

ENTREES

Served with sauteed vegetables and herb spiced rice or Cajun seasoned fries. And your choice of Greek salad or lentil soup.

GYROS PLATTER

Grilled slices of gyros meat topped with swiss cheese. Served with tomatoes, onions, kalamata olives, feta cheese, spinach pastry (spanakopita), tzatziki sauce and pita bread. 19

PASTRY PLATTER

Your choice of chicken or lamb spiced with fresh herbs and mixed vegetables. Wrapped in phyllo pastry and baked to a golden crisp. Served with tzatziki sauce. 19

SHAWARMA DINNER PLATTER

Your choice of grilled chicken or beef marinated in our special sauce placed over hot pita topped with onions, parsley and tomato sauce. Served with tzatziki sauce. 19

LEMON CHICKEN

Grilled chicken breast with baked with potatoes and carrots in a delicious lemon sauce. 19

CURRY CHICKEN

Marinated chicken breast grilled then baked with potatoes and carrots in a delicious mild curry sauce. 19

VEGETARIAN COMBINATION FEAST

Falafel, hummus, baba ganoush, spinach pastry, stuffed grape leaves, feta cheese and kalamata olives. Comes with your choice of baklava or halva for dessert. Served with fresh pita bread. 20

VEGETARIAN PASTRY PLATE

Combination of fresh steamed vegetables with a mixture of cheese and herbs. Wrapped in a phyllo pastry and baked to a golden crisp. 19

FALAFELS AND HUMMUS PLATTER

A delicious combination of falafel patties and hummus dip. Served with fresh pita bread. 16

LAMB KABOB

Marinated lamb skewer grilled to perfection with bell peppers and onions. 23

KIFTA KABOB

Three skewers of ground beef mixed with onions, parsley and Mediterranean spices then grilled to perfection. 19

SHRIMP KABOB

Shrimp marinated Mediterranean style then grilled to perfection. 23

CHICKEN KABOB

Skewered chicken marinated in olive oil, lemon and ginger then grilled to perfection. 22

BEEF SIRLOIN KABOB

Marinated beef sirloin steak grilled on a skewer with bell peppers and onions. 23

COMBINATION KABOB PLATE

Your choice of any combination of 2 of our kabobs. 23

JERUSALEM DINNER FEAST FOR TWO

PERFECT FOR SHARING!

Begin your feast with a trifecta appetizer of hummus, falafel and stuffed grape leaves, accompanied by pita bread and your choice of 2 sides of Greek salad or lentil soup. The second course comes with lamb, chicken and two kifta kabobs over a bed of rice or fries with a side of gyros and shawarma on top. End your feast with your choice of two baklava's or two halva's or one Kunafa for dessert. 49

SIDES \$3

RICE
FRIES
GRILLED VEGGIES
KALAMATA OLIVES
FETA CHEESE

EXTRAS

PITA BREAD 1.
TZATZIKI SAUCE .50
HOT CHILI SAUCE .50

TABLES OF 6 OR MORE WILL BE CHARGED AN 18% GRATUITY

Consuming raw or undercooked meats may increase your risk of foodborne illness.



816-442-8655

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VEGETARIAN

ASK YOUR SERVER
FOR GLUTEN FRIENDLY
OPTIONS

APPETIZERS

FAMOUS FALAFEL & PITA 🌿 🌾 🌾

A mixture of chickpeas, parsley, garlic, onions and spices. Made into six patties then deep-fried. Garnished with tomatoes and onions and served with pita bread and a side of zesty tahini sauce. 6

FALAFEL & HUMMUS COMBO 🌿 🌾 🌾

Combination of hummus and three pieces of falafel. Garnished with sumac, parsley, olive oil and hot sauce. Served with our zesty tahini sauce and pita bread. 8

HUMMUS 🌿 🌾 🌾

Simmered chickpeas pureed with tahini, lemon juice and garlic. Garnished with sumac, olive oil, parsley, and hot sauce. Served with pita bread. 7

Add beef & lamb gyro, chicken gyro, beef shawarma, chicken shawarma 3

BABA GHANOUJ 🌿 🌾 🌾

Roasted eggplant puree with tahini, lemon juice, garlic and spices. Garnished with sumac, olive oil, parsley, and hot sauce. Served with pita bread. 7

Add beef & lamb gyro, chicken gyro, beef shawarma, chicken shawarma 3

HUMMUS & BABA GHANOUJ COMBO 🌿 🌾 🌾

The only time it's okay to double dip. Both of our famous dips, side by side garnished with sumac, parsley, olive oil and hot sauce. Served with pita bread. 8

Add beef & lamb gyro, chicken gyro, beef shawarma, chicken shawarma 3

SPANAKOPITA

Two phyllo pastries filled with spinach, feta cheese and onions, baked to a golden crisp. Served with a wedge of lemon, and a side of tzatziki sauce. 6

