

APPETIZERS

Add grilled naan bread or freshly cut vegetables to any appetizer [2]

HUMMUS V GF

Laziza's signature puree of chickpeas with garlic, tahini, and lemon juice. Finished with parsley and extra virgin olive oil. [7]
Add chicken shawarma [3]
Add lamb shawarma [4]

MEDITERRANEAN PIZZA V

Choice of Hummus or Baba Ghanoush topped with shredded mozzarella, tomato, onion, and green pepper baked on a fresh pita shell. [9]
Add chicken shawarma [3]
Add lamb shawarma [4]

TABOULI V GF

Fresh-cut parsley tossed with tomato, onion, and extra virgin olive oil. [7]

VEGETARIAN SAMPLER V GF

Hummus, baba ghanoush, tabouli, vegetarian grape leaves, and falafel served with tahini. [12]

LEBANESE SALATA V GF

Tomato, onion, cucumber, green pepper, fresh lemon juice, and extra virgin olive oil. [6]

MEAT DAWALI GF

Hand rolled grape leaves filled with lean ground beef, onion, rice, tomato, and parsley. [8]

VEGETARIAN DAWALI V GF

Hand rolled grape leaves filled with golden rice, onion, tomato, chickpeas, and parsley. [7]

BABA GHANOUSH V GF

Fire-roasted eggplant blended with garlic, tahini sauce, and lemon juice. [8]

LOBSTER CAKES

Twin pan-seared fresh lobster cakes served with house made remoulade sauce. [12]

FALAFEL V GF

Fried vegetarian patties made from a medley of garbanzo beans, fava beans, onion, garlic, parsley, and cilantro served over organic micro greens with sliced tomato and tahini sauce. [8]

SCALLOPS & RED BEETS GF

Two pan-seared scallops served over roasted red beets with creamy goat cheese finished with citrus simple syrup. [11]

PREMIUM SALADS

Add chicken or beef shawarma to any salad [4]*
Add lamb shawarma or falafel to any salad [5]*
Add blackened salmon or seared prawns [6]*

BEET SALAD V GF

Mixed greens tossed with roasted beets, candied walnuts, and feta finished with sweet raspberry dressing. [11]

FATTOUSH V GFA

Romaine lettuce tossed with tomato, onion, cucumber, green pepper, and house made pita crisps finished with house made Mediterranean dressing. [11]

SPINACH SALAD V GF

Fresh baby spinach, pomegranate seeds, mandarin oranges, pistachios, and goat cheese finished with a house made citrus vinaigrette. [11]

MEDITERRANEAN SALAD V GF

Mixed greens tossed with feta cheese, olives, onions, chick peas, sundried tomato, and cucumbers finished with house made Mediterranean dressing. [11]

FALAFEL SALAD V GF

Mixed greens tossed with tomato, onion, and pickled turnips topped with three of Laziza's signature falafel patties finished with Tahini dressing. [12]

SOUPS

HOMEMADE LENTIL SOUP [5] V

SOUP DU JOUR [5]

HOMEMADE FRENCH ONION [6] GFA

Caramelized onions in a beef broth topped with fresh French bread and melted provolone cheese.

SIDES

Poached Asparagus [4] V GF

Fried Brussels Sprouts [4] V GF

Poached Broccolini [3] V GF

Roasted Squash & Zucchini [3] V GF

Gluten-Free Basmati Rice [3] V GF

Basmati Rice [3] V

House Side Salad [3] V GF

Mashed Potatoes [3] V GF

French Fries [3] V GF

Fingerling Potatoes [3] V GF

V: VEGETARIAN ITEMS

GF: GLUTEN-FREE ITEMS

GFA: GLUTEN-FREE AVAILABLE UPON REQUEST

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SANDWICHES

All sandwiches are served with a house salad – substitute lentil soup or soup du jour. [2]

Upgrade to a half size premium salad or French onion soup. [3]

LAZIZA BURGER* **GFA**

A chargrilled 8 oz. sirloin patty on brioche topped with sautéed mushrooms and onions finished with Laziza sauce and served with sides of lettuce, tomato, and onion. [12]

LAZIZA WRAP

Mixed greens with chicken shawarma, dried fruit mix, toasted almonds, and cucumber yogurt wrapped in a spinach tortilla. [9]

BEEF SHAWARMA WRAP*

Seasoned filet strips with onion, tomato, pickle, parsley, and tahini sauce wrapped in pita. [9]

