

Azar's[®]

Hilltop
Mediterranean Grill



Welcome to the unique taste of Azar's authentic Middle Eastern and Mediterranean specialties. Join the many who have discovered the healthy benefits of this wonderful cuisine, while treating their palate to new and exciting flavors. Azar's delicacies are original creations and many are based on old family recipes. Each is carefully prepared in our kitchen from the freshest and highest quality ingredients available.

Thank you for your patronage and we look forward to serving you,
The Azar Family

Restaurant Hours:

Monday-Thursday 11am-9:30pm

Friday-Saturday 11am-11pm

Sunday: 11am-9pm

20% Gratuity added to parties of 6 or more.

Virginia Beach-Hilltop

1624 Laskin Road, Ste 727

Virginia Beach, VA 23451

Call local: **757-422-2927**

Visit our other locations:

Norfolk-Ghent & Virginia Beach TownCenter

www.azarfoods.com

APPETIZERS

Hummus

A creamy blend of chick peas, tahini, garlic, lemon juice and sea salt. Served with a touch of olive oil and side of tomatoes, dill pickles, olives and pita bread.

6.95



Baba Ghanouj

A creamy blend of roasted eggplant, tahini, garlic, lemon juice and a touch of olive oil served with a side of tomatoes, dill pickles, olives and pita bread.

7.95



Tabouli Salad

A refreshing combination of finely chopped parsley, onions and tomatoes tossed with bulgur wheat, lemon juice, olive oil and sea salt. Served with pita bread.

7.95



Grape Stuffed Leaves



(b) 7.95

Hand-rolled vine leaves stuffed with rice, vegetables, chick peas, sea salt and spices. Served with Labane (tzaziki dip).

Additional Grape Leaves 1.39 each



Maza

12.95

Hummus, Baba Ghanouj, Tabouli and 4 Grape Leaves served with olives, tomatoes, pickles, pita bread and Labane (tzaziki dip).

*Any substitutions will be an additional 1.00 charge. Additional Grape Leaves 1.39 each.



Spanakopita

Filo pastry stuffed with spinach, feta cheese and spices. Baked to perfection. Additional pieces for 1.39/each.

(4) 5.95



Labané Tzaziki Dip

Refreshing blend of Azar's yogurt and garlic with a hint of mint and a touch of olive oil. Served with cucumbers, olives and pita bread.

6.95



Kibbi

Two layers of lean ground beef, cracked wheat, onions and spices, stuffed with a mixture of grilled ground beef, onions and pine nuts. Served with Labane (tzaziki dip).

7.99

Fried Falafel

A traditional blend of Fava beans, vegetable, and spices. Fried and served with lettuce, tahini sauce, tomatoes and cucumbers.

6.95



Azar's Crispy Fries

Crispy Fries sprinkled with zaatar herb served with garlic sauce.

3.99



SOUPS

Our soups are made from scratch using fresh ingredients. No preservatives or MSG.

Lentil

Homemade old fashioned family recipe made with wholesome green lentils and fresh vegetables.

4.95



Chicken Vegetable

Homemade hearty blend of fresh vegetables & chicken

4.95



Veggie Orzo

A homemade hearty soup that combines fall vegetables, black beans, corn, tomatoes and a unique pasta (Orzo).

4.95



Yogurt Cucumber

Homemade cold refreshing blend of yogurt, mint and garlic, diced English cucumbers topped with diced red peppers, shredded carrots and a dash of parsley.

4.95



Creamy Tomato Basil

A wonderful creamy tomato bisque with a hint of basil and spices.

5.95

SALADS

Garden Salad

Blend of romaine and green leaf lettuce, red cabbage, carrots, red peppers, tomatoes, English cucumbers, red onions and a dash of parsley.

6.95



Greek Salad

A generous portion of our garden salad topped with mounds of feta cheese, olives and sliced banana peppers.

7.95



Spinach Salad

A generous portion of baby spinach, grape tomatoes, red peppers, English cucumbers, red onions, shredded carrots and a dash of parsley.

7.95



Fattoush

Blend of lettuce, red cabbage, carrots, red peppers, tomatoes, English cucumbers, red onions, homemade pita chips, pitted kalamata olives and spices tossed with a lemon herb dressing.

8.95



Falafel Salad

Fried Falafel on a generous portion of our garden salad topped with tahini dressing, pickles and banana peppers.

