THE KASBAH MEDITERRANEAN

DATE NIGHT DINNER FOR TWO & PRIX-FIXE DINNER FEATURE

Proudly serving 100% Halal-certified meats (marked ☾) & extensive Gluten-Free options (marked ⊘).

DATE NIGHT DINNER FOR TWO — $79.95 Per Couple

INCLUDES YOUR CHOICE OF BEVERAGE:

• 1 Bottle of House Wine (Red, White, or Rosé — bottle upgrades available) • OR 2 Wine Flights
• OR 1 Wine Flight & 2 Domestic Beers • OR 4 Bottles of Domestic Beer

1. CHOICE OF ONE APPETIZER TO SHARE

Saganaki "Opa" ⊘Ⓥ • Spanakopita Ⓥ • Breaded Coconut Shrimp • Calamari • Feta Bruschetta Ⓥ • Pistachio Baked Brie ⊘Ⓥ • Seafood Stuffed Mushrooms • Baked Goat Cheese Dip ⊘Ⓥ • Crispy Mediterranean Pork Belly

2. CHOICE OF TWO SOUPS OR SALADS

Greek Salad ⊘Ⓥ • Caesar Salad • Lemon Chicken Rice Soup ⊘☾ • Red Lentil Soup ⊘🌿

3. CHOICE OF TWO ENTRÉES

Mediterranean Stuffed Chicken ⊘☾ • Chicken Souvlaki ⊘☾ • Mediterranean Pasta ☾ (GF +$2) • Gnocchi Gorgonzola ⊘Ⓥ • Chicken Parmigiana ☾ • Eggplant Parmigiana Ⓥ • Falafel, Hummus & Baba Ghanoush ⊘🌿

+$3 Entrée Upgrades (Each): 10oz Pork Tomahawk ⊘ • Lamb Souvlaki ⊘☾ • Grilled Salmon ⊘ • 8oz Top Sirloin Steak ⊘☾ | +$10 Premium Upgrade: 10oz AAA New York Striploin ⊘☾

4. CHOICE OF TWO DESSERTS

Baklava Ⓥ • Rice Pudding ⊘Ⓥ • Lemon Lavender Cheesecake Ⓥ • Apple Crisp Melt Away Ⓥ • Crème Brûlée ⊘Ⓥ • Vegan Carrot Cake ⊘🌿 • Sticky Toffee Pudding Ⓥ • Chocolate Lava Cake Ⓥ

FOUR COURSE DINNER FEATURE — $31.95 Per Person

1. APPETIZER (CHOICE OF ONE)

Mini Cold Mezes ⊘Ⓥ • Spanakopita Ⓥ • Feta Fries ⊘Ⓥ • French Onion Soup Ⓥ • Pickled Vegetables ⊘🌿 • Garlic Bread with Cheese Ⓥ

+$3 Upgrades: Calamari • Coconut Shrimp • Saganaki "Opa" ⊘Ⓥ • Crispy Mediterranean Pork Belly

2. SOUP OR SALAD (CHOICE OF ONE)

Greek Salad ⊘Ⓥ • Caesar Salad • French Onion Soup Ⓥ • Lemon Chicken Rice Soup ⊘☾ • Red Lentil Soup ⊘🌿

3. ENTRÉE (CHOICE OF ONE)

Chicken Souvlaki ⊘☾ • Pork Souvlaki ⊘ • Beef Souvlaki ⊘☾ • Gyro • Mushroom & Spinach Creamy Pesto Fettuccini Ⓥ (GF +$2) • Chicken & Bacon Carbonara (GF +$2) • Middle Eastern Moussaka ⊘🌿 • Falafel, Hummus & Baba Ghanoush ⊘🌿

+$3 Entrée Upgrades: Lamb Kofta ⊘☾ • Lamb Souvlaki ⊘☾ • 10oz Pork Tomahawk ⊘ • Mediterranean Stuffed Chicken ⊘☾ • Grilled Salmon ⊘ • Shrimp Souvlaki ⊘ • Seafood Pasta (GF +$2) • Baked Gnocchi ⊘Ⓥ • Chicken Parmigiana ☾ | +$10 Premium Upgrade: 10oz AAA New York Striploin ⊘☾