BABA GHANOUSH WRAP **V**

Homemade baba ghanoush with mixed greens, tomato, cucumber, onion, and parsley wrapped in pita. [9]

CHICKEN KABOB WRAP

Marinated, chargrilled chicken breast with onion, green peppers, parsley, and creamy garlic sauce wrapped in pita. [10]

CHICKEN SHAWARMA WRAP

Seasoned slices of boneless chicken with onion, tomato, pickle, parsley, and creamy garlic sauce wrapped in pita. [9]

FALAFEL WRAP **V**

Our famous fried vegetarian patties with tomato, pickle, parsley, and tahini sauce wrapped in pita. [9]

KAFTA WRAP*

Marinated, chargrilled chicken breast with onion, green peppers, parsley, and creamy garlic sauce wrapped in pita. [10]

HUMMUS WRAP **V**

Our signature hummus with mixed greens, tomato, cucumber, onion, and parsley wrapped in pita. [9]

SHISH KABOB WRAP*

Marinated, chargrilled beef cubes with onion, green peppers, mushroom, tomato, parsley, and our signature hummus wrapped in pita. [13]

LEBANESE WRAP

Seasoned slices of chicken with hummus, tabouli, and mixed greens served in a spinach tortilla. [9]

CHEF'S SIGNATURE ENTRÉES

All entrées are served with a house salad – substitute lentil soup or soup du jour. [2]

Upgrade to a half size premium salad or French onion soup. [3]

LAZIZA PLATTER **GFA**

One Shish Kabob, One Chicken Kabob, and One Kafta Kabob served over a bed of basmati rice with oven roasted zucchini and squash. [24]

SMOTHERED NY STRIP* **GF**

Chargrilled, 10 oz. New York Strip finished with sautéed mushrooms, onions, and melted mozzarella. Served with roasted fingerling potatoes and poached broccolini. [24]

BEEF SHAWARMA* **GFA**

Seasoned filet strips finished with caramelized onions served over a bed of basmati rice with poached broccolini. [18]

LAMB KABOBS* **GFA**

Two skewers of chargrilled tender lamb stacked with tomato, mushroom, and onion served over basmati rice with roasted zucchini and squash. [21]

SEARED SALMON* **GFA**

Hand-cut, pan-seared Atlantic salmon filet finished with house made citrus beurre blanc. Served with a potato croquette and poached broccolini. [23]

CHICKEN SHAWARMA **GFA**

Thinly sliced marinated boneless chicken breast strips finished with caramelized onions served over a bed of basmati rice with poached broccolini. [18]

CHICKEN KABOBS **GFA**

Two skewers of boneless marinated chicken breast stacked with green pepper and onion served over basmati rice with roasted zucchini and squash. [19]

HUMMUS WITH CHICKEN **GFA**

Sautéed chicken shawarma atop Laziza's signature hummus. Finished with toasted almonds, served with basmati rice and poached broccolini. [18]

KAFTA KABOBS* **GFA**

Chargrilled, lean ground beef mixed with parsley and onion served over basmati rice with roasted zucchini and squash. [19]

MEDITERRANEAN PASTA **V**

Fresh Ohio City pasta in a garlic butter and white wine sauce tossed with sundried tomatoes, bell peppers, onion, capers, garlic, Kalamata olives, and feta cheese. [19]

Add chicken shawarma [4]

Add sautéed prawns [6]

HUMMUS WITH LAMB* **GFA**

Thinly sliced lamb shawarma atop Laziza's signature hummus. Finished with roasted almonds, served with basmati rice and poached broccolini. [19]

SHISH KABOBS* **GFA**

Two skewers of chargrilled beef tenderloin stacked with tomato, mushroom, and onion served over basmati rice with roasted zucchini and squash. [21]

MEDITERRANEAN STIR FRY **V GFA**

Basmati rice tossed with chickpeas, onion, tomato, bell peppers, squash, and zucchini. [19]

Add chicken or kafta kabob* [4]

Add beef or lamb kabob* [5]

Add seared prawns or salmon* [6]

V: VEGETARIAN ITEMS

GF: GLUTEN-FREE ITEMS

GFA: GLUTEN-FREE AVAILABLE UPON REQUEST

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APPETIZERS

Add grilled naan bread or freshly cut vegetables to any appetizer [2]

HUMMUS V GF

Laziza's signature puree of chickpeas with garlic, tahini, and lemon juice. Finished with parsley and extra virgin olive oil. [7]

