

MAROS BISTRO

SALADS

DANDELION SALAD \$13.00 V GF

Dandelion, Caramelized White Onion, Beets, Tomatoes, Mixed Peppers, Cucumber, and Roasted Walnuts, Drizzled with Blackberry Balsamic

AVOCADO SALAD \$13.00 V GF

Lettuce, Avocado, Cucumber, White Onion, Mixed Peppers, and Homemade Sumac Vinaigrette

GREEK SALAD \$13.00 GF

Lettuce, Tomato, White Onion, Mixed Peppers, Cucumber, AAA Feta Cheese, Kalamata Olives, and Homemade Red Wine Vinaigrette

GARDEN KALE SALAD \$13.00 V GF

Kale, Red Cabbage, Tomato, White Onion, Mixed Peppers, Cucumber, and Homemade Sumac Vinaigrette

FATTOUSH \$13.00 V

Lettuce, Tomato, White Onion, Mixed Peppers, Cucumber, Pita Chips, and Mom's Homemade Dressing Drizzled with Pomegranate Molasses

TABOULEH \$13.00 V GF

Finely Chopped Parsley, Red Onion, Tomato and my Mom's Homemade Dressing

SANDWICHES

BURRITOS \$13.00

Your choice of Meat, Guacamole, Lettuce, Beans, Homemade Salsa, Corn, Olives, Mixed Peppers, Jalapenos, Rice, Cheese and Burrito Sauce

MEDITERRANEAN PEARL \$15.45

Lebanese Marinated Fish Fillet, Baba Ghanoush, Kale, Tomato, White Onion, Mixed Peppers, Cucumber, Homemade Sumac Vinaigrette and Pita Chips

MORNING LIGHT \$13.95

Your Choice of Cheese, Lettuce, Tomato, Peppers, Avocado, Olives, Cucumbers, Roasted Walnuts, Drizzled with Extra Virgin Olive Oil

CHEESE OPTIONS:

AAA FETA CHEESE
GRILLED MOZZARELLA
FRIED HALLOUMI

ZANJABEEL STYLE \$14.50 V

Your Choice of Paste, Kale, Cucumber, Tomato, Onion, Mixed Peppers, Red Cabbage, Homemade Pickled Turnips drizzled with Sumac Vinaigrette

PASTE OPTIONS:

MUJADARA (orange lentils with rice paste)
FUL (fava bean paste)
ELI'S EGGPLANT (a vegan eggplant and chickpea paste)
HUMMUS WITH CAULIFLOWER

UNCONVENTIONAL KEBBEH \$14.00

Your Choice of Lebanese Croquettes, Rice, Kale, Lettuce, Onion, Tomato, Cucumber, Mixed Peppers, Cabbage Drizzled with Tzatziki Sauce wrapped in Lebanese Flatbread

THE PROUD MAMA

AFTER SUNSET \$13.95 V GF

Middle Eastern Style Eggplant, Kale, Cucumber, Beets, Tomato, Mixed Peppers, Roasted Walnuts, Drizzled with Blackberry Balsamic

MIDDLE EASTERN BOWL \$15.45 V

A Combination of Homemade Dips, Hummus, Middle Eastern Style Eggplant Salsa, Baba Ghanoush, Tahini Marinara and Muhammara

THE VEGGIE TOWER \$14.50 V

Moroccan Couscous and Chickpeas mixed with Seasonal Grilled Veggies, Dried Apricots and Prunes with Hummus and Avocado

BELLA AND THE BEAST \$15.45 V

Our Famous Fried Cauliflower served with Hummus, Our own Moroccan Couscous Salad, with Cabbage and Beets

TETA'S \$14.45 V

Sauteed Dandelion topped with Caramelized Onion, Coriander Garlic Potato, Jerusalem Red Peppers Paste, with Cracked Wheat Berry and Lentils Salad

GREEN KALE BOWL \$14.50 V

Avocado, Chopped Kale, Warm Chickpeas, Beets, Moroccan Couscous, Mixed Peppers, Cucumber, with Sumac Vinaigrette

