

APPETIZERS

Add grilled naan bread or fresh cut vegetables to any appetizer for an additional \$1.99

Hummus v GF

Laziza's signature puree of chickpeas with garlic, tahini, and lemon juice garnished with fresh parsley and extra virgin olive oil \$6.99

Add chicken shawarma \$2.99

Add lamb shawarma \$2.99

Baba Ghanoush v GF

Fire roasted eggplant blended with garlic, tahini sauce, and lemon juice \$7.99

Tabouli v

Fresh cut parsley tossed with tomato, onion, bulgur cracked wheat, and extra virgin olive oil \$6.99

Falafel v GF

Deep fried vegetarian patties made from a medley of garbanzo beans, fava beans, onion, garlic, parsley, and cilantro served with tahini sauce, fresh parsley, tomato, pickled turnips, and fresh radishes \$7.99

Vegetarian Dawali v GF

Hand rolled grape leaves filled with rice, onion, tomato, chickpeas, parsley, and mint \$6.99

Meat Dawali GF

Hand rolled grape leaves filled with lean ground beef, onion, rice, tomato, and parsley \$7.99

Vegetarian Sampler v

Hummus, baba ghanoush, tabouli, vegetarian grape leaves, and falafel served with tahini \$11.99

Kibbie

Bulgur cracked wheat shells stuffed with sautéed lean ground beef, onion, and pine nuts \$7.99

Crab Cakes

Two pan seared jumbo lump crab cakes served with house made remoulade sauce \$10.99

Mussels GF

One pound of steamed mussels in a garlic butter and white wine sauce with sun dried tomatoes and bell peppers \$9.99

Calamari

Crispy fried calamari with a homemade sweet & spicy sauce garnished with lemon and scallions \$10.99

Mediterranean Pizza v

Mozzarella, feta, tomato, onion, Kalamata olives, and pesto sauce on a crispy pita shell \$8.99

Add chicken shawarma \$2.99

Add beef shawarma \$2.99

Baked Brie v

Locally sourced, Middlefield Farms brie wrapped in puff pastry finished with house made berry compote, bourbon glazed apples, and baked French bread \$12.99

Grilled Halloumi v GF

Traditional grilled Mediterranean cheese slices served over mixed greens with tomato and lemon \$8.99

BEVERAGES

Coke Products

Sweet Tea

Mango Juice

Unsweetened Iced Tea

Hot Tea

Coffee

Turkish Coffee

SOUPS

Cup - \$4.99 / Bowl - \$5.99

Homemade Lentil Soup v GF

Chef's Soup Du Jour

Bowl - \$5.99

Homemade French Onion GFA

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

v = Vegetarian Items GF = Gluten Free Items GFA = Gluten Free Available Upon Request

A 20% gratuity will be added to parties of ten or more

To our guests with food sensitivities or allergies, please consider when ordering that Laziza cannot fully ensure that all menu items do not contain ingredients that might cause a reaction.

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SALADS

Add chicken or beef shawarma to any salad for an additional \$3.99*
Add lamb shawarma or blackened salmon to any salad for an additional \$4.99*

Caprese Salad V GF

Fresh sliced tomato, mozzarella, and basil finished with a house made balsamic reduction \$8.99

Arugula Salad V GF

Baby arugula tossed with sundried tomato, cucumber, and dried fruit mix served with crumbled goat cheese and pecans finished with a citrus mustard dressing and balsamic reduction \$10.99

Caesar Salad V GFA

Fresh romaine tossed with Parmesan cheese and homemade croutons served with homemade Caesar dressing \$9.99

Beet Salad V GFA

Red beets over mixed greens topped with almonds, crispy tortilla strips, and cherry tomatoes served with crumbled bleu cheese and a homemade citrus mustard dressing \$10.99

Mediterranean Salad V GF

Mixed greens tossed with cucumber, tomato, onion, beets, and Kalamata olives with crumbled feta cheese and house dressing \$9.99

Spinach Salad V GF

Fresh spinach with candied walnuts, mandarin oranges, red onion, cherry tomatoes, and feta cheese served with raspberry vinaigrette \$10.99