Add chicken shawarma [3]

Add lamb shawarma [4]

BABA GHANOUSH V GF

Fire-roasted eggplant blended with garlic, tahini sauce, and lemon juice. [8]

TABOULI V GF

Fresh-cut parsley tossed with tomato, onion, and extra virgin olive oil. [7]

VEGETARIAN SAMPLER V GF

Hummus, baba ghanoush, tabouli, vegetarian grape leaves, and falafel served with tahini. [12]

MEAT DAWALI GF

Hand rolled grape leaves filled with lean ground beef, onion, rice, tomato, and parsley. [8]

VEGETARIAN DAWALI V GF

Hand rolled grape leaves filled with golden rice, onion, tomato, chickpeas, and parsley. [7]

FALAFEL V GF

Fried vegetarian patties made from a medley of garbanzo beans, fava beans, onion, garlic, parsley, and cilantro served over organic micro greens with sliced tomato and tahini sauce. [8]

LEBANESE SALATA V GF

Tomato, onion, cucumber, green pepper, fresh lemon juice, and extra virgin olive oil. [6]

LOBSTER CAKES

Twin pan-seared fresh lobster cakes served with house made remoulade sauce. [12]

SCALLOPS & RED BEETS GF

Two pan-seared scallops served over roasted red beets with creamy goat cheese finished with citrus simple syrup. [11]

MEDITERRANEAN PIZZA V

Choice of Hummus or Baba Ghanoush topped with shredded mozzarella, tomato, onion, and green pepper baked on a fresh pita shell. [9]

Add chicken shawarma [3]

Add lamb shawarma [4]

V: VEGETARIAN ITEMS GF: GLUTEN-FREE ITEMS GFA: GLUTEN-FREE AVAILABLE UPON REQUEST

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SOUPS

HOMEMADE LENTIL SOUP [5] **V**

SOUP DU JOUR [5]

HOMEMADE FRENCH ONION [6]

GFA

Caramelized onions in a beef broth topped with fresh French bread and melted provolone cheese.

DINNER SALADS

Add chicken or beef shawarma to any salad [4]*

Add lamb shawarma or falafel to any salad [5]*

Add blackened salmon or seared prawns [6]*

BEET SALAD **V GF**

Mixed greens tossed with roasted beets, candied walnuts, and feta finished with sweet raspberry dressing. [11]

MEDITERRANEAN SALAD **V GF**

Mixed greens tossed with feta cheese, olives, onions, chick peas, sundried tomato, and cucumbers finished with house made Mediterranean dressing. [11]

FATTOUSH **V GFA**

Romaine lettuce tossed with tomato, onion, cucumber, green pepper, and house made pita crisps finished with house made Mediterranean dressing. [11]

SPINACH SALAD **V GF**

Fresh baby spinach, pomegranate seeds, mandarin oranges, pistachios, and goat cheese finished with a house made citrus vinaigrette. [11]

FALAFEL SALAD **V GF**

Mixed greens tossed with tomato, onion, and pickled turnips topped with three of Laziza's signature falafel patties finished with Tahini dressing. [12]

SANDWICHES

All sandwiches are served with a house salad - substitute lentil soup or soup du jour. [2]

Upgrade to a half size dinner salad or French onion soup. [3]

CHICKEN SHAWARMA WRAP

Seasoned slices of boneless chicken with onion, tomato, pickle, parsley, and creamy garlic sauce wrapped in pita. [12]

SHISH KABOB WRAP*

Marinated, chargrilled beef cubes with onion, green peppers, mushroom, tomato, parsley, and our signature hummus wrapped in pita. [13]

FALAFEL WRAP **V**

Our famous fried vegetarian patties with tomato, pickle parsley, and tahini sauce wrapped in pita. [11]

LAZIZA BURGER* **GFA**

A chargrilled 8 oz. sirloin patty on brioche topped with sautéed mushrooms and onions finished with Laziza sauce and served with sides of lettuce, tomato, and onion. [12]

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CHEF'S SIGNATURE ENTRÉES

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Upgrade to a half size dinner salad or French onion soup. [3]

LAZIZA PLATTER* **GFA**
One Shish Kabob, One Chicken Kabob, and One Kafta Kabob served over a bed of basmati rice with oven roasted zucchini and squash. [24]

SHISH KABOBS* **GFA**
Two skewers of chargrilled beef tenderloin stacked with tomato, mushroom, and onion served over a bed of basmati rice with roasted zucchini and squash. [21]