4. DESSERT (CHOICE OF ONE)

Baklava Ⓥ • Rice Pudding ⊘Ⓥ • Lemon Lavender Cheesecake Ⓥ • Apple Crisp Melt Away Ⓥ • Crème Brûlée ⊘Ⓥ • Chocolate Lava Cake Ⓥ • Sticky Toffee Pudding Ⓥ

**All Date Night and Four Course entrées (except pasta) include your choice of two sides (rice pilaf, fries, mashed potatoes, garlic potatoes, vegan potatoes, onion rings, or grilled veggies), one dipping sauce, and one warm pita.*

Ⓥ Vegetarian | 🌿 Vegan | ⊘ Gluten Free | ☾ Halal | ★ House Favourite

Please advise your server of any allergies. 18% gratuity automatically added to groups of 6 or more.

6130 Dunn Street, Niagara Falls, Ontario | 905-357-1000 | thekasbah.ca | Local since 2014

APPETIZERS & SMALL PLATES — *Freshly prepared to share or start your evening*

CRISPY MEDITERRANEAN PORK BELLY [NEW] $16
Slow-braised pork belly crisped to order, glazed with tart cranberry and honey, topped with crushed pistachios and whipped feta.

WHIPPED FETA & HOT HONEY DIP [NEW] Ⓥ $14
Creamy whipped feta and Greek yogurt drizzled with chili-infused honey, roasted cherry tomatoes, and pistachios. Served with warm pita.

GRILLED HALLOUMI & MINT [NEW] ⊘Ⓥ $14
Pan-seared Cypriot halloumi cheese finished with fresh lemon, mint leaves, and sweet-tart dried cranberries.

SAGANAKI "OPA" ★ ⊘Ⓥ $15
Traditional Greek kefalograviera cheese flambéed tableside with lemon and ouzo.

SPANAKOPITA Ⓥ $10
Crispy, flaky phyllo pastry stuffed with spinach, herbs, and feta cheese. Served with tzatziki.

PISTACHIO BAKED BRIE ★⊘Ⓥ $15
Warm wheel of brie topped with crushed pistachios and golden honey. Served with toasted garlic pita.

BAKED GOAT CHEESE DIP ★⊘Ⓥ $16
Creamy spinach, artichoke, and tangy goat cheese baked golden under melted mozzarella, served with warm pita.

ROASTED PEPPER AND FETA STUFFED MUSHROOMS $15
Button mushrooms stuffed with roasted peppers, feta cheese, garlic, spinach, and Mediterranean herbs, baked until golden and served with warm pita for dipping and house tzatziki.

STEAMED MUSSELS ⊘ $16
Fresh P.E.I. mussels steamed in your choice of white wine, onions & garlic, OR spicy Mediterranean tomato sauce.

CALAMARI ★ $15
Crispy golden calamari served with tzatziki OR make it spicy tossed with jalapeño peppers and served with chipotle dip.

COCONUT SHRIMP ★ $16
Jumbo shrimp coated in crispy toasted coconut, served with sweet chili dipping sauce.

SHRIMP SAGANAKI ★ $15
Traditional Greek shrimp baked in a rich tomato garlic sauce with onions, peppers, oregano, and feta cheese. Served with warm pita for dipping.

GARLIC BREAD / WITH CHEESE Ⓥ $8 / $10
Warm, crusty Mediterranean loaf brushed with roasted garlic herb butter, plain or baked with melted mozzarella.

BRUSCHETTA Ⓥ $14
Toasted artisan bread topped with diced vine tomatoes, red onions, fresh garlic, extra-virgin olive oil, and oregano.

BATTERED CAULIFLOWER Ⓥ $10
Golden, crispy cauliflower florets fried to perfection and served with your choice of dipping sauce.

LAHMAJOUN ☾ $6
Traditional Armenian thin flatbread topped with finely minced seasoned Halal beef, tomatoes, herbs, and spices.

CRISPY BRUSSELS SPROUTS ★ 🌿 ⊘ $10
Flash-fried Brussels sprouts until crisp and caramelized with a balsamic glaze served with garlic pudding or tahini.

FALAFELS 🌿 ⊘ $10
Crispy house-made patties of ground chickpeas, fresh parsley, onion, garlic, and warm spices. Served with tzatziki or tahini.

SARMA (DOLMADES) 🌿 ⊘ $12
Tender grape leaves hand-rolled with fragrant seasoned rice, herbs, and lemon. Served with garlic pudding or tahini.

