

# 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

Parties of ten or more may be subject to a 20% gratuity

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.

Items marked \* denote dishes that may be served raw or undercooked, or may contain raw or undercooked ingredients.

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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

All entrées 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]

**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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