Desserts

Drinks

Soft Drinks - Coke, Diet Coke, Sprite, Dr Pepper, Fanta Orange,
Minute Maid Light Lemonade \$2.49

Iced Tea \$2.49

Bottled Water \$1.99

Apple Juice, Orange Juice \$2.49

Specialty Drinks \$2.99

Coffee \$2.49

Hot Tea \$2.99

Beer - (Domestic Beer) Budweiser, Bud Light, Miller Lite, Michelob Ultra, Shiner Bock \$4.00

(Imported Beer) Heineken, Corona \$4.75

Other beers available (ask your server) prices vary

Wine - (House Red or House White) by the glass \$7.00

Specialty wines available (ask your server) prices vary

Extras

Pita Bread (by the loaf)	\$1.00
Basmati Rice	. \$2.39
Tahini Sauce (2 oz.)	. \$1 .00
Tzatziki Sauce (2 oz.)	. \$1.00
Chili Paste	. \$1.00
Dressings (Vinaigrette, Caesar, Ranch, Honey Mustard)	. \$1.00

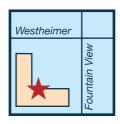
Houston Chronicle Critic's Picks - Featured Restaurant

Houston Press - Voted #1 Top 5 Budget Lunch Spots in the Galleria, Readers' Choice Best Middle Eastern Restaurant 2006, Best Middle Eastern Restaurant 2008 & 2010, Best Falafel 2010, 100 Favorite Dishes: No. 85 Falafel at Zabak's 2011

My Table Magazine's "The Ultimate Food Lover's Guide to Houston" - Featured Restaurant

Robb Walsh's 100 Favorite Houston Dishes - No. 23 Falafel Sandwich at Zabak's 2010

Travel & Leisure's "America's Best Sandwiches" List - Featured as No. 25



5901-G Westheimer Houston, Texas 77057 Phone: (713) 977-7676 www.zabaks.com

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Starters & Sides

Hummus - Chick pea dip served with warm pita bread \$4.99
Baba Ghanouj - Roasted eggplant dip served with warm pita bread
Spinach Pie - Homemade baked dough stuffed with seasoned spinach and onions
Meat Pie - Homemade baked dough topped with ground beef seasoned with spices, tahini and pine nuts
Zaatar Pie - Pita topped with olive oil and zaatar, a tangy mix of herbs and spices, and toasted
Falafel - Deep fried vegetarian patty of chick peas and parsley mixed with a blend of spices
Pita Crisps - Fried to perfection and seasoned with parmesan and garlic
French Fries - Fried to a golden crisp\$3.49
Sweet Potato Fries - Served hot and crispy\$4.89
Lentil Soup - Homemade vegetarian soup of lentils with onions, fresh hearty chunks of carrots, tomatoes and a touch of spice
Salads
Tabouli Salad - Finely chopped parsley, onions and tomatoes mixed with cracked wheat and served with a lemon and oil dressing \$4.99
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Pízzas

Mediterranean Pizza - A personal-size crispy crust topped with olive oil, feta cheese, tomatoes, green bell peppers, red onions and kalamata olives
Mediterranean Falafel Pizza - A personal-size crispy crust topped with olive oil, feta cheese, tomatoes, green bell peppers, red onions, kalamata olives and our homemade falafel
Mediterranean Chicken Pizza - A personal-size crispy crust topped with olive oil, feta cheese, tomatoes, green bell peppers, red onions, kalamata olives and our marinated grilled chicken
Sandwiches
Falafel - Our secret green falafel recipe makes this vegetable patty of chick peas and parsley, mixed with a blend of spices, a house favorite. Deep fried and served in pita bread with lettuce, tomatoes, tahini sauce, sumac and a dash of hot sauce
Beef Shawarma - Thinly sliced marinated beef seasoned and grilled with onions. Served in pita bread with lettuce, tomatoes, tahini sauce and sumac
Chicken Shawarma - Marinated chunks of chicken breast seasoned and grilled with onions. Served in pita bread with lettuce, tomatoes, tahini sauce and sumac
Gyro - A combination of beef and lamb served on a warm pita flat with tzatziki sauce, onions and tomatoes
Kifta - Ground beef mixed with parsley, garlic, onions and seasonings, grilled with onions and served in pita bread with lettuce, tomatoes, tahini sauce and sumac
Chicken Caesar Pita - Marinated chunks of grilled chicken breast tossed with crisp Romaine lettuce, Caesar dressing and Parmesan cheese, and served in pita bread
Hummus & Tabouli - Heaping servings of hummus and tabouli salad, served together inside pita bread with lettuce and tomatoes - a perfect combination



Plates

ghanouj, ta	red with two side abouli salad, cucu rice*Si	ımber and ton	nato salad, fre	ench fries
	ite - Five falafel p e, pita bread and			
and grilled	varma Plate - Th with onions, topp pita bread and tw	oed with tahin	i sauce and s	erved on a
seasoned	hawarma Plate and grilled with o a plate with pita br	nions, topped	with tahini sa	auce and
served on	e - A combination a plate with a sid	e of tzatziki sa	auce, pita bre	ad and two
choice of th	nte - A vegetarian ree sides: spinach & tomato salad, fr	pie, hummus, I	oaba ghanouj,	tabouli sala
pita bread				
pita bread Add a side	House or Caesar Greek salad to a	salad to any	Plate	\$2.
Add a side Add a side Add a side Kabobs se ghanouj, ta	House or Caesar Greek salad to a	salad to any ny Plate	Plate	\$2. \$3. mus, baba ench fries c
Add a side Add a side Kabobs se ghanouj, ta basmati ric Shish Kab	House or Caesal Greek salad to a kouli salad with one sid	e item of your mber and tonde substitution eef tenderloins, onions and dof basmati	Plate choice: hum nato salad, fre ns at an additi	mus, baba ench fries d ional charg and grilled of en bell a bread and
Add a side	House or Caesal Greek salad to a rved with one sid abouli salad, cucu re*Sid ob - Chunks of b ers with tomatoes Gerved over a be	e item of your mber and tonde substitution eef tenderloins, onions and dof basmati	Plate The choice: hum hato salad, frem are and green rice with pital and red and green ast marinated and red and green with pital become with pital become with pital become with pital become ast marinated and red and green with pital become with pital beco	mus, baba ench fries of ional charge a bread and stread and stread and grilled een bell oread and

Add a side Greek salad to any Kabob Plate\$3.49