KAFTA KABOBS* **GFA**
Chargrilled lean ground beef mixed with parsley, onion, and Mediterranean spices served over a bed of basmati rice with roasted zucchini and squash. [19]

HUMMUS WITH LAMB* **GFA**
Chargrilled lean ground beef mixed with parsley, onion, and Mediterranean spices served over a bed of basmati rice with roasted zucchini and squash. [19]

MEDITERRANEAN PASTA **V**
Fresh Ohio City pasta in a garlic butter and white wine sauce tossed with sundried tomatoes, bell peppers, onion, capers, garlic, Kalamata olives, and feta cheese. [19]
Add chicken shawarma [4]
Add sautéed prawns [6]

LAMB KABOBS* **GFA**
Two skewers of chargrilled lamb stacked with green pepper, tomato, and onion served over a bed of basmati rice with oven roasted zucchini and squash. [22]

CHICKEN KABOBS **GFA**
Two skewers of boneless marinated chicken breast stacked with green pepper and onion served over a bed of basmati rice with roasted zucchini and squash. [19]

SHAWARMA ENTRÉE* **GFA**
Seasoned filet strips or marinated boneless chicken breast strips finished with caramelized onions served over a bed of basmati rice with poached broccolini. [18]

HUMMUS WITH CHICKEN* **GFA**
Sautéed chicken shawarma on our signature hummus finished with roasted almonds served with basmati rice and poached broccolini. [18]

PASTA PRIMAVERA **V**
Fresh Ohio City pasta in a garlic butter and white wine sauce tossed with carrots, tomato, onion, bell pepper, squash, and zucchini. [19]
Add chicken shawarma [4]
Add sautéed prawns or salmon* [6]

MEDITERRANEAN STIR FRY **V** **GFA**

Basmati rice tossed with chickpeas, onion, tomato, bell peppers, squash, and zucchini. [19]
Add chicken or kafta kabob* [4] Add beef or lamb kabob* [5]
Add seared prawns or salmon* [6]

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THE GRILL

All grill items are served with a house salad – substitute lentil soup or soup du jour. [2]
Upgrade to a half size dinner salad or French onion soup. [3]

SURF & TURF*

GF

An 8 oz. filet mignon finished with garlic and rosemary demi-glace and 6 oz. cold water lobster tail with clarified butter. Served with mashed potatoes and poached asparagus. [39]

STEAK & SCALLOPS*

GF

Twin 4 oz. filet mignon medallions paired with two seared sea scallops and garlic rosemary demi-glace. Served with oven roasted fingerling potatoes and poached broccolini. [34]

8 OZ. FILET MIGNON*

GF

Finished with garlic and rosemary demi-glace. Served with parmesan crusted asparagus and mashed potatoes. [29]

10 OZ. NEW YORK STRIP*

GF

Finished with garlic and rosemary demi-glace. Served over a bed of sautéed spinach, Brussels sprouts, caramelized onions, and oven roasted fingerling potatoes. [28]

SEAFOOD

All seafood dishes are served with a house salad – substitute lentil soup or soup du jour. [2]
Upgrade to a half size dinner salad or French onion soup. [3]

TWIN TAILS

GF

Twin broiled 6oz cold water lobster tails served with clarified butter, poached asparagus, and mashed potatoes. [39]

SEAFOOD PAELLA

GFA

Saffron rice tossed with herbs, lobster claw meat, seared prawn, mussels, and vegetables. [22]

LOBSTER LINGUINI

Fresh Ohio City pasta tossed with rich lobster meat, sautéed spinach, fresh tomatoes, and shallots in a garlic butter and white wine sauce. [27]

SEARED SALMON*

GFA

Pan seared Atlantic salmon filet finished with house made citrus beurre blanc served with a potato croquette and poached broccolini. [23]

SCALLOP & PRAWN LINGUINI*

Seared scallops and prawns tossed with fresh Ohio City linguini in a lemon, caper, and white wine butter sauce. [24]

SIDES

Poached Asparagus [4] GF V

GF Basmati Rice [3] GF V

Mashed Potatoes [3] GF V

Fried Brussels Sprouts [4] GF V

Basmati Rice [3] V

French Fries [3] GF V

Poached Broccolini [3] GF V

House Side Salad [3] GF V

Fingerling Potatoes [3] GF V

Roasted Squash & Zucchini [3] GF V

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