

Aladdin's

As part of Chagrin Valley Restaurant Week, you are invited to enjoy a 3-course meal for \$20.

FIRST COURSE

CHOOSE ONE

SMALL HUMMUS VG, GF

a creamy blend of chickpeas puréed with tahini and lemon juice, drizzled with extra virgin olive oil

SMALL BABA GANNOUJ VG, GF

fire-roasted eggplant puréed with tahini, fresh garlic, and lemon juice, drizzled with extra virgin olive oil

SPICY CAULIFLOWER VG, GF

cauliflower florets lightly fried, topped with tahini lemon dressing and hot sauce, sprinkled with special seasoning and parsley

SECOND COURSE

CHOOSE ONE

TAZA CHICKEN SALAD GF, N

mixed greens, yellow squash, zucchini, grapes, tomatoes, and chopped grilled chicken tenders tossed with honey dijon dressing and topped with feta, dried cranberries, and lightly fried pine nuts

GENIE'S COMBO PLATE N

chicken mishwi on a bed of seasoned rice with vermicelli; served with lebanese salata, hummus, lightly fried cauliflower florets drizzled with tahini lemon dressing, and turnips

MUJADARA PLATE VG, GF, N

lentils and rice topped with lebanese salata and fried onions

CHICKEN SHAWARMA ROLLED PITA

grilled, seasoned chicken thigh, tomatoes, onions, and tahini lemon dressing

THIRD COURSE

CHOOSE ONE

BAKLAVA VG, N

choice of diamond or finger baklava; a delectable middle eastern dessert made with phyllo dough and assorted nuts

DESSERT MINI VG, GF, N

choice of death by chocolate mini cheesecake or mini pecan pie; decadent yet guilt-free vegan desserts

Tax, gratuity, and beverages are not included

VEGETARIAN V VEGAN VG GLUTEN FREE GF CONTAINS NUTS N