EGGPLANT CASSEROLE 🌿 ⊘ $12
Layers of roasted eggplant simmered in spiced tomato-garlic sauce, finished with garlic yogurt (Ⓥ) or tahini (🌿).

GREEK FRIESⓋ $10
Golden fries topped with crumbled feta, oregano, tomatoes, red onions, and cool tzatziki.

SHAWARMA OR GYRO LOADED FRIES [NEW] ⊘ $15
Golden fries piled high with choice of shaved Halal chicken shawarma ☾ or beef & lamb gyro, crumbled feta, pickled red onions, and garlic sauce.

VAUGHAN'S FAMOUS DIPS ⊘Ⓥ ★ $8 each
Tzatziki ⊘Ⓥ, Hummus 🌿 ⊘, Baba Ghanoush 🌿 ⊘, or Garlic Pudding ⊘Ⓥ with warm pita.

TRY VAUGHAN'S FAMOUS HOT SAUCE (2oz) — $3.75
Small 2oz container, serious heat—that's all you need, or you'll be sorry!

Gluten-Free Pita available with any dip or starter for +$2.

Ⓥ Vegetarian | 🌿 Vegan | ⊘ Gluten Free | ☾ Halal | ★ House Favourite

SHARING PLATTERS & MEZES — *Generous boards crafted for the table*

COLD MEZES ⊘Ⓥ ★ **$15**
Hummus, baba ghanoush, tzatziki, and garlic pudding served with warm pita bread.

MIXED HOT MEZES **$28**
Coconut shrimp, baked goat cheese dip, chicken souvlaki, shaved gyro, toasted pita bread, and tzatziki.

VEGETARIAN BOARD ★Ⓥ **$22**
Hummus, baba ghanoush, garlic pudding, tzatziki, pickled vegetables, spanakopita, and falafels with toasted pita.

GREEK SHARING PLATTER ⊘☾ **$28**
Chicken souvlaki, tzatziki, crisp cucumbers, grilled marinated cherry tomatoes, Kalamata olives, and feta with toasted pita.

ARMENIAN SHARING PLATTER ⊘☾ **$28**
Chicken souvlaki, hummus, pickled vegetables, grilled marinated cherry tomatoes, seared halloumi cheese, and olives with toasted pita.

SOUPS — *Simmered fresh in-house daily*

FRENCH ONION SOUP Ⓥ **$9**
Rich caramelized onion broth baked with a crouton and melted Swiss & mozzarella cheeses. (You would never know it was vegetarian!)

RED LENTIL SOUP 🌿 ⊘ **$6**
"The Priest's Soup" — hearty, comforting red lentils simmered with cumin, garlic, and Mediterranean spices.

LEMON CHICKEN RICE SOUP ⊘☾ **$6**
Traditional Greek avgolemono-style broth with tender Halal chicken, rice, and bright lemon.

SOUP FLIGHT **$14**
Choice of three: French Onion Soup, Soup du Jour, Lemon Chicken Rice Soup, or Red Lentil Soup, served with toasted rolls or garlic bread.

SOUP & SALAD FLIGHT **$14**
Caesar Salad or Greek Salad, French Onion Soup, and Garlic Bread with Cheese or Bruschetta.

INSALATA (SALADS) — *Crisp greens & vibrant Mediterranean dressings*

GREEK SALAD ⊘Ⓥ ★ **Sm $9 | Lg $13**
Crisp lettuce, vine tomatoes, cucumbers, feta cheese, and Kalamata olives with Greek or Vaughan's house dressing.

CAESAR SALAD ★ **Sm $9 | Lg $13**
Crisp romaine, smoky bacon, herb croutons, and parmigiana cheese tossed in creamy Caesar dressing.

FATTOUSH SALAD 🌿 **Sm $8 | Lg $12**
Crisp lettuce, tomatoes, red onions, cucumbers, toasted pita chips, sumac, and Vaughan's zesty house dressing.

THE KASBAH SALAD ⊘☾ **$20**
Lettuce, tomatoes, red onions, cucumbers, feta cheese, and olives topped with fragrant rice, char-grilled Halal chicken souvlaki, and house dressing.

HORIATIKI (VILLAGE SALAD) ⊘Ⓥ **$15**
Authentic crustless Greek village salad with ripe tomatoes, cucumbers, red onions, peppers, capers, Kalamata olives, block feta, olive oil, and oregano.

