

# the Rubaiyat

*Here with a Loaf of Bread beneath the Bough,  
A Jug of Wine, a Book of Verse  
- and Thou, Beside me singing in the Wilderness -  
And Wilderness is Paradise now!  
Omar Khayyam*

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## Appetizers

### **Samosas\*\***

spicy fried pastries filled with potatoes, spinach, peas and carrots  
served with chutney assortment

6.75

### **Skordalia\*\***

garlic walnut dip served with house focaccia

5.25

### **Hummus\*\***

choice of parsley, low garlic, or roasted red pepper served with pita

4.95

### **Babaganouj\*\***

roasted eggplant dip with garlic, tahini and lemon juice served with pita

4.95

### **Kibeh**

two croquettes of sauteed ground lamb, onions, and pine nuts surrounded by  
a fried shell of bulgur wheat, lamb and beef, served with sour cream tziki sauce

6.95

### **Greek Feta Spread\*\***

seasoned with garlic and herbs, served with focaccia bread

4.75

## Soups

### **House Dal\*\***

curried lentil soup with roasted spices

### **Soup of the Day**

cup 3.75 bowl 4.95

## Salads

*all dressing choices are gluten, dairy and egg free:  
Pomegranate Vinaigrette, Lemon Tahini, Greek Vinaigrette,  
Roasted Onion Masala*

### **House Salad\*\***

mixed greens topped with tomatoes, carrots, and cucumbers

3.95

### **Greek Salad\***

mixed greens topped with feta, kalamata olives, red onions, beets,  
tomatoes, cucumbers and Greek vinaigrette

6.25

### **The Ruby\***

mixed greens topped with gorgonzola, strawberries, red onions,  
carmelized pecans and pomegranate vinaigrette

8.50

Add **Chicken Shawarma** to any salad - Add 3.25 - Add **Lamb Shawarma** to any salad - 5.95

*We're proud to offer **vegan\*\*** dishes  
We'll gladly prepare **vegetarian\*** dishes as **vegan**, upon request*

# Sandwiches and Wraps

All sandwiches served with a side of Mediterranean Potato Salad,  
or substitute Greek Fries for 1.75

## Taj Mahal\*\*

curried black bean burger served with chutney, red onion, lettuce,  
and tomato on house focaccia  
8.50

## Greek Vegetarian\*

focaccia filled with our feta spread, topped with sliced tomato,  
cucumber and red onion  
6.95

## Falafel Wrap\*\*

fried vegetable fritters of garbanzos, bread crumbs and Lebanese spices  
wrapped in pita bread with tomatoes, lettuce, red onion and tahini sauce  
6.25

## Kibeh Wrap

croquettes of sauteed ground lamb, onions, and pinenuts surrounded by  
a fried shell of bulgur wheat, lamb and beef, wrapped in pita bread  
with lettuce, tomato, red onion and tziki sauce  
9.95

## Garden Veggie\*

cheddar, provolone, lettuce, tomato, sprouts, red onion,  
and cucumbers with mayo on house focaccia  
6.25

Replace cheese with hummus\*\* -  
Add 1.25

## Smoked Turkey

hormone-free smoked turkey served on house focaccia with provolone,  
lettuce, tomato and mayonaise  
6.75

## Albacore Tuna

4 oz of tuna mixed with red onions, dill and mayo  
served on house focaccia with cheddar and alfalfa sprouts  
7.50

## Cheeseburger ☐

6 oz lean ground beef grilled and topped with cheddar cheese,  
lettuce, tomato and red onion, served with greek fries  
8.95

## Mediterranean Burger ☐

6 oz lean ground beef grilled and topped with feta spread and  
caramelized onions, served with greek fries  
9.95

## Shawarma Wrap ☐

grilled chunks of marinated chicken or lamb wrapped in flatbread with  
lettuce, tomatoes, red onion and tziki sauce

Chicken 8.95 Lamb 9.95

☐ Ask your server about menu items that are cooked to order or served raw. ☐  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness

## Platters

### Middle Eastern\*\*

falafel, hummus, tabouli and baba ghanouj with pita  
10.95

### Lebanese

choice of chicken or lamb shawarma, pita, lamb kibbeh, roasted red pepper hummus and tabouli\*  
chicken 12.95    lamb 15.95

### Mediterranean

choice of Meat or Vegetarian grape leaves,  
spanakopita and Greek Noodles  
13.95

