

# APPETIZERS

## HUMMUS

Puree of chickpeas, fresh garlic, tahini sauce, and lemon juice garnished with parsley and a splash of extra virgin olive oil. 6.99

## BABA GHANOUSH

Roasted eggplant pureed with fresh garlic, tahini sauce, and lemon juice, garnished with radishes. 7.99

## TABOULI

Parsley, tomato, onion, and bulgur cracked wheat tossed with extra virgin olive oil and lemon juice. 6.99

## VEGETARIAN SAMPLER

A plate of our signature hummus, baba ghanoush, falafel, tabouli, and vegetarian dawali. 11.99

## SAMBUSEK

Homemade dough stuffed with lean ground beef, onion, pine nuts, and Mediterranean spices fried and served with laban yogurt. 7.99

## HUMMUS WITH LAMB

## HUMMUS WITH CHICKEN

Our signature hummus topped with tender strips of lamb or chicken, roasted almonds, and Mediterranean spices. 9.99

## FALAFEL

Nicole's homemade vegetarian patties made with a medley of garbanzo beans, fava beans, onion, fresh garlic, parsley, and cilantro, deep fried and served with tahini sauce. 8.99

## VEGETARIAN DAWALI

Grape leaves stuffed with rice, tomato, onion, chickpeas, parsley, and mint. 6.99

## MEAT DAWALI

Grape leaves stuffed with lean ground beef, rice, tomato, chickpeas, parsley, mint, and onion. 7.99

## KIBBIE

Bulgur cracked wheat shells stuffed with sauteéd lean ground beef, onion, and pine nuts. 7.99

## TRIO DIP

Tapenade, spicy mayonnaise, and hummus served with naan bread. 8.99

## CRAB CAKES

Homemade crab cakes pan-seared and served with pickled vegetables and roumelade sauce. 10.99

## MUSSELS

One pound of mussels sauteéd with garlic, white wine butter sauce, tomato, and scallions. 9.99

## CALAMARI

Crispy fried calamari with sun dried tomato tapenade, garnished with lemon, scallions, and raisins. 10.99

## QUESADILLA

Peppers and onions mixed with mozzarella and cheddar cheese, pressed in a flour tortilla. 9.99  
Add chicken or beef 3.99

## SIDES

**ASPARAGUS** 3.99

**BRUSSELS SPROUTS** 3.99

**FRENCH FRIES** 2.99

**BASMATI RICE** 2.99

**MASHED POTATOES** 2.99

**FINGERLING POTATOES** 2.99

**VEGETABLE OF THE DAY** 2.99

## SOUPS

*Cup 4.99 Bowl 5.99*

our signature **LENTIL**  
chef's **SOUP DU JOUR**

*Bowl 5.99*

homemade **FRENCH ONION**

caramelized onions with beef stock and herbs  
topped with crispy provolone cheese and crostini bread

## BEVERAGES

**SOFT DRINKS**

**ICED TEA**

**MANGO, GUAVA JUICE**

**HOT TEA**

**COFFEE, TURKISH COFFEE**

An 18% gratuity will be added to parties of ten or more.

To our Guests with food sensitivities or allergies: Laziza cannot insure that menu items do not contain ingredients that might cause a reaction. Please consider when ordering.

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# SALADS

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*Add chicken or beef shawarma to any salad for an additional 3.99*

*Add lamb or salmon to any salad for an additional 4.99*

## TABOULI

*Parsley, tomato, onion, and bulgur cracked wheat tossed with extra virgin olive oil and lemon juice. 8.99*

## TOMATO STACK SALAD

*Two towers of tomato and mozzarella served with parmesan crisp topped with pesto, lemon oil and balsamic glaze. 8.99*

## ARUGULA SALAD

*Baby arugula topped with sundried tomato, cucumbers, dried fruit mix, fried goat cheese and pecan medallions with lemon thyme dressing and balsamic drizzle. 10.99*

## CAESAR SALAD

*Romaine lettuce garnished with tomato, olives, onion, and Parmesan cheese served in a large pita shell. 9.99*

