

Desserts

Turmeric Cake (Sfoof)

a simple yellow tea cake

Spiced Rice Pudding (Mghli) GF

rice pudding spiced with
cinnamon and caraway
topped with coconut and
walnuts*

Tahini Bread

tahini and cinnamon baked
sweet dough

\$4.50



Drinks

Perrier

San Pellegrino

Arizona Iced Tea Lemon

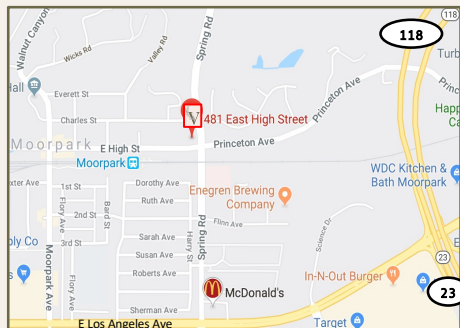
\$4.50

Sodas

\$3.00

bottled water

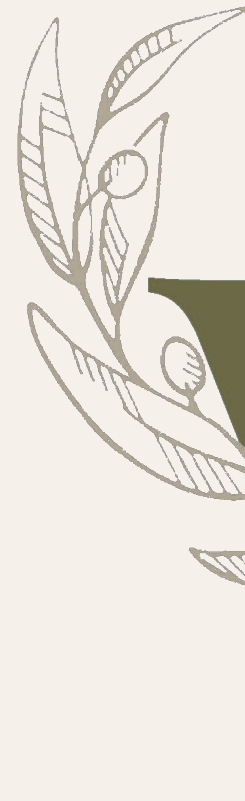
\$2.00



Come visit us!

481 East High Street
Moorpark, California
(805) 523-2209

VegiterraneanKitchen@gmail.com




✓ FULLY VEGAN
✓ Gluten-free options
✓ Biodegradable containers
✓ Family owned and operated


VEGITERRANEAN KITCHEN

Flavorful, Plant-Based Mediterranean Food

Mon - Sat · 11am - 8pm
Sun · closed

most items served cold
outdoor dining, take-out, and delivery

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Soups

Swiss Chard Soup ^{GF}

with lemon

cup \$8 | bowl \$10

Lentil Soup ^{GF}

with toasted bread pieces

cup \$7 | bowl \$9



Salads

1 Fattoush Salad ^{GF}

lettuce, cucumbers, tomatoes, parsley, mint, bell pepper, radishes, onions topped with toasted bread pieces and our house dressing
\$13

2 Tabbouleh Salad

parsley, fresh mint, tomatoes, onions, cracked wheat and our house dressing
\$13

3 Lentil Salad ^{GF}

lentils, pickles, cilantro, onions, garlic and our house dressing
\$13

Sides ^{GF}

hummus \$6

basmati rice \$5.50

cabbage salad \$5.50

tahini sauce \$5.50

red pepper paste sauce \$5.50

pita bread 6 pack \$7

garlic spread: large \$8

small \$4.50

Appetizers

4 Stuffed Grape Leaves (Sarma) ^{GF}

grape leaves stuffed with rice, tomatoes, onions, parsley and lemon juice
5 pieces, \$8



5 Spinach Borag

crispy dough turnover

stuffed with spinach
4 pieces, \$8.50

6 Chickpea Kibbeh (Kufta)*

chickpea balls with cracked wheat, tahini, onions, and walnuts served with a red pepper paste sauce
3 pieces, \$9.50
*contains walnuts



Rice Bowl

Spicy Garbanzo ^{GF}

hot bowl of garbanzo beans mixed with garlic, cilantro, lemon, and Mediterranean spices served over rice
\$14



Pita Wraps

Make your wrap a COMBO: add a side and a drink for \$7 more

Chickpea Wrap

chickpea spread with tomatoes, parsley, pickles and tahini sauce
\$13

Lentil Wrap

Moujadara lentils spread with tomatoes, cabbage, pickles, and our house dressing
\$13

Eggplant Wrap

our Stuffed Eggplant entrée as a wrap! With parsley, turnip pickles, and tahini sauce
\$14



Entrées

All entrées include pita bread, turnip pickles, and a side

7 Eggplant with Garlic and Tomato (Imam Bayildi) ^{GF}

eggplant covered with a rich garlic tomato sauce
\$18



8 Stuffed Eggplant with Tahini (Tahin Dolma) ^{GF}

eggplant stuffed with rice, garlic, and tomatoes served with a creamy red tahini sauce
\$18



9 White Bean Plaki ^{GF}

white beans cooked with tomatoes, garlic, onions, carrots
\$17



10 Puréed Lentils (Moujadara) ^{GF}

lentils and rice cooked with sautéed onions
\$15



*Note about allergies: we take every measure to separately prepare foods to prevent cross-contamination, but we cannot fully guarantee it.