

# Appetizers

## Mezza

### PHOENICIAN DIP - 4.50

Choice of One:

**Grecian Dip** - Diced cucumber, sour cream, garlic, oregano and spices.

**Hummus** - Puréed chick peas, sesame seed paste, olive oil, lemon juice, garlic and spices.

Add ground beef, 1.00 extra.

**Baba Ghannouj** - Puréed grilled eggplant, sesame seed paste, olive oil, lemon juice, garlic and spices.

### APPETIZER SAMPLER

Too many to choose from? Can't make up your mind? Start with the Appetizer Sampler.

Includes Grecian Dip, Fried Eggplant, Grecian Egg Roll and Spinach Pie - 8.50

### FRIED HALLOUM CHEESE

White cheese strips, lightly browned in olive oil, garnished with fresh tomatoes, garlic, mint and olives - 6.99

### VEGGIE MOUSAKA STARTER

Fresh eggplant grilled and smothered in tomato sauce, garlic, onions and green bell pepper - 5.50

### SPINACH DIP

A blend of seasoned artichokes, spinach and cream cheese, served with lightly toasted pita bread - 6.50

### SPINACH PIES

Two fresh pies stuffed with seasoned spinach, sautéed in onions and olive oil - 4.75

### PHOENICIAN ROLLS

Your choice of grape or cabbage leaves stuffed with seasoned rice and ground beef. Veggie grape leaves are also available - 5.99

### GOLDEN FALAFEL

Deliciously seasoned patties prepared from ground chick peas and fava beans with select vegetables, golden fried and served with sesame seed sauce (tahini), lettuce and tomatoes - 4.75

### FRIED EGGPLANT

Lightly breaded, scrumptious strips of eggplant, golden fried and served with homemade marinara sauce - 5.50

### MUJADARA

Lentils and rice, specially seasoned and blended together, topped with sautéed onions - 4.50

### GRECIAN EGG ROLL

Black beans, corn, chicken and cheese stuffed egg rolls, halved and served with Grecian Dip - 7.99

### FRIED KIBBI

Phoenicia's delicious deep-fried mix of cracked wheat and seasoned ground beef. Shaped as a football and stuffed with sautéed ground beef, onions and pine nuts - 3.25

### LAMB TARTAR

Appetizing tender lamb shank, seasoned and smothered with sesame sauce, finished with lemon juice and chopped parsley - 7.99

### CALAMARI

Tender calamari, lightly breaded and fried, served with homemade marinara sauce - 7.50

# Soups & Salads

Add Chicken Shawarma: 4.00, Gyros: 4.00 or Shrimp: 5.00

Dressing: Ranch, Blue Cheese, Honey Mustard, Italian, and Phoenicia's Garlic House Dressing

### SHRIMP SOUP MEDITERRANEAN

Cup - 3.99 Bowl - 4.99

### LENTIL SOUP

Cup - 3.50 Bowl - 4.50

### FETA SALAD

Fresh lettuce and tomatoes tossed with feta cheese, ripe olives and house dressing - 6.50

### CHICKEN BLUES

Romaine lettuce, grilled chicken breast, blue cheese chunks and sliced tomatoes - 8.99

### FATTOUSH SALAD

A delicious mix of fresh lettuce, tomatoes, lightly toasted pita, Lebanese spices and house dressing - 6.99

### MEDITERRANEAN SALAD

Phoenicia's tasty feta cheese salad tossed with deliciously marinated artichoke hearts - 6.99

### CAESAR SALAD

Fresh Romaine lettuce with Phoenicia's garlic Caesar dressing, Parmesan cheese and toasted croutons - 6.50

### LETTUCE WEDGE

Cold crisp lettuce wedge with blue cheese chunks, diced tomatoes and cracked black pepper served with our special blue cheese dressing - 6.50

### TABOULEH

The world famous Lebanese parsley salad served with diced tomatoes, shallots, pre-soaked cracked wheat and Lebanese spices, perfected with a splash of lemon juice and olive oil - 6.99

# Phoenicia Wraps

Served with hummus, salad and pita bread. Whole wheat pita available upon request.

**GYROS** - 8.50

**CHICKEN SHAWARMA** - 8.50

**SOUVLAKI**

Beef kabob - 8.50

**FALAFEL** - 8.50

**PITA VEGGIE WRAP**

Served with Grecian sauce - 8.50

# Mediterranean Specials

All entrées served with feta salad or fattoush salad and pita bread.