Fattoush V GFA

A traditional salad with romaine, tomato, cucumber, radishes, green peppers, and onion served with authentic zatar, fried pita chips, and house dressing \$10.99

Blackened Salmon Salad* GF

Mixed greens, mandarin oranges, olives, feta, and toasted almonds topped with blackened salmon served with house dressing \$16.99



SANDWICHES

All sandwiches are served with a house salad and side of our famous French fries or Chef's vegetable du jour
Upgrade to a premium side salad or French onion soup for an additional \$3.49

Beef Shawarma Wrap*

Seasoned filet strips with onion, tomato, pickle, parsley, and creamy tahini sauce wrapped in pita \$11.99

Chicken Shawarma Wrap

Seasoned slices of boneless chicken with onion, tomato, pickle, parsley, and creamy garlic sauce wrapped in pita \$11.99

Shish Kabob Wrap*

Marinated, chargrilled beef cubes with onion, green peppers, mushroom, tomato, parsley, and our signature hummus wrapped in pita \$12.99

Falafel Wrap V

Our famous fried vegetarian patties with tomato, radish, pickle, parsley, and tahini sauce wrapped in pita \$10.99

Laziza Wrap*

Chicken shawarma with mixed greens, dried fruit mix, toasted almonds and homemade cucumber yogurt wrapped in a spinach tortilla \$11.99

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 \$11.99

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ENTRÉES

All entrées are served with a house salad – substitute lentil soup or soup du jour for an additional \$1.49
Upgrade to a premium side salad or French onion soup for an additional \$3.49

Beef Shawarma* GFA

Seasoned filet strips finished with caramelized onions served over a bed of basmati rice with Chef's vegetable du jour \$17.99

Chicken Shawarma GFA

Marinated boneless chicken breast strips finished with caramelized onions served over a bed of basmati rice with Chef's vegetable du jour \$17.99

Hummus with Lamb* GFA

Sautéed lamb shawarma on our signature hummus finished with roasted almonds served with basmati rice and Chef's vegetable du jour \$18.99

Hummus with Chicken GFA

Sautéed chicken shawarma on our signature hummus finished with roasted almonds served with basmati rice and Chef's vegetable du jour \$17.99

Moroccan Bastilla

A sweet and savory dish including saffron chicken with seasoned eggs and fried almonds baked in a crispy filo dough shell finished with powdered sugar and cinnamon \$21.99

Vegetable Couscous v

Slow roasted butternut squash, carrots, chickpeas, cabbage, bell peppers, turnips, and tomatoes served over tri colored Israeli couscous with red quinoa \$15.99

Add a chicken kabob \$3.99

Add a tofu kabob \$3.99

Add a beef or lamb kabob \$4.99*

Laziza Platter* GFA

One Shish Kabob, Chicken Kabob, and Kafta Kabob served over a bed of basmati rice with roasted tomatoes and shallots \$23.99

Lamb Kabobs* GFA

Two skewers of chargrilled lamb stacked with green pepper, tomato, and onion served over a bed of basmati rice with roasted tomatoes and shallots \$21.99

Shish Kabobs* GFA

Two skewers of chargrilled beef tenderloin stacked with tomato, mushroom, and onion served over a bed of basmati rice with roasted tomatoes and shallots \$20.99

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 tomatoes and shallots \$18.99

Kafta Kabobs* GFA

Chargrilled lean ground beef mixed with parsley, onion, and Mediterranean spices served over a bed of basmati rice with roasted tomatoes and shallots. \$18.99

Tofu Kabobs v

Two skewers of flash fried tofu stacked with green pepper, tomato, and onion finished in the oven served over a bed of basmati rice with roasted tomatoes and shallots \$17.99

Braised Short Rib*

Extra tender short rib served over mashed potatoes with Chef's vegetable du jour \$23.99

Chicken Parmesan

Breaded chicken breast finished with melted mozzarella served over fresh Ohio city pasta with homemade marinara. \$18.99

Veal Picatta

Seared veal served over fresh Ohio City pasta in a homemade picatta sauce of lemon, white wine, and capers \$19.99