WARM GOAT CHEESE SALAD Ⓥ **$15**
Fresh mixed greens, red onions, toasted pumpkin seeds, dried cranberries, and warm goat cheese medallions in house dressing, served with toasted pita.

NIAGARA HARVEST & HALLOUMI SALAD [NEW] ⊘Ⓥ **$18**
Mixed greens, pan-seared Cypriot halloumi cheese, dried cranberries, crushed pistachios, roasted red peppers, and cucumbers in a Niagara Riesling-honey vinaigrette.

MEDITERRANEAN CHICKPEA POWER BOWL [NEW] ⊘ Ⓥ **$17**
Mixed greens, spiced roasted chickpeas, crumbled feta, toasted pumpkin seeds, cherry tomatoes, cucumbers, red onions, Kalamata olives, and hummus with lemon-herb tahini. *(Vegan upon request without feta)*

MAKE ANY SALAD A MEAL (Add-Ons): Chicken or Pork Souvlaki Skewer +$5 | Beef or Lamb Souvlaki Skewer +$6 | Crispy Falafels (3) +$5 | Grilled Shrimp Skewer +$7 | Grilled Salmon Fillet +$12

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SOUVLAKI, SHAWARMA & GYRO — *Served with side Greek Salad, warm Greek pita and choice of two sides & one dipping sauce*

CHICKEN SOUVLAKI ★ ⊘☾ **$22**
Two skewers of succulent, herb-marinated Halal chicken breast char-grilled to order.

PORK SOUVLAKI ★ ⊘ **$22**
Two skewers of tender pork loin marinated in olive oil, lemon, and oregano, char-grilled over open flame.

CHICKEN SHAWARMA PLATE [NEW] ⊘☾ **$22**
Thinly sliced, aromatic spiced Halal chicken shawarma served with house garlic pudding (toum) and pickled turnips.

BEEF SOUVLAKI ★ ⊘☾ **$25**
Two skewers of tender, juicy cubed Wagyu beef marinated in Mediterranean herbs and grilled to your liking.

LAMB SOUVLAKI ⊘☾ **$26**
Two skewers of premium marinated leg of lamb char-grilled for rich, smoky flavour.

LAMB KOFTA ★ ⊘☾ **$26**
Two skewers of hand-formed ground lamb blended with fresh parsley, onions, and warm Middle Eastern spices.

GYRO ★ **$24**
Generous slices of seasoned, rotisserie-style beef and lamb gyro served with tzatziki.

SOUVLAKI COMBO ⊘ **$27**
One skewer each of chicken, pork, and beef souvlaki. (No substitutions)

THE GREEK PLATE **$29**
One skewer each of chicken, pork, and lamb souvlaki plus sliced beef & lamb gyro. (Gyro is not gluten free. No substitutions)

THE KASBAH PLATE ⊘☾ **$30**
One skewer each of chicken, beef, and lamb souvlaki plus one skewer of lamb kofta. (No substitutions)

SOUVLAKI FLIGHT ⊘ **$55**
Two skewers each of chicken, pork, beef, and lamb souvlaki served with your choice of four dips. (No substitutions)

KREATIKA, STEAKS & SURF & TURF BOARDS — *Served with choice of two sides & one dipping sauce*

MEDITERRANEAN STUFFED CHICKEN ★ ⊘☾ **$24**
Halal chicken breast stuffed with spinach and feta cheese, topped with your choice of rich marinara or Dijon mushroom cream sauce.

10oz PORK TOMAHAWK ★ ⊘ **$28**
Thick-cut, bone-in grilled pork tomahawk chop seasoned with Mediterranean herbs and garlic.

8oz AAA TOP SIRLOIN ★ ⊘☾ **$24**
Centre-cut Canadian AAA Halal top sirloin char-grilled to your exact temperature. Add a marinated grilled shrimp skewer to your steak for $5.

10oz AAA STRIPLOIN ⊘☾ **$32**
Aged Canadian AAA Halal New York striploin, richly marbled and flame seared. Add a marinated grilled shrimp skewer to your steak for $5.