## PHOENICIA SAMPLER

Chicken Shawarma, Gyros, Beef Kebab, Fried Kibbi, Grape Leaves Rolls, Cabbage Rolls, hummus and rice pilaf

For One - 14.99 For Two - 25.99

For Three - 37.99 For Four - 49.99

Wine: Any Wine - See our Wine Menu

## VEGGIE PHOENICIA

A mouth-watering combination of stuffed grape leaves or cabbage leaves, spinach pie, mousaka and hummus - 10.50

Wine: Any Wine - Chateau St. Jean Chardonnay (California)

## GYROS

A delicious mix of tender lamb and beef, blended with Phoenicia's authentic spices, broiled on a vertical grill. Served with hummus and rice pilaf - 11.50

Wine: Villa Posi Merlot (Italy)

## CHICKEN SHAWARMA

Juicy slices of boneless chicken breast marinated in olive oil, garlic and spices, broiled on a vertical grill. Served with hummus and rice pilaf - 11.50

Wine: Chateau St. Jean Chardonnay (California)

## CHICKEN & GYROS

A sensational combination of our famous chicken shawarma and gyros. Served with hummus and rice pilaf - 12.50

Wine: Villa Posi Merlot (Italy) or Chateau St. Jean Chardonnay (California)

## PASTA PHOENICIA

Your choice of chicken shawarma or gyros served over penne pasta, topped with artichoke hearts, shallots, mushrooms, sundried tomatoes, garlic and olive oil, finished with our crème blanche wine sauce - 11.99

Wine: Any Wine - See our Wine Menu

## CHICKEN SCALOPPINI

Tender grilled chicken breast lightly topped with melted cheese, spread over a bed of angel hair pasta and finished with our tomato and caper butter sauce - 12.99

Wine: Chateau St. Jean Chardonnay (California)

## CHICKEN TORTELLINI

Tender grilled chicken breast served over colorful Tuscan pasta, mixed with cheese, artichokes and Phoenician spices, finished with our crème blanche sauce - 11.99

Wine: Placido Pinot Grigio (Italy)

## CHICKEN MEDITERRANEAN

Marinated chicken breast grilled to perfection served over penne pasta, topped with artichoke hearts, mushrooms, sundried tomatoes, olive oil and garlic, finished with our crème blanche wine sauce - 11.99

Wine: Beringer Founders Chardonnay (California) or Chateau St. Jean (California)

## CHICKEN GABRIEL

Tender marinated chicken breast grilled and finished with our crème blanche sauce. Served over a bed of rice pilaf with sautéed vegetables - 11.99

Wine: Ecco Domani Pinot Grigio (Italy)

## CHICKEN FETA

Tender marinated chicken breast strips broiled with onions, bell peppers and light feta cheese, finished with our dry vermouth and Marceia wine sauce.

Served with hummus and rice pilaf - 11.99

Wine: Ecco Domani Pinot Grigio (Italy)

## SHISH KEBAB

Your choice of kafta (ground beef with chopped parsley and onions), chicken (shish tawook), beef or lamb kebab, broiled on a skewer.

Served with hummus and rice pilaf - 12.50

Wine: Any Wine - See our Wine Menu

## MEAT MOUSAKA

Baked layers of potato, eggplant, seasoned ground beef, topped with béchamel sauce and mozzarella cheese - 11.50

Wine: Hob Nob Pinot Noir (France) or Hatzimichalis Nemea (Greece)

## RIBEYE STEAK

14 oz. fresh cut USDA choice ribeye steak grilled to your desire. Served with rice pilaf and grilled vegetables - 18.50

Wine: Beringer Knights Valley Cabernet (California)

## LAMB SHANK

Tender lamb cooked in our special Phoenician spices and served over a bed of rice pilaf. Side of mint jelly upon request - 13.50

Wine: St. Jean Chardonnay (California) or Nemea (Greece)

## BABY BACK RIBS & SHRIMP

1/2 rack of tender baby back ribs, seasoned, smoked and finished on our grill. Complemented with jumbo grilled shrimp and seasoned fries - 15.99

Wine: Hob Nob Pinot Noir (France) or Hatzimichalis Nemea (Greece)

# Delightful Desserts

Add ice cream for 1.00 per scoop.

## MR. BROWNIE

Hot fudge brownie topped with a large scoop of vanilla ice cream and fudge sauce - 4.99

TIRAMISU - 4.50

## ASHTA

Delectable thin sheets of phyllo pastry stuffed with our homemade custard-like creamy filling, laced with rose essence and syrup. Garnished with crushed pistachios - 3.99

## BAKLAVA

Decadent crunchy phyllo pastry shell and crust stuffed with a blend of mixed nuts, laced with cinnamon - 2.75

# Seafood Specials

All entrées served with feta salad or fattoush salad and pita bread.

