

STARTERS

Gluten free pita \$2.00 extra

HOT

SAGANAKI "OPA" \$12
Flaming kefalotiri cheese

CALAMARI FRITTO \$15

BACON WRAPPED SCALLOPS GF \$16
Grilled marinated scallops wrapped in bacon

KASBAH'S SIZZLING SHRIMP GF \$14
Tiger shrimp grilled with garlic, The Kasbah spices, onion & green & red pepper

PEI MUSSELS GF \$16
Tossed with fennel, onions & garlic in a white wine butter sauce or spicy tomato butter sauce. Served with garlic bread

SPANAKOPITA \$8
Spinach & feta cheese wrapped in pastry

SPINACH PIES V \$9
Spinach & spices wrapped in pastry

FALAFELS GF V \$7
Ground chickpeas, parsley, onion, garlic & spices. Served with tzatziki or tahini

FETA BRUSCHETTA \$12
Fresh bread topped with tomatoes, onions, olives & feta cheese sprinkled with olive oil, garlic, oregano, and then toasted

GARLIC BREAD \$7
With cheese \$9

LAHMAJOUN \$4
Topped with mozzarella \$6
Armenian pizza topped with ground beef, tomato, onion, parsley & spices

ZAHTAR V \$8
Topped with mozzarella \$10
Armenian vegetarian pizza topped with thyme, sesame seeds, oregano & olive oil

SAMOSAS V \$9
Choice of vegan, chicken or beef

KEBEH \$10
Cracked wheat stuffed with ground beef & fried. Served with tzatziki.

SUJUK GF \$10
Spicy Armenian sausage

BAKED SPINACH, ARTICHOKE & GOAT CHEESE DIP \$12

ARANCINI (3) \$12
Rice, mozzarella & parmigiana cheese, peas and tomato sauce

CAULIFLOWER OR CRISPY BRUSSELS GF \$9
Tossed in The Kasbah's spices and balsamic reduction. Served with garlic pudding

FETA FRIES GF \$9
Topped with feta & served with tzatziki

REGULAR OR GREEK POUTINE GF \$9
Topped with mozzarella or feta cheese & gravy

HOT MEZES PLATE \$15
Spanakopita, samosas, calamari & falafels served with tzatziki

COLD (Served with pita bread)

HUMMUS GF V \$7

BABA GHANOUSH GF V \$7

GARLIC PUDDING GF \$10
A must try! Creamy garlic spread

TZATZIKI GF \$8

SPICY AVOCADO DIP GF V \$8
Avocado, garlic & lemon juice

SPICY FETA DIP \$8
A traditionally Greek dip with our special spice mix, and a touch of sweet roasted red peppers.

EGGPLANT CASSEROLE V \$11
Fried eggplant, homemade tomato sauce & garlic yogurt or tahini

SARMA GF V \$8
Grape leaves stuffed with rice, tomatoes, onions & spices

PICKLED VEGETABLE PLATE GF \$9
An assortment of homemade pickled vegetables

FETA & OLIVE PLATE GF V \$10

COLD MEZES PLATE GF V \$15
Hummus, baba ghanoush, garlic pudding & tzatziki

THE KASBAH MEDITERRANEAN

ARMENIAN, GREEK, ITALIAN

SOUPS

SOUP DU JOUR \$5 RED LENTIL GF V \$5

SALADS

Dressings: Greek, italian, ranch, caesar, french, thousand island, blue cheese & Vaughan's famous house dressing

Add chicken or pork souvlaki - \$4.75
Add falafels - \$4.75

Add beef souvlaki - \$5.75
Add grilled black tiger shrimp or salmon - \$7.50

Add lamb souvlaki - \$6.75

KASBAH'S GARDEN SALAD SM \$8 LRG \$11
Romaine lettuce, tomatoes, red onions, and cucumbers, chickpeas, croutons, & parmigiana cheese plus your choice of dressing

CAESAR SALAD SM \$9 LRG \$14
Romaine lettuce, real bacon, homemade croutons, & shaved parmigiana tossed with caesar dressing

WARM GOATS CHEESE SALAD \$15
Romaine lettuce, tomatoes, red onions, cucumbers, green & red peppers topped with warm goat cheese & house dressing

GREEK SALAD SM \$9 LRG \$14
Romaine lettuce, tomatoes, red onions, cucumbers topped with feta & kalamata olives & Vaughan's famous house dressing. Not a fan of balsamic, choose traditional greek dressing instead.

