



JERUSALEM
Mediterranean

MENU



We cater
703-379-4200

WWW.JERUSALEM-VA.NET

SOUPS

LENTIL

8



HARIRA

8



Lentils, chickpeas, cilantro , noodles, tomato sauce.

SALADS

TABOULEH

11



Parsley, mint, onions, tomatoes , olive oil , bulgur , lemon.

FATTOUSH

11



Lettuce, tomato cucumber, onions, mint , parsley, lemon, ,olive oil , pomegranate molasses , croutons.

ARABIAN

10



Diced tomatoes, mint, cucumber, parsley , olive oil ,lemon, onions.

JERUSALEM

14



Feta, lettuce, green pepper, tomato, cucumber, onions, olives ,mint , lemon.

FALAFEL

14



Lettuce, tomatoes, radish, olives, cucumber, onions, tahini dressing,

CHICKEN SHAWERMA

18

Lettuce, tomato, radish, olives, cucumber.

SEAFOOD

SALMON & SHRIMP 28

Shrimp , salmon , garlic , onions , cilantro, served w rice ,vegetables

WHOLE TILAPIA (FRIED OR BAKED) 28

lemon , garlic , rice , vegetables

BRANZINO (FRIED OR BAKED) 29

lemon ,garlic , rice , vegetables

TILAPIA FILLET (FRIED OR BAKED) 27

lemon , garlic , rice , vegetables

SALMON 26

Mediterranean grilled fresh salmon w rice,vegetables

SANDWICHES

Served with French fries

FALAFEL 13

LIVER 14

CHICKEN SHAWARMA 14

BEEF SHAWARMA 15

KAFTA 16





MEZZA

CHEF PLATTER 32
kebbeh , halloumi , chicken & beef shawerma taco ,
roasted olives , mixfatayer.

SHAWERMA TACO 15
Beef or chicken shawerma , house sauce ,
tomato .


HUMMUS TRIO 16 
Hummus w beef , spicy hummus tomato and
cheese , garlic w chicken

VEGETARIAN COMBO 26 
Falafel ,baba ghanouj ,hummus ,grape **fatayer**
leaves ,olives in zattar oil, spinach fatayer


GRAPE LEAVES 8 
Rice, tomatoes, onions, parsley, mint,olive oil

FOUL 8 
Egyptian stewed fava beans .

KIBBEH 10
Beef & burgul dumplings, onions, ground meat


FALAFEL 8 
Chickpea croquettes, mint, tomatoes
parsley, cilantro, onions


HALLOUMI 9 
Bronzed cheese


LIVER 14 
Sautéed beef liver,garlic,jalapeño served
with tahini sauce


MUSAKHAN ROLLS 10
Roasted chicken baked with onions, sumac,
allspice, saffron and fried, onions


WINGS 8pcs 14
Chicken wings, barbecue or buffalo sauce

ROASTED OLIVES 8 
Roasted olive , thyme , rosemary , olive oil.


SHAKSHOKA 11 
Eggs , onions , jalapeño , tomatoes , cilantro.


LEBNEH 8 
Strained yogurt, olive oil

TRIO DIPPER 14 
Lebneh, baba ghanouj , hummus

MALFOOF 10 
Brussels sprouts,chickpea,cilantro,onions,
tomatoes,spicy mango dressing

MANAKISH 7
Zattar  (thyme) or Cheese


MAKANEK 12 
Sautéed tiny lamb sausage ,lemon,olive oil

MAKDOUS 10 
Tangy eggplant stuffed with walnuts, red
pepper, garlic, olive oil

ARNABEET 8 
Fried cauliflower, chickpeas, pine nuts, tahini

FATAYER 10
Spinach or cheese or meat pies


SAMBOSA 10
Fried pastry w/beef or chicken or vegetables


HUMMUS 9 
Chickpeas, tahini, lemon, olive oil

with Foul 11 with liver 12

with Beef or Chicken shawarma 12

EGGPLANT 8 
Grilled eggplant,garlic,olive oil,vinegar ,walnuts

ARTICHOKE 10 
Semolina dusted fried artichoke
hearts,garlic lemon Parmesan

BABA GHANOUJ 9 
Smoked eggplant, yogurt, tahini, lemon, olive oil





ENTREES

LAMB SHANK 26

Stew served w rice & vegetables in tomato sauce.