Mediterranean Pasta v

Fresh Ohio City pasta in a garlic butter and white wine sauce with sundried tomatoes, bell peppers, onion, capers, garlic, Kalamata olives, and feta \$18.99

Add chicken shawarma \$3.99

Add sautéed shrimp \$4.99

Blackened Chicken Alfredo

Thin strips of chicken tossed with fresh Ohio City Pasta in a spicy Alfredo sauce with shiitake mushrooms and garlic \$18.99

Pasta Primavera v

Fresh seasonal vegetables tossed with fresh Ohio City pasta finished with garlic oil. \$16.99

Add chicken shawarma \$3.99

Add sautéed shrimp \$4.99

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GRILL

All grill items are served with a house salad – substitute lentil soup or soup du jour for an additional \$1.49
Upgrade to a premium side salad or French onion soup for an additional \$3.49

Surf & Turf* GF

An 8 oz. filet mignon and 6 oz. cold water lobster tail with clarified butter served with mashed potatoes and poached asparagus \$38.99

Steak & Scallops* GF

Twin 4 oz. filet mignon medallions paired with two seared sea scallops served with fingerling potatoes and poached asparagus \$33.99

Lamb Chops* GF

Five tender lamb chops served with poached asparagus and choice of potato \$34.99

8 oz. Filet Mignon* GF

Finished with demi-glace served with poached asparagus and choice of potato \$28.99

6 oz. Petite Filet* GF

Finished with demi-glace served with poached asparagus and choice of potato \$25.99

8 oz. Center Cut Sirloin* GF

Finished with demi-glace served with poached asparagus and choice of potato \$23.99

10 oz. New York Strip* GF

Finished with demi-glace served with poached asparagus and choice of potato \$27.99

Steak Toppings

Smothered – Topped with sautéed mushrooms and onions \$1.99 / Bleu - Topped with torched bleu cheese crumbles \$2.99

SEAFOOD

All seafood dishes are served with a house salad – substitute lentil soup or soup du jour for an additional \$1.49
Upgrade to a premium side salad or French onion soup for an additional \$3.49

Twin Tails* GF

Two broiled cold water lobster tails served with clarified butter, poached asparagus, and choice of potato \$38.99

Crab Stuffed Prawns*

Three ¼ lb. prawns stuffed with jumbo lump crab cakes served over a bed of basmati rice with poached asparagus. \$29.99

Spanish Paella

Saffron rice tossed with herbs, chicken, shrimp, mussels, calamari, and vegetables \$21.99

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 \$26.99

Cedar Plank Salmon* GF

Baked salmon on a traditional cedar plank served with fingerling potatoes and poached asparagus \$22.99

Seared Sea Scallops*

Dusted with smoked paprika and finished with garlic oil served over sautéed spinach and couscous with poached asparagus \$23.99

KIDS' MENU

Served with a Kid's drink and choice of side

Hamburger* GFA \$8.99

Chicken Tenders* \$7.99

Beef Kabob* GF \$8.99

Chicken Kabob* GF \$8.99

SIDES

Poached Asparagus V GF \$3.99

Seared Brussels Sprouts V GF \$3.99

Mashed Potatoes V GF \$2.99

French Fries V \$2.99

Basmati Rice V \$2.99

Fingerling Potatoes V GF \$2.99

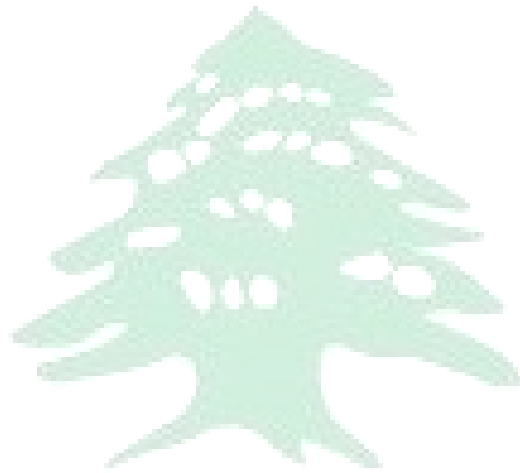
Chef's Vegetable Du Jour V GF \$2.99

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