FATTOUSH SALAD SM \$8 LRG \$11
Romaine lettuce, tomatoes, onions, cucumber & dried pita tossed with lemon salt, sumac & balsamic vinaigrette (must like tart for this one).

THE KASBAH SALAD GF \$17
Romaine lettuce, tomatoes, onions, cucumbers, feta & kalamata olives topped with rice, chicken souvlaki & Vaughan's famous house dressing

VILLAGE SALAD SM \$11 LRG \$14
The traditional greek salad. Tomatoes, feta cheese, red onions, cucumbers, green peppers & black olives mixed with oregano & olive oil.

SPINACH SALAD \$15
Baby spinach, goat cheese, pumpkin seeds, dried cranberries & honey vinaigrette dressing

BUFFALO CHICKEN SALAD \$17
Romaine lettuce, tomatoes, onions, cucumbers topped with breaded chicken tossed in buffalo wing sauce & topped with ranch dressing

BURGERS, SANDWICHES, PITAS & FINGERS

Served with fries, garlic potatoes, rice pilaf, soup or The Kasbah's garden salad. Upgrade to a caesar or greek salad instead for \$2.00

Please add \$2.00 extra for gluten free pitas or buns.

Burger toppings: Lettuce, tomatoes, onions, ketchup, mustard, relish & mayo (unless otherwise stated)

ANGUS BURGER \$15

ANGUS GREEK BURGER \$16
Topped with lettuce, tomatoes, onions, feta & tzatziki

FALAFEL BURGER GF V \$13

CHICKEN SANDWICH (6") GF \$16
With sautéed onions, mushrooms, red & green peppers & mozzarella on a hoagie bun

FALAFEL, HUMMUS OR BABA GHANOUSH PITA GF V \$12
Topped with lettuce, tomatoes, red onions & choice of tzatziki or tahini and/or hot sauce & toasted

CHICKEN CAESAR PITA GF \$14
Made with The Kasbah's chicken, real bacon, mozzarella cheese & caesar dressing & toasted

BREADED CHICKEN FINGERS \$14
Served with fries and plum sauce

ANGUS CHEESEBURGER \$16
Choice of cheddar or mozzarella

ANGUS BLUE BURGER \$16
Topped with lettuce, tomatoes, onions & blue cheese

VEGGIE BURGER GF V \$15
Soy burger

SHAVED PRIME RIB SANDWICH GF \$16
With sautéed onions, mushrooms, red & green peppers & mozzarella on a hoagie bun

CHICKEN, GYRO, KOFTA OR STEAK PITA \$14
All topped with lettuce, tomatoes, onions & choice of hummus or garlic plus tzatziki or tahini &/or hot sauce & toasted

CHICKEN CLUB PITA GF \$14
Made with The Kasbah's chicken, lettuce, tomatoes, real bacon & mayo

ANGUS BACON CHEESEBURGER \$17

ANGUS GOAT CHEESE BURGER \$16
Topped with spinach, tomatoes, red onions & goat cheese

CHICKEN PARMIGIANA ON A BUN \$18
Topped with mozzarella cheese & marinara sauce

VEAL PARMIGIANA ON A BUN \$19
Topped with mozzarella cheese & marinara sauce

BUFFALO CHICKEN PITA \$14
Breaded chicken tossed in buffalo wing sauce & wrapped with lettuce, tomatoes, onions, ranch dressing & toasted

BUFFALO CHICKEN FINGERS \$14
Breaded chicken tossed in buffalo wing sauce & served with fries and ranch dressing

PIZZA

Medium 12" (8 slice)

Gluten free crust \$2.00 extra Gluten free cauliflower crust \$2.00 extra

CLASSIC CANADIAN \$17
Tomato base, pepperoni, mushrooms & bacon

WHITE GREEK \$17
Garlic base, fresh tomatoes, spinach, black olives, oregano & mozzarella & feta cheese

CHEESE \$14
Tomato base topped with mozzarella cheese

CHICKEN ALFREDO \$17
Alfredo base, chicken, spinach, onions, tomatoes & mozzarella cheese

ARMENIAN \$17
Garlic base, Armenian sausage, tomatoes, mushrooms, hot peppers, onions & mozzarella cheese

VEGAN V \$16
Hummus, red peppers, red onions, mushrooms, black olives & spinach

VEGAN & VEGETARIAN ENTRÉES

Served with choice of The Kasbah's garden salad, greek, caesar, village or fattoush salad or soup, plus rice pilaf or fries & potatoes.