FRUTTI DI MARE (SEAFOOD) — *Served with choice of two sides & one dipping sauce (except Fish & Chips)*

SHRIMP SOUVLAKI ⊘ **$25**
Two skewers of jumbo shrimp marinated in garlic, lemon, and olive oil, char-grilled to perfection.

GRILLED SALMON ★⊘ **$25**
Fresh Atlantic salmon fillet brushed with roasted garlic, lemon, and Mediterranean spices or topped with creamy dill sauce.

BAKED SEA BASS ⊘ **$28**
Delicate, flaky sea bass fillet oven-baked with olive oil, lemon, and coastal herbs.

FISH & CHIPS ★ **1 Pc $15 | 2 Pc $19**
Crispy battered or herb-grilled haddock ⊘ served with golden fries, rice, or mashed potatoes, creamy coleslaw, and house tartar sauce. Add creamy dill sauce on your haddock for $2 extra

SEAFOOD PLATTER ⊘ **$30**
Haddock fillet (battered or grilled) paired with two skewers of grilled shrimp, served with tartar and seafood sauces. (Gluten free if grilled)

Sides for Kreatika, Boards & Seafood: Rice Pilaf, Fries, Mashed, Garlic, or Vegan Potatoes, Onion Rings, or Grilled Veggies + choice of dip. Add Soup/Salad +$5 (French Onion +$6). GF Pita +$2. Add Vaughan's Famous Hot Sauce (2oz) +$3.75 (small container, serious heat).

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PASTAS — *Choice of pasta • Add Soup or Side Salad +$5 (French Onion +$6) • Gluten-Free Pasta +$2*

MEDITERRANEAN PASTA ★ ⊘☾ $20
Tender Halal chicken, sun-dried tomatoes, artichoke hearts, crumbled feta, and black olives tossed in a creamy basil pesto sauce.

SPAGHETTI & MEATBALLS ☾ $19
Classic spaghetti tossed in slow-simmered marinara sauce and topped with house-made Halal beef meatballs.

BAKED GNOCCHI Ⓥ $19
Pan-seared potato gnocchi oven-baked with rich marinara sauce, parmigiana, and melted mozzarella.

GNOCCHI GORGONZOLA Ⓥ $20
Pan-seared potato gnocchi with sun-dried tomatoes and sautéed mushrooms in a velvety gorgonzola blue cheese cream sauce.

CHICKEN & BACON CARBONARA ★⊘ $19
Chicken, crispy bacon, diced tomatoes, onions, sweet peppers, garlic, egg, and parmigiana tossed in a rich cream sauce.

ARMENIAN PASTA ★⊘☾ $21
Savoury Halal Armenian sausage sautéed with onions, garlic, sweet peppers, and hot peppers in spicy tomato sauce, topped with mozzarella, and baked.

CHICKEN ALFREDO PASTA ⊘☾ $18
Tender Halal chicken tossed in our rich, homemade parmigiana alfredo cream sauce. (Upgrade to Shrimp +$2)

SEAFOOD PASTA ★ ⊘ $22
Pasta tossed with garlic, mussels, baby clams, calamari, and shrimp in your choice of tomato butter sauce or creamy alfredo.

MEAT LASAGNA ☾ $21
Baked layers of tender pasta sheets, seasoned Halal ground beef, ricotta, tomato sauce, mozzarella, and parmigiana.

MAKE YOUR OWN PASTA $14
Choice of Penne, Spaghetti, or Fettuccini (Gnocchi +$2 or Gluten-Free Pasta $2) tossed in Marinara, Alfredo, or Creamy Pesto Sauce. (Add Chicken ⊘ or Meatballs +$5)

PARMIGIANAS & SPECIALTIES — *Served with choice of pasta, mashed potatoes, or garlic potatoes*

CHICKEN PARMIGIANA ★ ☾ $22
Breaded Halal chicken breast topped with marinara and melted mozzarella, served with choice of pasta, mashed potatoes, or garlic potatoes.

EGGPLANT PARMIGIANA ★ Ⓥ $23
Breaded slices of tender eggplant layered with marinara and melted mozzarella, served with choice of pasta, mashed potatoes, or garlic potatoes.

GREEK MOUSSAKA (MEAT) ☾ $18
Traditional Greek baked casserole layered with sliced potatoes, roasted eggplant, zucchini, and spiced Halal ground beef, topped with creamy béchamel and mozzarella.