## BEET SALAD

*Yellow and red beets over arugula topped with almonds, crispy tortilla strips, cherry tomatoes, and citrus dressing with crumbled goat cheese. 10.99*

## MEDITERRANEAN SALAD

*Mixed greens, cucumber, tomato, onion, olives, and beets, topped with feta cheese and house dressing. 9.99*

## SPINACH SALAD

*Fresh spinach with candied walnuts, mandarin oranges, and feta cheese, topped with our raspberry vinaigrette. 9.99*

## FATTOUSH

*A traditional salad with romaine, tomato, onion, cucumber, radishes and green pepper tossed with fresh zatar, fried pita bread, and our house dressing. 9.99*

## BLACKENED SALMON SALAD

*Mixed greens, mandarin oranges, olives, feta cheese, toasted almonds, tossed with house dressing, and topped with blackened, seasoned salmon. 14.99*

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# SANDWICHES

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*All sandwiches come with fries or vegetable of the day and salad*

## \*BEEF SHAWARMA WRAP

*Seasoned filet strips with onion, tomato, pickle, parsley, and tahini sauce served in pita. 11.99*

## CHICKEN SHAWARMA WRAP

*Seasoned slices of chicken with onion, tomato, pickle, parsley, and garlic sauce served in pita. 11.99*

## \*SHISH KABOB WRAP

*Marinated, char grilled beef cubes with onion, green pepper, mushroom, tomato, parsley, and our signature hummus served in pita. 12.99*

## FALAFEL WRAP

*Nicole's homemade, deep fried vegetarian patties with tomato, radish, pickles, parsley, and tahini sauce served in pita. 10.99*

## LAZIZA WRAP

*Mixed greens with chicken shawarma, dried fruit mix, toasted almonds, and our homemade garlic labne spread wrapped in a spinach tortilla. 11.99*

## \*LAZIZA BURGER

*8 oz. sirloin patty, char grilled and topped with sautéed mushroom, onion, lettuce, tomato, and Laziza sauce. 11.99*

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# ENTRÉES

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*Served with house salad & vegetable — substitute soup for \$1.49*

## \*BEEF SHAWARMA

Marinated filet strips topped with caramelized onion, served over a bed of basmati rice. 16.99

## CHICKEN SHAWARMA

Seasoned slices of chicken topped with caramelized onion, served over a bed of basmati rice. 16.99

## \*LAZIZA PLATTER

Shish Kabob, Shish Tawook, and Kafta Kabob served over a bed of basmati rice. 23.99

## \*HUMMUS WITH LAMB 17.99

## HUMMUS WITH CHICKEN 16.99

Lamb or chicken shawarma sautéed with roasted almonds and Mediterranean spices piled over our hummus and served with a side of basmati rice.

## \*LAMB KABOBS

Tender, chargrilled lamb cubes stacked with green peppers, tomato, and onion served over a bed of basmati rice. 20.99

## \*SHISH KABOBS

Savory chargrilled beef tenderloin stacked with mushroom, tomato, and onion served over a bed of basmati rice. 19.99

## KABSA

Slow-cooked rice with vegetables and herbs in tomato base. 14.99 Add chicken kabob 3.99; Add beef or lamb kabob 4.99

## MEDITERRANEAN PASTA

Pasta in a garlic butter white wine sauce with sundried tomato, red and green pepper, onion, capers, garlic, Kalamata olives, and feta cheese. 16.99 Add chicken shawarma 3.99; Add shrimp 4.99

## SHISH TAWOOK

Chargrilled, marinated chicken breast cubes with green peppers and onion, served over a bed of basmati rice. 18.99

## \*KAFTA KABOBS 19.99

## CHICKEN KAFTA KABOBS 18.99

Chargrilled, lean ground beef or chicken with parsley, onion, and Mediterranean spices served over a bed of basmati rice.