## Curries

*all curries served over basamati rice  
dinners after 4:00 served with choice of soup or side salad*

### Kath Katha\*\*

spinach, carrots, potatoes, sweet potatoes, and cabbage  
in a spicy coconut curry sauce  
lunch 8.95    dinner 11.95

### Chicken Pasanda

tender pieces of chicken, onions, and cilantro in a creamy curried yogurt sauce  
lunch 9.95    dinner 14.95

### Rogan Josh

a classic of Kashmiri cuisine; chunks of lamb in a lavishly spiced chili sauce  
lunch 11.95    dinner 17.95

### Balti Shrimp

shrimp simmered in a spicy coconut, tomato and chili curry  
lunch 11.95    dinner 16.95

## Children's Menu

### Pasta

spaghetti with butter and parmesan  
3.59

### Mini Cheeseburger

cooked to order, served with potato fries  
4.59

### Hummus and Vegetables\*\*

choice of regular, low-garlic, or red pepper hummus  
4.25

### PB & J\*\*

organic peanut butter and jam  
3.95

### Fruit Cups\*

served with honey sweetened yogurt  
3.95

## À la Carte

Potato Salad\*\* red potatoes tossed with our house blend of herbs, vinaigrette, and red onion 2.49

Greek Fries\*\* white and sweet potatoes tossed with our signature house seasoning 3.75

Spanakopita\* traditional greek pastry filled with spinach, feta, and onions 4.50

Tabouli\*\* cracked bulgur wheat, parsley, tomatoes, red onions, garlic and lemon olive oil dressing 3.49

Beet Salad\* roasted beets marinated with onions and peppers, garnished with feta and pinenuts 4.25

Greek Noodles\* spaghetti tossed with caramelized onions, feta, and kalamata olives 4.75

Chutneys/ Sauces\*\* choice coconut cilantro, tomato chili, pineapple, tiziki, or tahini .75

*Please note there is a \$1.50 split-plate charge*

# Beverages

## Whites

Nobilo Sauvignon Blanc 7.50/26  
Santa Cristina Pinot Grigio 6.50/22  
Bogle Chardonnay 6.50/22  
Ruffino Chardonnay Toscana 6.50/22  
Chateau St. Michelle Riesling 7.00/24  
Chateau St. Michelle Gewurztraminer 6.50/24  
Arrogant Frog Ribet White 7.00/24  
Sofia Coppola Champagne 30  
Sophia Rose 32

## Reds

Bogle Petit Sirah 7.00/24  
Clos du Bois Cabernet Sauvignon 7.50/26  
Bogle Cabernet Sauvignon 7.00/24  
Seven Deadly Zins Zinfandel 7.50/26  
Pinot Evil Pinot Noir 5.00/18  
Arrogant Frog Pinot Noir 7.00/24

## Microbrews

Bell's Two Hearted Ale 4.00  
Bell's Oberon 4.00  
Dogfish Head 60 Minute IPA 4.00  
Great Lakes Edmund Fitzgerald Porter 4.00  
New Holland Sundog Amber Ale 4.50  
New Holland The Poet Oatmeal Stout 4.50  
Founder's Dirty Bastard Scotch Ale 4.50  
Founder's Centennial IPA 4.50  
Dark Horse Crooked Tree IPA 4.50  
Dark Horse Raspberry Ale 4.00  
Goose Island 312 Urban Wheat Ale 4.00  
Flying Dog Doggie Style Classic Pale Ale 4.50

## Imported Beers

Tyskie 3.50  
Stella Artois 4.00  
Newcastle Brown Ale 4.00  
Heineken 3.50  
Guinness 4.00  
Labatt Blue Light 2.75  
Corona 3.50

## Domestic

Budweiser 2.75  
Bud Light 2.75  
Miller Light 2.75  
Coors Light 2.75  
Samuel Adam's Boston Lager 3.00

Coffee organic fair trade Marrakkesh or decaf French Roast 1.50

Ruby Spritzer 100% fruit juice spritzer 2.25

Basil Lemonade 2.95

Hot Tea 1.25

Masala Iced Tea sweetened black tea, cinnamon, cloves, and fruit juices 1.95

Fountain Drinks Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew, Squirt, Unsweetened Tea, Mug Root Beer 1.50

Apple Juice 1.75 Orange Juice 2.50

Milk 1.25

## Desserts

*baklava chocolate bomb buttercream cake lemon bars brownies*

*please ask your server for today's dessert specials*