12" ARTISAN PIZZAS — *Hand-stretched 12" crust baked golden • Gluten-Free 13" Crust available for $2 extra*

CHEESE ⊘Ⓥ $15
Rich house tomato sauce topped with a generous blend of melted mozzarella cheese.

PEPPERONI AND CHEESE $16
Classic zesty pepperoni layered over house tomato sauce and melted mozzarella.

WHITE GREEK ⊘Ⓥ $18
Roasted garlic olive oil base topped with fresh spinach, diced tomatoes, red onions, feta, mozzarella, and black olives.

VEGETARIAN ⊘Ⓥ $18
House tomato sauce loaded with sweet peppers, fresh mushrooms, vine tomatoes, and melted mozzarella.

Gluten-Free Options: Pastas and pizzas marked ⊘ are prepared gluten-free when ordered with Gluten-Free Pasta (+$2) or Gluten-Free 13" Pizza Crust (+$2). Add Vaughan's Famous Hot Sauce (2oz) +$3.75 (small container, serious heat).

Ⓥ Vegetarian | Vegan | ⊘ Gluten Free | ☾ Halal | ★ House Favourite

½ LB BURGERS, STEAK SUB & PITAS — *Includes choice of side (Fries, Mashed, Rice, Garlic Potatoes, House/Fattoush Salad, or Lentil/Lemon Chicken Soup)*

½ lb GREEK BURGER ★ ⊘☾ $16
Half-pound Halal beef patty topped with lettuce, tomatoes, red onions, crumbled feta cheese, and house tzatziki.

BLUE CHEESE BACON BURGER ⊘ $18
Half-pound beef patty topped with crumbled blue cheese, crispy bacon, lettuce, tomatoes, and onions.

BACON AND BRIE BURGER ⊘ $19
Half-pound beef patty crowned with creamy melted brie, crispy bacon, roasted red peppers, lettuce, tomatoes, and spicy chipotle sauce.

LAMB BURGER ★ ⊘☾ $19
Seasoned half-pound Halal ground lamb patty topped with lettuce, tomatoes, red onions, feta cheese, and tzatziki.

CRISPY MEDITERRANEAN CHICKEN BURGER ☾ $18
Thick, crunchy buttermilk-fried Halal chicken breast topped with lettuce, tomatoes, and onions with choice of Classic Mayo, Spicy Chipotle, or Whipped Feta & Hot Honey.

STEAK SUB ⊘☾ $18
Tender sliced Halal steak grilled with sautéed onions, mushrooms, and sweet peppers, topped with melted mozzarella on a toasted sub roll.

CHICKEN SHAWARMA PITA [NEW] ⊘☾ $15
Thinly sliced, spiced Halal chicken shawarma wrapped in warm pita with house garlic pudding (toum), crisp pickled turnips, lettuce, and tomatoes.

GREEK PITAS ⊘ $14
Choice of char-grilled Chicken ☾, shaved Gyro, or crispy Falafels ⊘ wrapped in warm pita with lettuce, tomatoes, red onions, and choice of tzatziki, tahini, or garlic sauce.

VEGETARIAN & VEGAN MAINS — *Served with your choice of two sides, one dipping sauce, and one warm Greek pita*

SHAWARMA-SPICED CAULIFLOWER STEAK [NEW] ⊘ $18
Thick-cut roasted cauliflower steak rubbed with warm Mediterranean spices, served over creamy hummus with tahini drizzle and ruby pomegranate seeds.

FALAFELS, HUMMUS & BABA GHANOUSH ★⊘ $16
Crispy house-made herb chickpea falafels served alongside generous portions of velvety hummus and smoky baba ghanoush.

SPANAKOPITA PLATTER Ⓥ $16
Golden, flaky spinach and feta phyllo pastries baked crisp and served with cool tzatziki.

EGGPLANT CASSEROLE & SARMA ⊘ $18
Rich roasted eggplant in spiced tomato sauce paired with tender rice-and-herb stuffed grape leaves.

MIDDLE EASTERN MOUSSAKA ★⊘ $18
Hearty plant-based baked layers of roasted eggplant, potatoes, chickpeas, and spiced tomato herb sauce.

Upgrades & Substitutions for Burgers, Sub & Pitas: Substitute Onion Rings, Sweet Potato Fries, Greek Salad, or Caesar Salad for $2 extra. Gluten-Free Bun or Pita $2 extra. Add Vaughan's Famous Hot Sauce (2oz) +$3.75 (small container, serious heat).