FALAFEL, HUMMUS & BABA GHANOUSH GF V \$16

OKRA PLATTER GF V \$15
Okra and onions in a spicy tomato sauce

MIDDLE EASTERN MOUSSAKA GF V \$16

A traditional Armenian dish of eggplant, zucchini, red and green pepper, onions, and chickpeas tossed in a tomato sauce and served with rice pilaf and pita bread

FALAFEL & HUMMUS OR BABA GHANOUSH GF V \$15

SPANAKOPITA PLATTER \$14
SPINACH PIE PLATTER V \$15

HUMMUS & BABA GHANOUSH GF V \$14

SARMA & EGGPLANT CASSEROLE GF V \$17

Please advise your server of any allergies.

Prices are exclusive of tax.

Gratuity charged for groups of 6 or more.

TRY ONE OF THE FAMOUS VAUGHTASTIC ORIGINAL COMBOS

For 2 **\$50** For 5 **\$125**
 For 3 **\$75** For 6 **\$150**
 For 4 **\$100**

THE KASBAH

1. Start with a selection of cold & hot appetizers including hummus, baba ghanoush, garlic pudding, tzatziki, sarma, spanakopita & falafels
2. Plus your choice of salad (garden, greek, caesar, village or fattoush)
3. Chicken & beef souvlaki, rice pilaf, garlic potatoes
4. Dessert (choice of baklava, rice pudding or ice cream)

VEGETARIAN

1. Start with a selection of cold & hot appetizers including hummus, baba ghanoush, garlic pudding, tzatziki, sarma, mediterranean pickled vegetables, spanakopita & eggplant casserole
2. Plus your choice of salad (garden, greek, caesar, village or fattoush salad), then okra, falafels, rice pilaf, garlic potatoes
3. Finish with dessert (choice of baklava, rice pudding or ice cream)

VEGAN

1. Start with a selection of cold & hot appetizers including hummus, baba ghanoush, sarma, mediterranean pickled vegetables, spinach pies & eggplant casserole
2. Plus your choice of salad (garden, village or fattoush salad)
3. Okra, Middle Eastern moussaka, falafels, rice pilaf, vegan potatoes
4. Finish with dessert (vegan rice pudding)

Upgrade to any vegan dessert for \$4.00 per person

PRIXE FIXE DINNERS AVAILABLE EVERYDAY

Join us for your special celebration or let us cater your event at your location!

WE DO PRIVATE DINING

Showers, weddings, rehearsal dinners, birthdays, anniversaries and business meetings

BOOK TODAY!

Special group and catering menus available



Want spicy?
Add a side of Vaughan's hot sauce to anything for \$3

LEGEND

GF GLUTEN FREE

SPICY

VEGETARIAN

VEGAN

PASTAS & SPECIALTIES

All served with garlic bread and choice of garden, greek, caesar, village or fattoush salad or soup.

Pasta choices: Spaghetti, fettuccini or penne

Gluten free pasta \$2.00 extra. Gluten free garlic bread \$2.00 extra. Add cheese on garlic bread \$2.00 extra

Please allow for 20 minutes extra for gluten free pasta.

SPAGHETTI BOLOGNESE \$17 Topped with homemade veal & pork bolognese	HOMEMADE GNOCCHI \$20 Pan seared gnocchi with sun-dried tomatoes and wild mushrooms in a gorgonzola cream sauce	PASTA ALFREDO GF \$16 Choice of pasta tossed with homemade alfredo sauce Add chicken - \$5 Add shrimp - \$7
MUSHROOM & SPINACH GF \$18 With mushrooms, spinach, sun-dried tomatoes & artichokes tossed in a rosé cream sauce	ARMENIAN PASTA GF \$21 Penne with Armenian sausage, onions, garlic, green & red peppers, hot peppers & marinara sauce. Topped with mozzarella & baked	GNOCCHI GENOA \$20 Pan seared gnocchi with mushrooms, spinach, artichokes, garlic and marinara sauce
MEDITERRANEAN PASTA GF \$21 With sun-dried tomatoes, artichokes, feta & black olives tossed in a creamy pesto sauce topped with chicken souvlaki	CHICKEN & SHRIMP GF \$22 With shrimp, sun-dried tomatoes, onions & spinach tossed in a rosé sauce	LASAGNA \$21 Layered with bolognese sauce, mozzarella and ricotta cheese, and topped with mozzarella and parmigiana cheese
EGGPLANT PARMIGIANA \$21 Panko breaded eggplant topped with mozzarella cheese & tomato sauce. Served with spaghetti or garlic potatoes	CHICKEN PARMIGIANA \$22 Panko breaded chicken breast topped with mozzarella cheese & marinara sauce. Served with choice of pasta or garlic potatoes	SEAFOOD PASTA GF \$26 With mussels, tiger shrimp, baby clams & calamari tossed in a tomato butter sauce
VEAL PARMIGIANA \$26 Hand breaded milk fed veal scaloppini topped with mozzarella cheese & marinara sauce. Served with choice of pasta or garlic potatoes	MOUSSAKA GF \$19 A traditional Greek dish prepared with layers of potatoes, eggplant, zucchini & ground beef layered with a creamy béchamel sauce & mozzarella	

