Pita Wrap Sandwiches

Each with its own distinctive dressing, served with your choice of rice, french fries, or a side of house salad.

Falafel $5.00
Ground garbanzo and fava beans, mixed together with a delicious blend of spices (cooked in canola oil).

Shish Kebab $6.00
Beef or lamb cubes marinated in olive oil and mild seasonings—char broiled.

Chicken Shawarma $6.00
Marinated strips of chicken broiled on a vertical rotating grill.

Soujok $6.00
Spicy homemade sausage seasoned with garlic.

Chicken Kofta $6.00
Chicken kofta meat wrapped with tomatoes, lettuce and garlic spread.

Kafta Kebab $6.00
Minced ground beef with parsley, onions and spices—char broiled.

Chicken Kebab $6.00
Chicken cubes marinated in lemon, olive oil and mild spices—char broiled.

Beef Shawarma $6.00
Marinated strips of beef broiled on a vertical rotating grill.

Manakish $6.50
Spicy homemade lamb sausage wrapped in pita bread with tomatoes, lettuce and hummus.

Side Orders

Zaatar $2.50
Dried special mix of sesame seeds, herbs, spices and extra virgin olive oil. A House Speciality!

Side Salad $2.50
A smaller portion of our house salad remains lettuce, tomatoes, onions with an olive oil and sumac dressing.

French Fries $2.50
It’s Gaby’s special seasoning that makes these fries so tasty!

Rice Pilaf $2.00

Desserts

Please try to save room for our dessert specialties!

Homemade Baklava! No meal at Gaby’s is complete without it.

Baklava $2.00
Made daily with cashew filled delicate filo dough and orange blossom syrup.

Namoura $2.00
Farin & coconut with orange blossom syrup.

Knefe $3.00
Shredded filo dough filled with delicious cream.

Ashta & Banana $3.00
Special homemade cream topped with banana, honey and pistachio nuts.

Homemade Rice Pudding $3.00
Made with raisins and delicate spices.

Chabiyat $3.00
Shredded filo dough filled with ashta.

Beverages

Classic Coke, Diet Coke $1.50
Root Beer, Sprite $1.50
Pink Lemonade $1.50
Freshly Squeezed $3.00
Orange Juice $1.50
Perrier Mineral Water $1.50
Mango juice $2.00

Mediterranean Favorites

Leban $2.50
A blend of yogurt, mint and ice.

Jillab $2.50
Crushed ice blended with raspberry date juice topped with pine nuts.

Coffees & Teas

Mediterranean Coffee $2.50
Before Turkish if you like!

Regular Coffee $1.50

Cappuccinos & Lattes $2.50

Hot Tea $1.50
(Zhourot, Mint or Regular)

Gaby’s Mediterranean

Now at two Los Angeles locations:

The Original

Gaby’s

West Los Angeles
10445 Venice Blvd (Between Motor & Overland)
Los Angeles, CA 90034
Telephone: (310) 559-1808
Fax: (310) 559-4848

Gaby’s by the Sea

Marina del Rey
20 Washington Blvd (At the Venice Pier)
Marina del Rey, CA 90292
Telephone: (310) 821-9721
Fax: (310) 821-6861

Catering & Delivery

We will cater any occasion at your home or office. And we deliver, too!
Please pick up our take-out menu.
**Mezza**

- **Sfeeha** $5.00  
  Meat pie with tomato & baked pine nuts
- **Aravis** $6.50  
  Marinated ground beef with tomatoes, onions and parsley, grilled inside a pita bread
- **Maanik** $6.00  
  Spicy homemade lamb sausage
- **Kibbeh** $6.00  
  A layer of finely minced beef, mixed with cracked wheat, filled with ground beef, onion and pine nuts

**Gaby’s Mediterranean Feast! (For Two) $22.00**  
Hummus, Baba Ghanouj, Grape Leaves, Falafel, Fatayer, Sfeeha, Kibbeh and Tebouli Salad

**Vegetarian Mezza!**

- **Hummus** $4.00  
  Golden garbanzo beans puréed and blended with garlic
- **Grape Leaves (hand rolled)** $4.50  
  Filled with rice, tomatoes, onions and parsley
- **Fool Mudammus** $5.00  
  Fava beans cooked in garlic and topped with olive oil and parsley
- **Luobieh** $4.50  
  Marinated green beans, tomatoes, and onions
- **Fatayer** $5.00  
  Spinach turnover filled with onions and pine nuts
- **Rakakat** $5.00  
  Crispy hot patty rolls with melted feta and mezze cookies, cheese, onion, and seasoning
- **Bruce’s Zaatar Pizza** $5.00  
  Grilled pita bread topped with zaatar, feta cheese, and chopped tomatoes
- **Baba Ghanouj** $4.00  
  Char broiled eggplant, pureed with lemon, garlic, and Tahini sauce
- **Falafel (4 pieces)** $4.50  
  Ground garbanzo and fava beans spiced and cooked in canola oil
- **Moujadara** $4.50  
  Slowly cooked brown lentil beans and rice, topped with seasoned onions
- **Moosaika** $4.50  
  Eggplant, garlic beans, and tomatoes cooked with olive oil
- **Labneh** $4.50  
  Yogurt spread with olive oil and dried mint
- **Shanklish** $6.00  
  Marinated feta cheese with tomatoes, onions, and zaatar
- **Cheese Arayis** $5.00  
  Mozzarella and feta cheese melted inside a grilled pita bread