## VEGETABLE COUSCOUS

Steamed couscous served with butternut squash, carrot, chickpeas, peppers, cabbage, turnips, and tomatoes. 13.99 Add chicken kabob 3.99; Add beef or lamb kabob 4.99

## MAKLUBA

Chicken cubes on top of a bed of basmati rice mixed with potato slices, carrots, eggplant, cauliflower, chickpeas, and almonds. 17.99

## \*VEAL MARSALA 19.99

## CHICKEN MARSALA 18.99

Tender veal or chicken, over pasta in our Marsala sauce with mushrooms, shallots, garlic, and rosemary. Served with a side of pasta in homemade marinara.

## \*BRAISED SHORT RIB

Extra tender short rib served with creamy polenta, tri-colored carrots, and pearl onions. 23.99

## SULTAN MOROCCAN BASTILLA

A light, crispy fillo dough pastry shell conceals savory saffron chicken stuffed with spicy eggs and topped with fried almonds. 21.99

## BLACKENED CHICKEN ALFREDO

Thin strips of chicken served over a bed of pasta in a creamy Alfredo sauce with shiitake mushrooms and garlic. 16.99

## EGGPLANT PARMESAN

Three layers of breaded eggplant, stuffed with fresh mozzarella, ricotta, and basil topped with pomodoro sauce. 18.99

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# STEAKS

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*Served with house salad, asparagus, and choice of potato — substitute soup for \$1.49*

## \*LAZIZA RIB EYE 36.99

16 oz. bone-in ribeye steak served with mashed potato, asparagus, salty pearl onions, and crispy onion straws with dijon demi-glaze.

## \*FILET MIGNON 8 oz 27.99

## \*NEW YORK STRIP 10 oz 25.99

## \*LAMB CHOPS 34.99

## STEAK TOPPINGS:

**Smothered:** Topped with sautéed mushrooms & onions. 1.99

**Bleu:** Topped with bleu cheese sauce. 2.99

**Laziza:** Topped with crispy onion straws and dijon demi-glaze. 3.99

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# SEAFOOD

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*Served with house salad — substitute soup for \$1.49*

## \*SURF & TURF

Lobster tail and 8 oz. filet mignon, served with asparagus and your choice of potato or basmati rice. 38.99

## TWIN TAILS

Twin, broiled, cold water lobster tails served with butter, asparagus, and your choice of potato or basmati rice. 38.99

## SEAFOOD PASTA

Pasta in garlic butter white wine sauce with shrimp, mussels, clams, green pepper, and sun dried tomato. 21.99

## PORCINI-DUSTED SCALLOPS

Seared scallops dusted with dried porcini mushrooms, served with creamy polenta, salty spinach, and tri-colored carrots. 21.99

## \*BLACKENED SALMON

Served with smashed fingerlings, butternut squash sauce, and butter poached asparagus, topped with spicy roumelade and served with a side of tri-colored carrots. 19.99

## SPANISH PAELLA

Saffron rice topped with herbs, chicken, shrimp, mussels, calamari, and vegetables. 19.99

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## DESSERTS

### LADY FINGERS

Rolled fillo dough filled with nuts and sweet syrup. 3 pieces. 3.99

### BAKLAWA

Fillo dough layered with nuts and sweet syrup. 2 pieces. 3.99

### CRÈME BRÛLÉE

Ask your server for today's topping! 6.99

### HOMEMADE BREAD PUDDING

Ask your server for today's flavor! 6.99

NEW YORK CHEESECAKE 5.99

LAZIZA CHOCOLATE TORTE 5.99

### CHOCOLATE LAVA CAKE

Rich cake with a molten chocolate center topped with vanilla bean ice cream. 6.99

### PEANUT BUTTER PIE

A creamy peanut butter center sandwiched between an Oreo cookie crust and a thick topping of chocolate ganache. 5.99

## KIDS

*Served with a side & soft drink*

HAMBURGER 7.99

CHICKEN TENDERS 7.99

BEEF KABOB 8.99

CHICKEN KABOB 7.99

KAFTA KABOB 7.99

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