8.95



SALAD TOPPERS

Additional Dressing or Sauce \$0.69

Grilled Chicken 3.99	Smoked Turkey 2.99	Beef Kebab 4.25
Salmon Kebab 4.99	Anchovies 2.99	Lamb Kebab 4.99
Chicken/Tuna Salad 2.99	Chicken Kebab 3.99	Feta Cheese 1.99

DRESSINGS: Mama Lina's Dressing (Creamy Vinaigrette)
Bleu Cheese, Ranch, Fat Free Raspberry Vinaigrette, Oil & Vinegar



Gluten Free options available upon request. Ask your server for the Gluten Free Menu.



Vegetarian dish



Vegan dish

SPECIALTY PLATTERS

* Platters served with small Garden Salad.
Make it a Greek or Spinach for \$1.00 more.

Baked Stuffed Salmon 15.95

North Atlantic Salmon fillet stuffed with spinach, feta cheese, onions, sun dried tomatoes, olives and mushrooms. Served with Basmati rice and vegetable medley.

*Yellow Tail Snapper 15.95

Whole fish butterflied, topped with Sun-Dried tomato pesto and a mix of herbs. Baked and served with Basmati rice and vegetable medley.

*Scallopini Rosso 15.95

Jumbo scallops pan seared and tossed with sun dried tomato pesto and white wine. Served on a bed of linguini and a vegetable medley.

*Lamb Shank 15.95

Braised bone-in lamb shank with a curry vegetable sauce. Served with curried bulgur (cracked wheat) pilaf.

*Mousaaka 13.95

Seasoned grilled eggplant fillets, layered lasagna style with lean ground sirloin meat and tomato sauce. Finished with béchamel and a mozzarella/feta blend. Baked to perfection and served with choice of basmati rice or linguini pasta.

*Baked Kibbi 14.95

Lean beef blended with cracked wheat, onions and spices stuffed with a mixture of grilled ground beef, onions, pine nuts and baked to perfection. Served with Basmati rice, vegetable medley and a side of Labane (tzaziki dip).

*Stuffed Eggplant 13.95

Roasted eggplant stuffed with ground beef, pine nuts and onions, topped with homemade tomato sauce next to a bed of Basmati rice.

Mid Eastern Sampler 12.95

A tantalizing mix of mid-eastern favorites: Half of a chicken Tawook wrap, a serving of Baba Ghanouj or Hummus dip, three grape leaves, olives and Labane (tzaziki dip). Add side **Garden salad 1.99, Greek or Spinach 2.99**

Vegetarian Delight 12.95

A combination of half a falafel wrap, tabouli salad, three grape leaves and olives. Served with Labane (tzaziki dip). Add side **Garden salad 1.99, Greek or Spinach 2.99**

Azar's Whole Wraps 8.95

Falafel, Hummus, Baba Ghanouj, Chicken Tawook, Grilled Eggplant, Masterpiece Turkey, Kefta or Beef Shawarma Smoked Turkey, Tuna Salad or Chicken Salad. Add side **Garden salad 1.99, Greek or Spinach 2.99**

PIZZA



Mediterranean Pizza

Original (regular) 11" 10.95

Herbal crust pizza, topped with our special mixture of mozzarella & feta cheese, topped with fresh tomatoes. Add fresh spinach 1.00



Traditional Pizza GF 12.95

Gluten free crust topped with tomato sauce and a mix of mozzarella and feta cheese.



FROM THE GRILL

All Kebab dinners are served with 2 skewers of meat one skewer of vegetables, hummus and a basmati rice.

*Lamb Kebab 15.95

Two skewers of tender Australian lamb, seared to perfection.

*Salmon Kebab 15.95

Two skewers of North Atlantic Salmon fillets, seasoned with our special spice blend.

*Chicken Kebab 13.95

Two skewers of chicken breast marinated with a herb and garlic sauce

*Beef Kebab 14.95

Mid-western beef tenderloin in Azar's special marinade.

*Seafood Kebab 15.95

One skewer shrimp and one skewer scallops, deliciously seasoned.

*All Veggie Kebab 8.95

Two skewers of fire roasted seasoned vegetables.

*Create Your Own Kebab 15.95

Choose any two fire grilled skewers to create your own delicious kebab feast.