## SEAFOOD MEDITERRANEAN

Your choice of jumbo shrimp or tilapia fish, grilled and seasoned to perfection. Served over a bed of rice pilaf with sautéed vegetables - 13.50

Wine: Antonion Santorini (Greece)

## MAHI MAHI

Grilled Mahi Mahi topped with our tomato and caper lemon butter sauce. Served with rice pilaf and sautéed vegetables - 13.99

Wine: Placidio Pino Grigio  
or Ecco Domani Pinot Grigio (Italy)

## BYBLOS FISH

Delectable pan-sautéed tilapia with garlic, shallots, lemon juice, olive oil and mushrooms, lightly flamed with dry vermouth and cherry wine sauce. Served with hummus and rice pilaf - 12.99

Wine: Matua Sauvignon Blanc  
(New Zealand)  
or Ecco Domani Pinot Grigio (Italy)

## PHOENICIA FISH

Broiled tilapia seasoned to perfection and topped with artichoke hearts, shallots, mushrooms, sundried tomatoes, garlic and olive oil, finished with our signature crème blanche wine sauce and served with hummus and rice pilaf - 12.99

Wine: Chateau St. Jean (California)  
or Beringer Founders Chardonnay (California)

## PHOENICIA SHRIMP

Jumbo shrimp broiled and topped with artichoke hearts, mushrooms, sundried tomatoes, garlic and olive oil, finished with our crème blanche wine sauce.

Served with hummus and rice pilaf - 13.99  
Wine: Sebastiani Chardonnay (Sonoma)

## SHRIMP SCAMPI

Jumbo shrimp sautéed with mushrooms and shallots in olive oil, lightly flamed with lemon juice and white wine. Served with hummus and rice pilaf - 13.99

Wine: Chat St. Jean Chardonnay  
(California)

## SHRIMP KEBAB

Jumbo skewered shrimp, seasoned and broiled to perfection. Served with rice pilaf and sautéed vegetables - 13.99

Wine: Placidio Pinot Grigio  
or Ecco Domani Pinot Grigio (Italy)

## SHRIMP PASTA ITALIA

Savory shrimp tossed with your choice of penne or angel hair pasta, and topped with artichoke hearts, mushrooms, sundried tomatoes, garlic, olive oil and oregano, finished with our crème blanche wine sauce - 13.50

Wine: Any Chardonnay  
See our Wine Menu

## SHRIMP ANGÈLE

Grilled jumbo shrimp and vegetables perfectly seasoned, served over angel hair pasta and dressed in a light tomato sauce topped with Parmesan cheese - 14.50

Wine: Chateau St. Jean (California)

## SHRIMP TORTELLINI

Grilled jumbo shrimp served over colorful Tuscany pasta, mixed with cheese, artichokes and Phoenician spices, finished with our crème blanche sauce - 13.50

Wine: Matua Sauvignon Blanc  
(New Zealand)

## SHRIMP RAVIOLI

Shrimp stuffed ravioli with cheese, topped with more shrimp, finished with our crème blanche wine sauce - 13.50

Wine: Any Chardonnay - See our Wine Menu

## SHRIMP & CLAM LINGUINE

Jumbo shrimp and minced clams broiled and sautéed with garlic lemon-butter sauce, seasoned and flamed with vermouth and white wine sauce, blended with sun-dried tomatoes, mushrooms and a touch of parmesan cheese, tossed with linguine noodles - 14.50

Wine: Any Chardonnay - See our Wine Menu

## LOBSTER RAVIOLI

Lobster stuffed ravioli, topped with sautéed shrimp, asparagus and tomatoes, finished with our crème blanche wine sauce - 14.50

Wine: Any Chardonnay - See our Wine Menu

# Homemade Burgers

Dressed with lettuce, tomatoes, onions, mayo and Dijon mustard.  
Served with seasoned fries.

## PHOENICIA BURGER

Kafta - Ground beef with chopped parsley and onions - 7.99

CHEESEBURGER - 7.50

MUSHROOM BURGER - 7.50

## CHICKEN BURGER

Grilled chicken breast - 7.99

# Kid's Specials

Under 12 years of age.

4.99

1. CHICKEN SHAWARMA WITH HUMMUS OR RICE OR SEASONED FRIES
2. GYROS WITH HUMMUS OR RICE OR SEASONED FRIES
3. HAMBURGER AND SEASONED FRIES
4. CHEESEBURGER AND SEASONED FRIES
5. CHICKEN FINGERS AND SEASONED FRIES
6. PASTA MARINARA
7. PITA PIZZA
8. TORTELLINI & CHEESE

# Lunch Specials

Monday – Friday, 11:00 a.m. – 2:30 p.m.

