served over a bed of rice topped with almonds and sautéed vegetables. Substitute to Lamb Kabob instead of Filet Mignon Beef for \$4

Eden Mixed Grill for Two (Serves 2 Persons) - \$45

A combination of Grilled Filet Mignon, Marinated Chicken and Kefta served over a bed of rice topped with almonds and sautéed vegetables. Substitute to Lamb Kabob instead of Filet Mignon Beef for \$4 per person

Eden Mixed Grill for Family (Serves 4 People) - \$100

A combination of Grilled Filet Mignon, Marinated Chicken and Kefta Kabobs served over a bed of rice topped with almonds and sautéed vegetables. Substitute to Lamb Kabob instead of Filet Mignon Beef for \$4 per person



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Seafood

Grilled Salmon - \$24

Grilled Salmon served with Tomatillo Sauce and home potatoes and sautéed vegetables

Balsamic Roasted Salmon - \$24

Grilled Salmon served with Balsamic reduction served with mashed potatoes and sautéed vegetables

Sautéed Shrimp - \$24

6 Jumbo Sautéed Shrimp marinated with lemon, served with rice topped with almonds and sautéed vegetables

Seafood Sampler - Small (2 Persons) \$22/Large (4 Persons) \$40

Calamari popcorn shrimp and blackened Ahi Tuna served with Singapore chili sauce and Balsamic reduction for added flavor

Rainbow Trout - \$28

Fresh Rainbow Trout Fish, lightly battered and fried topped with Lemon butter sauce and served with pilaf rice and sautéed vegetables

Sea Bass - Market

Fresh Sea Bass deep-fried served with Tzatziki sauce rice topped with almonds and sautéed vegetables

Catch of the Day - Market

Fresh Wild Catch of the day



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Pasta

Cheese Ravioli - \$18

Cheese ravioli served with your choice of Alfredo sauce, Marinara or Pescatore sauce

Cheese Ravioli with Sautéed baby shrimp - \$22

Cheese ravioli topped with baby shrimp and served with Alfredo sauce, Marinara or Pescatore sauce

Chicken Pesto Basil Pasta - \$22

Grilled Chicken with Sautéed Vegetables and basil Pesto sauce served over Rigatoni pasta

Southwest Fettuccini - \$22

Grilled Chicken Breast served with roasted red peppers, sweet caramelized onions, cilantro, and a Tequila cream sauce over fettuccini

Angel Hair Pasta - \$20

Mixed Seafood, Roma tomatoes, basil, and marinara sauce

Seafood Pasta - Market

Salmon, Shrimp, Calamari, and Red Snapper served over pasta with Marinara sauce



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Desserts

Kanafeh - \$10

Melted cheese and grated kataki served hot and drizzled with rose water and simple syrup

Kanafeh Tray (Small) "12 pcs" - \$50

Kanafeh Tray (Medium) "18 pcs" - \$80

Kanafeh Tray (Large) "36 pcs" - \$150

Dessert Sampler

The Grand Finale (**Must Have!**)

Small for 2 - \$20

Large for 4 - \$30

Warm Bread Pudding - \$14

Made fresh here at Eden served with mixed berries and vanilla ice cream (Serves 2 people)

Tiramisu - \$12

Served with fresh berries

Cheesecake - \$12

Topped with fruits



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Desserts

Ashta with Honey - \$10

Sweetened cream cheese topped with honey and pistachio

Baklava - \$10

Filo dough with walnut, honey topped with caramel & rose water

Fresh Fruit Platter

Small for 2 - \$14

Medium for 4 - \$25

Large for 6 - \$38

Crème Brûlée - \$14

Made fresh at Eden Garden, topped with berries

Chocolate Decadence Cake - \$14

A double-layer cake rich in Chocolate

Ice Cream - \$8

(Ask your server for flavor options)

Whole Cake - \$45

(Ask your server for options)



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Beverages

French Press - \$8

Arabic coffee - \$5

Arabic Hot Tea - \$5

American Coffee - \$5

Juices - \$6

Apple Juice, Pineapple Juice, Orange juice, Cranberry, Lemonade

Sole Water & Pellegrino - Small \$8/Large \$12

Ice Tea - \$5

Sweetened, Unsweetened, Passion Fruit, Raspberry, Green Tea

Yogurt drink - \$6

Mint flavor available



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Sides

Fries, Rice, or Mashed Potatoes - \$8

Sautéed Vegetables - \$8

Grilled Jalapenos - \$5

Garlic Paste - \$3

Some dishes may contain almonds and/or nuts. Please advise if you have allergies to nuts. Consuming undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Prices are subject to change. Not responsible for lost or stolen items.

20% Auto Gratuity may be added to parties over 6 guests or checks over \$100 per table.