Ⓥ Vegetarian | Vegan | ⊘ Gluten Free | ☾ Halal | ★ House Favourite

FAMILY PLATTERS & GRILL FEASTS — *Generous spreads built for sharing*

PLATTER FOR TWO ☾ $45
Choice of TWO proteins: 2 Chicken Souvlaki, 2 Pork Souvlaki, 2 Beef Souvlaki, 2 Gyro, 2 Sausage, 2 half Stuffed Chicken, 4 Chicken Fingers, OR 2 Haddock fillets. Includes Garlic Bread or Bruschetta; choice of Tzatziki, Hummus, Baba Ghanoush, or Garlic Pudding; plus choice of TWO sides (Greek Salad, Rice Pilaf, Garlic Potatoes, Mashed Potatoes, Fries, Feta Fries, Onion Rings, or Coleslaw).

MIXED GRILL FOR 2 ⊘☾ $70
Two skewers each of Chicken Souvlaki, Pork Souvlaki, Beef Souvlaki, Lamb Souvlaki (or Lamb Kofta), and Sausage, served with rice pilaf, garlic potatoes or fries, Greek salad, tzatziki, garlic pudding, and pita bread.

PLATTER FOR FOUR ☾ $80
Choice of FOUR proteins from the Platter for Two list above, Garlic Bread or Bruschetta, choice of dip, plus choice of FOUR sides.

LAND & SEA FOR 2 ☾ $80
Crispy calamari, steamed mussels, two skewers of chicken souvlaki, two skewers of shrimp souvlaki, and two skewers of beef or lamb souvlaki, served with rice pilaf, garlic potatoes or fries, Greek salad, tzatziki, and garlic pudding.

MEZZE COMBOS — KASBAH CLASSICS SINCE 2014 — *Multi-course feasts loved by Niagara regulars and visitors since day one*

Enjoy a generous spread of cold & hot starters, fresh salad, savoury mains, sides, and dessert crafted for the whole table.

PRICED PER GROUP: For 2 — $56.00 | For 3 — $84.00 | For 4 — $112.00 | For 5 — $140.00 | For 6 — $168.00

★ THE KASBAH COMBO (Original Crowd-Pleaser) ⊘☾
Starters: Hummus, Baba Ghanoush, Garlic Pudding, Tzatziki, Sarma, Spanakopita & Falafels with warm pita • Salad: Choice of Greek, Caesar, or Fattoush Salad • Mains & Sides: Char-grilled Chicken & Beef Souvlaki served with Rice Pilaf & Garlic Potatoes • Dessert: Choice of Baklava, Rice Pudding, or Ice Cream.

THE VEGETARIAN COMBO ⊘Ⓥ
Starters: Hummus, Baba Ghanoush, Garlic Pudding, Tzatziki, Mediterranean Pickled Veggies, Eggplant Casserole topped with garlic yogurt, Sarma & Spanakopita with warm pita • Salad: Choice of Greek, Caesar, or Fattoush Salad • Mains & Sides: House-made Falafels & Middle Eastern Moussaka served with Rice Pilaf & Garlic Potatoes • Dessert: Choice of Baklava, Rice Pudding, or Ice Cream.

THE VEGAN COMBO ⊘ 🌿
Starters: Hummus, Baba Ghanoush, Mediterranean Pickled Veggies, Eggplant Casserole topped with tahini & Sarma with warm pita • Salad: Choice of Dairy-Free Greek (no cheese) or Fattoush Salad • Mains & Sides: House-made Falafels & Middle Eastern Moussaka served with Rice Pilaf & Vegan Potatoes • Dessert: Vegan Carrot Cake.

THE KASBAH WEEKLY EXPERIENCES *(À La Carte Menu Also Available)*

MONDAY & THURSDAY
All-You-Can-Eat Tapas & Wine Night
Shareable Greek, Italian & Armenian small plates crafted for grazing and our house wine at $1 per ounce.

FRIDAY & SATURDAY
All-You-Can-Eat Greek & Italian Feast
Endless Mediterranean classics, char-grilled favourites, and comforting Italian pastas & specialties.

SUNDAY
Traditional All-You-Can-Eat Roast Buffet
Gather the family for slow-roasted meats, classic trimmings, Mediterranean sides, fresh salads, and desserts.

