

BOK BOK

We're bringing the best Mediterranean food from our family barbecues to your neighborhood

bokbokchicken.com

Instagram @eatbokbok
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SANDWICHES

All sandwiches served with pickles

Shawerma Pita \$8

Flame-broiled, marinated beef wrapped in pita with roasted tomato, tahini and piaz

Chicken Pita \$8

Bok Bok rotisserie chicken wrapped in pita with tomato and toom

Falafel Pita v \$7

Falafel made to order, wrapped in pita with lettuce, tomato and tahini

Chicken Panini \$9

Bok Bok rotisserie chicken, tomato and toom in a pressed French roll

Shawerma Panini \$9

Flame-broiled, marinated beef, roasted tomato, tahini and piaz in a pressed French roll

PLATES

All plates come with fresh pita, pickles and choice of hummus or mutabbal

Shawerma Plate \$12

Flame-broiled, marinated beef with rice pilaf, roasted tomato, piaz, fattoush and tahini

Falafel Plate v \$10

Made-to-order falafel with tahini salad

Veggie Plate v \$12

Made-to-order falafel, sarma, quinoa eech served with tabouleh or fattoush

Rotisserie Chicken Plate \$10/12

Quarter or Half Chicken with fattoush

Whole Rotisserie Chicken \$12

Served with toom and fresh pita

SALADS + SOUP

Shawerma Salad \$10

Flame-broiled, marinated beef with watercress, tomato, onion, cucumber, bell pepper and house dressing

Chicken Salad \$10

Shredded Bok Bok rotisserie chicken with watercress, tomato, onion, cucumber, bell pepper and house dressing

Lentil Soup GF \$4

With potato, swiss chard, garlic, lemon and spices

Chicken Noodle Soup \$4.5

House classic with potato, carrots and celery

DRINKS

Soda \$3

Bottled Water \$2.5

Tan \$3.5

Traditional cultured yogurt beverage

SIDE SALADS

Fattoush Salad v \$5.5

Chopped salad with watercress, green onion, tomato, cucumber, bell pepper, pita chips and house dressing

Tabouleh Salad v \$5.5

Minced parsley, green onion, tomato, cracked wheat, lemon juice, olive oil and spices

Batata Salad v GF \$3.5

Potato, green onion, parsley, lemon juice, olive oil and spices

Quinoa Eech v GF \$4

Quinoa, tomato, onions, parsley and spices

SIDES

Falafel v (3 pc.) \$2.5

Cheese Boreg (2 pc.) \$4.5

Fried dough filled with cheeses, green onion, parsley and spices served with zaatar

Sarma v \$2.5 / \$4.5

Grape leaves stuffed with rice, onion and spices

Zaatar Pita v \$3.5

Zaatar herbs in olive oil served with pita

Hummus v GF \$3.5 / \$6

Chickpea, tahini and garlic

Mutabbal GF \$3.5 / \$6

Eggplant and tahini

Pickles v GF \$2.5

Traditional pickled turnips

Toom v GF \$3

Traditional garlic sauce with lemon and olive oil

Rice Pilaf \$3.5

DESSERTS

Baklava \$3.5

Layers of filo pastry and nuts soaked in rosewater syrup

Ashta \$4.5

Shredded filo dough with sweet cream

Gatnaboar \$3.5

Rice pudding with cinnamon and rosewater