

## Gyros :

Your choice of meat, grilled with caramelized onion, served with fresh lettuce, tomatoes and our homemade Tzatziki sauce  
Wrapped in a grilled pita.

<b>Super Lamb Gyro : 10'' Pita</b>	\$9.00
Organic , Local , Grass-fed lamb marinated in our unique spices. Cooked Medium rare. Juicy & Tender!!	
Small Gyro : 7'' Pita	\$7.50
<b>Super Chicken Gyro : 10'' Pita</b>	\$8.00
Grilled slices of marinated white meat .	
Small Gyro : 7'' Pita	\$6.50
<b>Super Kafta Gyro : 10'' Pita</b>	\$8.00
Mix between Lamb and beef freshly ground with parsley and onions then skewered and cooked like kabob.	
Small Gyro : 7'' Pita	\$6.50
<b>Super Falafel Gyro (vegetarian) : 10'' Pita</b>	\$7.00
Our falafel is made the authentic way. A three day process consists of marinating fava beans, parsley and onions ground together then deep fried to make these heavenly golden balls.	
Small Gyro : 7'' Pita	\$5.50



## Kabob Plates :

Our signature spices and quality of meat make our kabob very desirable. All plates come with two skewers of your choice  
of meat, rice and a side of tzatziki sauce.



<b>Lamb kabob</b>	11.00
Cubes of lean marinated organic grass-fed lamb skewered and grilled with vegetables.	
<b>Chicken Kabob</b>	9.00
Juicy pieces of chicken breasts marinated and grilled on skewers.	
<b>Kafta Kabob</b>	9.00
Mix between Lamb and beef freshly ground with parsley and onions then skewered and cooked like kabob.	

## Vegetarian plates :

All served with warm pita.

<b>Dolmades :</b>	6.00
Homemade grape leaf wraps filled with rice and herbs served with tzatziki sauce.	
<b>Falafel plate :</b>	7.00
3 balls of freshly made falafel and a side of tzatziki sauce or hummus.	
<b>Hummus plate :</b>	5.00
A thick paste or spread made from ground chickpeas and sesame seeds, olive oil, lemon, and garlic.	
<b>Garden platter :</b>	9.00
Falafel and dolmades with two sides of hummus and tzatziki sauce	
<b>Greek salad :</b>	7.00
Sweet tomatoes, red onions, olives, cucumbers and feta cheese.	

## Desert & Drinks :



"Ramy takes about two hours to prepare this baklava. I told Ramy straight-up that it was a life-changing experience. Other baklava I've had seem to have a soggy underside . Here, Ramy ensures that mind-blowing sauce stays encased. A thin layer of finely minced nuts lies in the center, with a little more on top. I picked this petite triangular delicacy and happily noshed away. Sticky? A bit. Messy? Nope." Aaron W.

<b>Baklava (1pc)</b>	2.50
<b>Baklava (5pcs)</b>	10.00
<b>A tray of Baklava (48pcs)</b>	65.00
<b>Drinks :</b>	
<b>Water Bottle</b>	1.00
<b>Soda Bottle</b>	2.00
<b>Soda Can</b>	1.00

WE Cater!!

For catering please email us at ramyslambshack@yahoo.com

Or call 503-381-7783