HANEETH 24

Slow roasted boneless lamb ,rice ,almond , raw onions , cilantro.

MUSAKHAN 24

Roasted chicken baked w onions , sumac ,olive oil , almond ,served over taboon bread.

MLOUKHIYA

Stew Corchorus leaves (JUTE) ,garlic , served w rice.

LAMB 25 CHICKEN 24

MANSAF 28

Lamb cooked in fermented dried yogurt, almond, thin flat bread , rice.

MOZAT 27

Roasted lamb shank served w rice and potatoes

KABSA

CHICKEN 23 LAMB 24

An amazingly flavored rice w tomato sauce.

LAMB STEAK

16oz 29 32oz 45

Served w roasted garlic potatoes , broccoli .

GRANDMA'S CHICKEN SOUP 20

Chicken and Vegetables

WARAK ENAB 26

Grape leaves stuffed w meat , rice , onions served w tzatziki sauce.

COUSCOUS

LAMB 26 CHICKEN 24 VEGETERIAN 22

Fine cooked wheat w vegetables.

MANDI 25

Slow roasted lamb shoulders served w rice.

M' SAKA 23

Oven roasted eggplant , chickpeas , ground beef, tomato sauce , garlic , served w rice , topped w melted cheese.

LOADED BEEF 25

Boneless beef , onions , cilantro , rice , and toasted bread.

SHAWARMA

served w rice

CHICKEN 21 BEEF 22 MIX 24

BAMIA 25

Okra stew with lamb , tomato sauce ,garlic served w rice.

KOSHARI 20

Rice , macaroni ,lentils , topped w tomato garlic vinegar sauce , crispy fried onions.

MAKLOBA

Rice and vegetables casserole.

LAMB 26 CHICKEN 23 VEGETARIAN 21

FROM THE GRILL
SERVED W RICE

JERUSALEM COMBO (FOR 2)....49.99
Lamb , chicken , kafta, grilled salmon

MIXED GRILL26
Lamb , chicken , kafta

KAFTA KABOB.....22

CHICKEN KABOB.....22

LAMB KABOB..... 24





HOT BEVERAGES

TEA POT M 9.50 L 12.50
MOROCCON TEA 5
ARABIAN COFFEE 6
ESPRESSO 8

CAPPUCCINO 8
AMERICANO 7
LATTE 8
PISTACHIO LATTE 8

COLD BEVERAGES

COCKTAIL JUICE 8
(MANGO, STRAWBERRY, VANILLA)
FRESH MANGO 8
FRESH STRAWBERRY 8
LEMONADE 7
(STRAWBERRY, WATERMELON, RASPBERRY)
MINT LEMONADE 8
DATE FRAPPE 8

FRESH GUAVA 8
MILK SHAKE 6
(VANILLA, CHOCOLATE, OREO)
MANGO LASSI 8
YOGURT DRINK 7
SODA 2
SPARKLING WATER 5
BLUE RASPBERRY LEMONADE 8

DESSERT

TURKISH BAKLAVA 6
BASBOSA BEL ASHTA 6
ICE CREAM BAKLAVA 10
CREAM CARAMEL 8
RICE PUDDING 8
KINAFI 10 WITH ICE CREAM 12

BAKLAVA 3
JERUSALEM CHOCOLATE CAKE 9
BASBOSA 4
OM ALI 8
ICE CREAM TRIO 8





Jerusalem Restaurant is a delightful culinary haven that captures the essence of the Holy Land's rich and diverse cuisine. As you step inside, you are immediately enveloped in an ambiance of warmth and hospitality, reflecting a sincere embrace of diversity, love, and peace. The menu offers a vibrant array of traditional dishes, each crafted with authentic ingredients and recipes passed down through generations, representing the harmonious blend of cultural influences that characterize Middle Eastern gastronomy. Whether enjoying a plate of aromatic falafel, a serving of savory shawarma, or indulging in a sweet bite of baklava, every meal is an invitation to experience the unique flavors that make Jerusalem's cuisine so revered. Beyond its culinary delights, the restaurant stands as a beacon of unity, inviting people of all backgrounds to come together, celebrate shared humanity, and savor the taste of the holy land.

We Cater

Please email your catering requests or questions to:

jerusalemcatering@yahoo.com

CUSTOM CATERING SERVICE
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