

# ZA'ATAR



## 1. CHOOSE YOUR BASE

\$10.39

### MAKE IT A WRAP

Grilled Pita | 240 cal

OR

### A BOWL

[V] Za'atar Seasoned Rice | 130 cal  
[V] Brown Rice | 110 cal

OR

### A SALAD

[V] Baby Spinach | 5 cal  
[V] Romaine | 5 cal  
[V] Kale & Spinach Mix | 5 cal

## 2. CHOOSE YOUR PROTIEN

### \*Chicken Shawarma | 440 cal

Tender, grilled shwawarma-spiced chicken thighs

### \*Falafel | 140 cal

Crispy balls of ground chickpeas seasoned with lemon juice, cumin, cilantro, and paprika

### ADD ON

#### Beef Meatballs | 140 cal

Seasoned with Mediterranean herbs; tossed in Shawarma Sauce

\$3

#### Sumac Salmon | 120 cal

Grilled, sumac seasoned salmon

\$4

[V] = VEGAN

\*included in build-your-own swipe

2,000 calories a day is used for general nutrition advice but calorie needs vary. Additional nutrition information available upon request.

## 3. CHOOSE YOUR TOPPINGS

**PICK UP TO 3**

[V] Grilled Vegetables | 80 cal

Za'atar Carrot Salad | 50 cal

[V] Cucumber Tomato Salad | 35 cal

[V] Kalamata Olives | 40 cal

[V] Diced Tomatoes | 10 cal

[V] Crispy Chickpeas | 120 cal

[V] Sumac Onions | 5 cal

[V] Lemon Tahini Beets | 110 cal

[V] Tabbouleh | 140 cal

[V] Banana Peppers | 0 cal

Feta Cheese Crumbles | 80 cal

*Add additional toppings for \$1 per topping*

## 3. CHOOSE YOUR SAUCES

**PICK UP TO 2**

[V] Hummus | 120 cal

[V] Roasted Red Pepper Hummus | 130 cal

[V] Baba Ghanoush | 50 cal

[V] Harissa | 25 cal

[V] Lemon Tahini Dressing | 60 cal

Feta Spread | 150 cal

Garlic Sauce | 20 cal

Tzatziki Sauce | 30 cal

Greek Yogurt Ranch | 10 cal

*Add additional sauces for \$1 per sauce*

**[V] = Vegan**