All non-salad lunch specials are served with feta salad or fattoush salad and pita bread.

1. **PHOENICIA SAMPLER**  
Gyros, Chicken Shawarma, Grape Leaves, hummus and rice – 9.99
2. **PITA WRAP**  
Chicken, Gyros, Souvlaki or Falafel served with hummus and salad – 8.25
3. **VEGGIE PHOENICIA**  
Grape leaves, spinach pie, Mousaka and hummus – 8.75
4. **VEGGIE PITA WRAP**  
Grilled vegetables served with Grecian sauce, hummus and salad – 7.99
5. **CHICKEN SHAWARMA OR GYROS SALAD**  
For a combination, add 1.99 extra – 8.75
6. **CHICKEN SHAWARMA OR GYROS PLATE**  
With hummus and rice pilaf – 8.75
7. **PASTA PHOENICIA**  
Gyros or chicken – 9.50
8. **CHICKEN MEDITERRANEAN**  
With penne pasta – 9.50
9. **CHICKEN GABRIEL** – 9.50
10. **CHICKEN TORTELLINI** – 9.50
11. **MEAT MOUSAKA**  
Eggplant and ground beef with hummus and rice pilaf – 8.75
12. **LAMB SHANK**  
With hummus and rice pilaf – 10.99
13. **SHISH KABOB**  
Chicken, beef, lamb or kafta with hummus and rice pilaf – 9.75
14. **SHRIMP KABOB**  
With vegetables – 10.50
15. **SHRIMP SALAD** – 9.50
16. **SHRIMP SCAMPI**  
With hummus and rice pilaf – 10.50
17. **SHRIMP PASTA** – 9.99
18. **SHRIMP TORTELLINI** – 10.50
19. **SEAFOOD MEDITERRANEAN**  
Fish or shrimp – 10.99
20. **PHOENICIA FISH**  
With hummus and rice pilaf – 9.99

## Beverages

**COMMUNITY COFFEE**

**LEBANESE ICED TEA**

**LOCAL ICED TEA**

Available sweetened

**LEMONADE**

**PHOENICIAN COFFEE**

**SOFT DRINKS**

**BOTTLED WATER**

**MANGO**

## Side Orders

**PHOENICIAN DIP**

Hummus, Baba Ghannouj or Grecian – 2.95

**RICE PILAF** – 1.95

**FRENCH FRIES**

Seasoned – 1.95

**SAUTÉED VEGETABLES** – 3.50

## Cocktails & Spirits

**DOMESTIC BEERS** – 3.00

**IMPORTED BEERS** – 3.50

**MIXED DRINKS** – 4.50

**CALL DRINKS** – 5.00

**MARGARITA**

On the Rocks or Frozen – 5.50

**STRAWBERRY OR SANGRÍA**

**MARGARITA** – 5.75

**SEE OUR WINE MENU FOR MORE**

Phoenicia, cradle of the Mediterranean cultures, traces back to the first millennium BC Phoenicians who were the first to invent the alphabet and first to navigate through the Mediterranean Sea. Through their travels, commerce and sharing of knowledge, they influenced the development of many prominent cultures, such as Roman, Egyptian, Greek and Lebanese. Majestic Phoenician Temples and magnificent ruins throughout the Mediterranean remain a great testament of their superb talents and exceptional achievements. Their invaluable crafts and artifacts, carefully preserved, hang on the walls of our museums. Their treasured recipes, carefully guarded and handed down for generations, hang on the walls of our kitchens.

Welcome to

# CAFÉ PHOENICIA

A Mediterranean Cuisine

780347174



AS INTRODUCTION TO PHOENICIA'S DELIGHTFUL CUISINE, WE INVITE YOU TO SAMPLE "ZAATAR", BEST WHEN SLIGHTLY SPREAD OVER PITA. THIS ZESTY BLEND OF DRIED AND CRUSHED THYME IS HANDPICKED FROM THE LUSH MOUNTAINS OF LEBANON, COMPLEMENTED WITH TINY ROASTED SESAME SEEDS, PHOENICIAN SPICES AND PURE OLIVE OIL.

SAHTEIN! BUON APPETITO! BON APPETIT!

ENJOY IN GOOD HEALTH!

AFTER ALL BETTER EATING IS BETTER BEING.

Johnny Mekari

MONDAY – THURSDAY, 11:00 A.M. – 9:00 P.M.

FRIDAY – SATURDAY, 11:00 A.M. – 10:00 P.M.

SUNDAY, 11:30 A.M. – 8:00 P.M.

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