FROM -the- GRILL

Served with choice of garden, greek, caesar, village or fattoush salad or soup, plus rice pilaf or fries, garlic potatoes, grilled veggies and one pita. Choose tzatziki, hummus, baba ghanoush or garlic for dipping.

PORK SOUVLAKI GF \$18	CHICKEN SOUVLAKI GF \$19	BEEF SOUVLAKI GF \$20
LAMB SOUVLAKI GF \$22	SOUVLAKI COMBO GF \$23 One skewer of chargrilled pork, chicken and beef souvlaki.	THE GREEK PLATE GF \$26 One skewer of pork, chicken and lamb souvlaki and gyro
THE KASBAH PLATE GF \$28 One skewer of chicken, beef, lamb souvlaki and gyro	GYRO \$17 Delicious slices of gyro	SHISH KOFTA \$18 Ground beef mixed with parsley, onion and The Kasbah spices topped with a spicy tomato sauce.
12OZ AAA NEW YORK STRIPLOIN STEAK GF \$33	12OZ AAA RIBEYE STEAK GF \$31	10 OZ MILK FED VEAL CHOP \$34

Steak and Lamb Guide;

Rare: Cool center, red throughout

Medium Rare: Warm, red center

Medium: Hot center, pink throughout

Medium Well: Hot, slightly pink

Well Done: Hot, no pink throughout

SEAFOOD

All except fish & chips served with choice of garden, greek, caesar, village or fattoush salad or soup plus rice pilaf or fries, garlic potatoes & grilled veggies.

SIZZLING SHRIMP PLATTER GF \$22 Succulent tiger shrimp grilled with garlic & The Kasbah's spices. Served with tzatziki	SIZZLING SCALLOP PLATTER GF \$25 Atlantic scallops grilled with garlic & The Kasbah's spices. Served with tzatziki	BACON WRAPPED SCALLOPS \$30 Two skewers of marinated bacon wrapped scallops wrapped in bacon. Served with tzatziki.
GRILLED SALMON FILLET GF \$22 Fresh Atlantic salmon pan seared and topped with herbs and garlic. Served with tzatziki	GRILLED RAINBOW TROUT GF \$22 Fresh rainbow trout pan seared and topped with herbs and garlic. Served with tzatziki.	CALAMARI PLATTER \$20 Calamari fritto served with tzatziki.
SEAFOOD PLATTER (GF IF GRILLED) \$26 Freshly battered or grilled haddock, scallops and tiger shrimp. Served with tartar and seafood sauce	FISH AND CHIPS (GF IF GRILLED) 2pcs \$15 1 pc. \$11 Freshly battered haddock (fried or grilled) served with fries or rice, coleslaw & tartar sauce. Subst. garden salad for \$1.50 extra or greek or caesar salad for \$2 extra Add a side garden salad for \$3 extra or a greek or caesar salad for \$4 extra	

FEASTS

THE GREEK

Start with saganaki "Opa", then chef's famous greek salad, followed by chicken souvlaki, and lamb souvlaki (1 skewer of each per person), moussaka, rice pilaf, & garlic potatoes & dessert (choice of baklava, rice pudding or ice cream sundae each)

For 2 \$65	For 5 \$162.50
For 3 \$97.50	For 6 \$195
For 4 \$130	

MIXED GRILL

Start with saganaki "Opa", then chef's famous greek salad, followed by chicken, beef & lamb souvlaki, (1 skewer of each per person), gyro, rice pilaf, & garlic potatoes & dessert (choice of baklava, rice pudding or ice cream each)

For 2 \$68	For 5 \$170
For 3 \$102	For 6 \$204
For 4 \$136	