DOLMA 🌿 🌾 🌾

Four stuffed grape leaves. Hand-rolled vine leaves stuffed with rice, tomatoes and herbs. Simmered in tomato sauce with a slice of fresh lemon. Served with pita bread. 6



FETA CHEESE WITH OLIVES 🌿 🌾 🌾

Fresh feta cheese and Kalamata olives, garnished with parsley, sumac, onions and tomatoes. Served with pita bread. 6

GRILLED SHRIMP AND FETA 🌿 🌾 🌾

Five fresh jumbo shrimp sauteed with lemon juice, garlic and olive oil. Plated with feta cheese and topped with fresh herbs. 12

JERUSALEM COMBO APPETIZER

Hummus, baba ganoush, three falafels, two stuffed grape leaves, tabouli salad, feta cheese and kalamata olives. Served with pita bread and our house zesty tahini sauce. 14

FLAMING CHEESE

Mediterranean cheese cubes melted with tomato, onion and seasoned with zaatar and paprika. Ignited and brought to your table. "Watch your eyebrows!" 9

TZATZIKI 🌿 🌾 🌾

Our famous award-winning Greek yogurt with cucumber, mint, parsley and olive oil. A great refreshing dip served with pita. 7

SALADS

Add Gyros 5 | Grilled Chicken 5 | Shrimp 6

TABOULI 🌿

Fresh chopped parsley and tomatoes, mixed with cracked wheat, lemon juice and olive oil. 7

FATTOUSH 🌿

Chopped tomatoes, lettuce, cucumber, parsley, feta cheese and olives. Mixed with lemon juice, olive oil and herb-toasted pita bread chips. 7

CAESAR

Romaine lettuce, parmesan cheese, croutons and Caesar dressing. 7
Make it a large and add a lentil soup 5

GREEK 🌿 🌾 🌾

A mixture of fresh romaine lettuce, tomatoes, cucumber, red onions, feta cheese and kalamata olives topped with our house dressing. Garnished with shredded carrots and red cabbage. 7
Make it a large and add a lentil soup 5



MANAKEESH

Fresh Mediterranean flatbread made in our one-of-a-kind golden dome wood fire oven

Add Classic Cheese, Haloumi Cheese or Feta Cheese 1

| ZATTAR 🌿 5

| CLASSIC CHEESE 7

| HALOUMI CHEESE 7

| GARDEN VEGGIE 🌿 7

| SUMAAC CHICKEN 8

| BEEF KIFTA 8

| SPINACH & FETA 7

| CLASSIC CHEESE GYRO 9



SANDWICHES

All sandwiches wrapped in a pita and garnished with lettuce, tomato, onion and a sauce. Served with herb spiced rice or Cajun Seasoned fries. And your choice of Greek salad or lentil soup.

Make it Jerusalem Style with garlic sauce pickles and fries wrapped in our saj bread and toasted to perfection. 1

GYROS

Your choice of lamb and beef or chicken gyros meat wrapped in pita and topped in tzatziki sauce. 11

COMBO GYROS

A trio of our delicious gyro meats (beef, lamb & chicken) wrapped in pita topped with tzatziki sauce. 12

PHILLY GYROS

Your choice of lamb and beef or chicken gyros meat with green peppers, red peppers, onions and Cheese Served with tzatziki sauce. 12

GRILLED KABOB

Your choice of (chicken or lamb or beef kifta or beef sirloin) grilled in olive oil, lemon juice and herbs. Wrapped in pita and topped with choice of tzatziki, or tahini sauce. 12

DILL CHICKEN

Marinated and grilled chicken with a Mediterranean spice blend. Wrapped in pita and topped with dill sauce. 12

FALAFEL AND HUMMUS 🌿

A mix of falafel and hummus stuffed in pita and topped with tahini sauce. 11

FALAFEL AND BABA GANOUSH 🌿

A mix of falafel and baba ganoush stuffed in pita and topped with tahini sauce. 11

FALAFEL WITH GRILLED VEGETABLES 🌿

Falafel patties and herb spiced grilled vegetables topped with tahini sauce. 11

HUMMUS OR BABA GHANOUSH 🌿

A generous portion of our hummus or baba ganoush spread in a pita. 11

GRILLED VEGGIE

Grilled fresh vegetables mixed with feta cheese and herbs. Topped with a choice of tzatziki sauce or tahini sauce. 11

FALAFEL 🌿

Delicious falafel patties stuffed in pita and topped with tahini sauce. 11

SHAWARMA

Marinated chicken or beef in our Mediterranean spice blend and grilled to perfection. Your choice of tzatziki, or tahini sauce wrapped in pita bread. 12



VEGETARIAN



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