Hosting a celebration, wedding, or team banquet? Ask about our private room & group packages!

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HOUSE DESSERTS — *Sweet Mediterranean & classic indulgences*

CHOCOLATE LAVA CAKE Ⓥ $9
Warm, moist dark chocolate cake with a rich molten chocolate centre, served with vanilla ice cream and chocolate drizzle.

VEGAN CARROT CAKE ⊘ 🌿 $9
Moist, spiced carrot cake loaded with crushed pineapple, coconut, and walnuts, frosted with plant-based cream cheese icing. (Gluten Free)

APPLE CRISP MELT AWAY Ⓥ $7
Warm cinnamon-spiced apples baked under a crunchy coconut oat streusel. (Vegan 🌿 without ice cream/caramel — ask server; Ice cream +$1.50)

BAKLAVA ★Ⓥ $5
Crisp layers of golden phyllo pastry filled with chopped walnuts and pistachios, soaked in fragrant honey syrup.

RICE PUDDING ★⊘Ⓥ $4
Creamy, slow-simmered vanilla-cinnamon rice pudding served warm just like the old days in Greece. (Gluten Free)

CRÈME BRÛLÉE ★⊘Ⓥ $8
Silky vanilla bean custard topped with a crisp, hand-torched caramelized sugar crust.

LEMON LAVENDER CHEESECAKE ★ Ⓥ $7
Velvety white chocolate and lemon cheesecake finished with a delicate lavender fondue glaze.

CHOCOLATE PEANUT BUTTER CHEESECAKE ⊘Ⓥ $8
Rich peanut butter cheesecake drenched in dark Callebaut chocolate ganache on a chocolate crumb base with peanut butter drizzle.

STICKY TOFFEE PUDDING Ⓥ $8
Warm, moist date-studded sponge cake crowned with luxurious melted butterscotch toffee sauce.

ICE CREAM SUNDAE Ⓥ $6
Creamy vanilla ice cream topped with your choice of chocolate, caramel, or raspberry sauce and whipped cream.

SPECIALTY COFFEES — *Hot espresso & spirited after-dinner classics*

ESPRESSO / CAPPUCCINO / ARABIC COFFEE $3.50 / $4 / $4
Freshly pulled espresso, frothy cappuccino, or traditional cardamom-spiced Arabic coffee.

BAILEYS AND COFFEE $9
Hot coffee, Baileys Irish Cream, whipped cream & cinnamon.

SPANISH COFFEE $9
Hot coffee, Tia Maria, dark rum & whipped cream.

CAFÉ DON JUAN $9
Hot coffee, dark rum, Kahlúa & whipped cream.

IRISH COFFEE $9
Hot coffee, Irish whiskey & whipped cream.

CAFÉ BRÛLOT / MEXICAN / AMARETTO / B52 $10 each
Café Brûlot (Cognac & Grand Marnier) • Mexican (Kahlúa & Tequila) • Amaretto • B52 (Kahlúa, Amaretto & Baileys).

THE KASBAH WARMER $12
Hot coffee, Tia Maria, Baileys, Grand Marnier, Frangelico, Crème de Cacao & whipped cream.

NIAGARA VQA WINE

Niagara VQA Crisp White (Pinot Grigio [$9 | $12 | $30] or Sauvignon Blanc — [$10 | $14 | $36]): Bright citrus & orchard fruit notes; pairs effortlessly with Grilled Halloumi, Calamari & Chicken Souvlaki.

Niagara VQA Off-Dry Riesling — [$10 | $14 | $36]: Crisp acidity with stone-fruit sweetness; ideal for Crispy Pork Belly & Whipped Feta with Hot Honey.

Niagara VQA Rosé — [$9 | $12 | $30] • Niagara Sparkling Bubbles — [$10 | $14 | $36]: Refreshing berry & celebratory bubbles for mezze platters, salads & Saganaki "Opa".

Niagara VQA Cabernet Merlot [$9 | $12 | $30] or Cabernet Sauvignon — [$10 | $14 | $46]: Rich dark berry, oak & spice built for Lamb Souvlaki, Pork Tomahawk & AAA Steaks.

Ⓥ Vegetarian | 🌿 Vegan | ⊘ Gluten Free | ☾ Halal | ★ House Favourite