**Entrees**

- **Chicken Plates**
  - **Chicken Kofta** $8.50  
    Ground chicken mixed with onions and parsley, served with our homemade hot sauce
  - **Chicken and Cheese Arayis** $8.00  
    Cheese Arayis filled with grilled chicken strips, sautéed with mushrooms and onions
  - **Lemon Chicken** $10.00  
    Skinless chicken breast marinated in lemon juice and olive oil, topped with a light creamy sauce
  - **Rotisserie Chicken** $8.50  
    Half a chicken served with garlic spread, salad, hummus and pita bread
  - **Baked Chicken with Roasted Vegetables** $10.00  
    Marinated chicken baked with peppers, onions and potatoes, topped with lemon and herbs (chicken bone-in)
  - **Chicken Shawarma** $9.00  
    Strips of chicken breast marinated and slowly broiled on a vertical rotisserie grill
  - **Cilantro Lemon Chicken** $10.75  
    Skinless chicken breast marinated with cilantro, fresh garlic, tomatoes and onions in lemon juice and olive oil
  - **Chicken Kebab** $9.00  
    Chicken cubes marinated in lemon, garlic, olive oil and mild spices – char broiled
  - **Shish Kebab** $9.75  
    Your choice of beef or lamb cubes marinated in olive oil and mild seasoning – char broiled
  - **Phoenician Kebab** $10.75  
    Chicken or beef cubes sautéed with fresh tomatoes, onions, mushrooms, herbs, and spices – char broiled
  - **Kebab Combo** $12.00  
    A combination of Shish Kebab, Chicken and Kebab Kebab

**Salads**

- **Tabbouli** $5.00  
  Finely chopped Italian parsley, diced tomatoes, onions and bulgur wheat all tossed with lemon juice and olive oil
- **Greek Salad** $8.00  
  Crisp mixed greens tossed in a lightly spiced dressing, topped with fresh feta cheese and Kalamata olives
- **Judy’s Salad** $11.00  
  Our Greek Salad with chicken kebab cubes marinated in lemon juice, garlic, olive oil, milk and Mediterranean spices
- **Fattoush** $7.00  
  Romaine lettuce, tomatoes, cucumbers, radish, toasted pita bread pieces, all tossed in lemon juice, olive oil and sumac spice
- **Phoenician Lamb Salad** $11.00  
  Boneless lamb shank sautéed in olive oil, garlic, lemon and basil, served over bulgur wheat and crisp mixed greens
- **Leon’s Chicken Kebab Salad** $10.00  
  Cubes of marinated chicken served over a generous Fattoush salad
- **The Mediterranean** $9.75  
  Marinated grilled chicken over mixed greens with a mildly spiced dressing
- **Carl’s Rotisserie Chicken Salad** $9.00  
  Tender pieces of chicken over our house salad
- **House Salad** $4.00  
  Romaine lettuce, tomatoes and onions, topped with an olive oil and sumac dressing
- **Nart’s Shrimp Salad** $12.00  
  Romaine lettuce, tomatoes and onions topped with succulent shrimp, seasoned with our blend of spices and grilled to perfection, tossed in our own house dressing

**Soup**

- **Lentil** $3.50  
  Pureed golden lentil beans and spices
- **Jojo’s Chicken Soup** $4.50  
  Chicken pieces mixed with rice
- **Hearty Vegetable** $3.50  
  Mixed vegetable soup

**Vegetarian Choices** $9.00  
Hummus, Baba Ghanouj, Falafel and Grape Leaves served with Tebouli Salad

**Seafood Plates**

- **Cod a la Mediterranean** $13.00  
  Light and refreshing – Cod fish filet pan fried in olive oil and served on a bed of sautéed fresh tomatoes
- **Lemon Mahi Mahi** $12.00  
  Thick fillet served with a light lemon sauce
- **Prawn Scampi** $9.00  
  Market Price
- **Market Price (Mediterranean Style) – Gaby’s favorite**
  Colonial cuisine marinated and pan fried in our sauce, served with choice of rice or fresh fries and house salad
- **Fish Kebab** $11.50  
  Choice of Salmon or Mahi Mahi filet, marinated in lemon and mint – char broiled
- **Cilantro Salmon** $12.00  
  Fresh salmon sautéed with cilantro, garlic, tomatoes, onions in lemon juice and olive oil
- **Phoenician Shrimp** $12.50  
  Jumbo shrimp sautéed with fresh tomatoes, onions, mushrooms and a rich blend of herbs and spices
- **Falafel Plate** $8.00  
  Five pieces of Falafel