SAMSON & DELILAH \$14.50 V

Avocado, Chopped Kale, Cracked Wheat Berry, Lentils, Red Cabbage, Caramelized Onion, Mixed Peppers, Cucumber, with Sumac Vinaigrette

PHOENICIA GARDEN \$15.45 V GF

Hummus, Chopped Kale, Tomato, White Onion, Cucumber, Red Cabbage, Mixed Peppers topped with Fried Cauliflower drizzled with Sumac Vinaigrette

BURRITO BOWL \$9.95 V GF

Guacamole, Lettuce, Beans, Homemade Salsa, Corn, Olives, Mixed Peppers, Jalapenos, Rice, Cheese, and Burrito Sauce

MARO SPECIAL \$11.00 V

Your Choice of Middle Eastern Rice or Grilled Veggies mixed with Couscous and Chickpeas complimented with a Fresh Garden Salad

BEFORE SUNSET \$13.95 V

Your choice of Paste, Kale, Cucumber, Cabbage, Tomato, Beets, Mixed Vegetables, Drizzled with Sumac Vinaigrette

PASTE OPTIONS:

MUJADARA (orange lentils with rice paste)
FUL (fava bean paste)
ELI'S EGGPLANT (a vegan eggplant and chickpea paste)

Add the Following to Any Salad or Bowl:

Authentic Chicken/Beef Shawarma \$7.00 GF
Lebanese Marinated Fish Filet \$9.95 GF
Fresh Homemade Falafel \$6.95 V
Fried Cauliflower \$11.00
Lebanese Mustard Chicken Breast \$8.95
Tandoori Grilled Chicken Breast \$8.95
Halloumi Fried Cheese \$9.00

MARO'S SIGNATURES

Hot seasoned pita will be served with all meals compliments of Maro's

LUNCH IN BEIRUT \$18.95 GF

Your Choice of Chicken or Beef shawarma Sauteed with Onions and Peppers on a bed of Homemade Hummus. Served with a Beet and Cucumber Salad

MEMORIES OF PERSIA \$18.95 GF

Beef Shawarma Sauteed with Onion and Peppers, on a Bed of Lebanese Home-Style Potatoes, Drizzled with Pomegranate Molasses and Rose Water

A DAY IN THE LEBANESE MOUNTAINS \$17.00 V

Ful, Mujadara, Cracked Wheat Berry and Lentil Salad, Eli's Eggplant, Lebanese Pickles and Veggies served with Lebanese Flatbread

HERE COMES THE BRIDE \$20.95 GF

Fish Fillet marinated in Middle Eastern Spices sauteed with Onion and Peppers, on a Bed of your choice of Homemade Middle Eastern Tahini Marinara or Baba Ghanoush covered with Roasted Almonds and Pine Nuts

SIMPLY LOVE \$18.95

Your Choice of Fried Beef, Chicken or Vegetarian Croquettes, Served with Garden Kale Salad, a Cucumber and Mint Infused Tzatziki dip and Saffron Basmati Rice

LEBANESE CÉVAPI \$20.95 GF

Lebanese Grilled Chicken Breast, Sauteed Onion, Mixed Peppers, Baby Mushrooms, Lebanese Garlic Potato on a bed of Muhammara Paste

SPECIALITY BEVERAGES

TURKISH COFFEE \$3.50

Our Speciality Coffee with a Hint of Middle Eastern Spices brewed to Perfection served with Saffron Sugar

BOTTOMLESS PERSIAN TEA \$3.50

Enjoy Endless Spiced Tea scented and steamed on our Samovar served with Saffron Sugar

DESSERTS

FRESH BAKLAVA BITES \$2.25

MA3MOUL MED \$2.25

Connect to our WIFI and join our online community.
Network: Maros
Password: Maro1234

WWW.MAROSBISTRO.COM

📷 📱 📺 📺

For any health questions regarding the ingredients, feel free to ask your server for help.

18% gratuity will be included in the total bill for all parties of 7 people or more

V VEGAN

GF GLUTEN FREE