Additional Skewers

Chicken 3.99 Lamb 4.99 Beef 4.25 Salmon 4.99

Combo Meal: PICK ANY TWO 10.95

*Includes 2oz Hummus and Pita

SOUP: Lentil, Chicken, Veggie Orzo, Cucumber Yogurt, Tomato Basil

SALAD: Garden, Greek (add 1.00) or Spinach Salad (add 1.00)

WRAP: Half a Falafel, Hummus, Baba Ghanouj, Tawook, Grilled Eggplant, Masterpiece Turkey, Kefta or Shawarma

By George 11" 12.95

Herbal crust pizza topped with a mix of roasted eggplant, red peppers, onions, tomatoes, parsley and a hint of garlic. Topped with a layer of mozzarella and feta cheese.



Mediterranean 11" 13.95

Herbal crust topped with a feta/cheese mix, fresh tomatoes, strips of chicken breast, Kalamata olives & sliced pepperoncini.

Pizza Toppings

Grilled Chicken 3.99 • Portabella Mushrooms 2.99 • Any One Vegetable 1.00 • Gluten Free Crust \$2.00



Gluten Free options available upon request.
Ask your server for the Gluten Free Menu.



Vegetarian dish



Vegan dish


BEVERAGES

Mango Juice/ Guava Juice Bottle	2.29
Nantucket Nectar Bottled Juices	2.29
Citrusade (no refills)	2.29
Pepsi,Diet Pepsi,Sierra Mist, Dr.Pepper, Mountain Dew, (Free Refills)	2.29
Bottled Spring Water	1.49
Perrier Sparkling Water.	2.29
San Pelligrino Sparkling Water (lrg)..	4.99

COFFEES & TEAS

Gourmet Coffee (free refills)	2.29
Turkish Coffee	2.49
Cappuccino (Hot or Iced)	3.49
Flavor Shots: Vanilla, Carmel , Hazelnut, Mocha ..	1.00
Espresso	2.49
Unsweetened/Sweetened Iced Tea (free refills)	2.29
Hot Tea- Republic of Tea	2.29
Earl of Grey/Decaf, British Breakfast, Green Tea, Ginger Peach/ Decaf, Chamomile Lemon, Mango Ceylon, Blackberry Sage, Raspberry Quince *No Free Refills*	

SWEET ENDINGS

Ugly Duckling 2.49
A jumbo Medjool date, stuffed with almond marzipan topped with a cashew, and dipped in dark Swiss chocolate. 

Tiramisu

Our own recipe of lady fingers covered with mascarpone cheese, espresso coffee syrup and covered with shavings of dark swiss chocolate. I rest my case!



4.99

Awesome Lia 4.99
A shredded wheat pastry sandwiched with mascarpone cheese, drenched with honey and topped with crushed pistachio and dried papaya.

Rice Pudding 3.99
Topped with pistachio and honey. No explanations needed!

Rolled Oat Cookie 2.49
A wonderful blend of nuts, grains and seeds made with spelt flour. A perfect snack, breakfast or dessert. 

Cheese Cake 4.49
Made with the finest ingredients and lots of passion. Blueberry or Strawberry topping 75¢

Big Chocolate Layer Cake 6.99
Big enough for the whole tribe...or for two.

BEER & WINE

House Wines	Glass	1/2 Carafe
Cabernet Sauvignon	6.00	11.95
Chardonnay.	6.00	11.95
Merlot	6.00	11.95
White Zinfandel	6.00	11.95
Pinot Grigio	6.00	11.95

Featured Lebanese Wines	Glass	Bottle
Ksara Reserve Du Couvent	7.00	24.00
Ksara Chateau Red		29.00
Ksara Cabernet Sauvignon		29.00
Ksara Blanc De Blanc	7.00	24.00
Ksara Chardonnay	8.00	29.00
Massaya Silver Red	7.00	24.00
Massaya Classic White	7.00	24.00
Vedi Alco Pomegranate (Armenian)	6.00	21.00
Shushi Pomegranate dry (Armenian)	6.00	21.00

IMPORTED BEERS

Almaza Pilsner (Lebanon).	4.00
Amstel Light (Holland)	4.00
Mythos (Greece)	4.00
Guinness Stout (Ireland)	5.00
Heineken (Holland).	4.00
New Castle Brown Ale (England).	4.00
Corona (Mexico)	4.00

DOMESTIC BEERS

Budweiser	3.00
Michelob Ultra (Low Carb).	3.00
Bud Lite / Miller Lite	3.00
Blue Moon (Draft)	4.50
Micro-brew / Specailty (Draft) ask your server	4.50
Yuengling (Draft)	4.00

BAKLAVAS

Honey Whole Wheat	2.49
Traditional Walnut	2.25
Traditional Pistachio	2.25
Cashew Lady Finger	1.25

CHOCOLATE CHUNK COOKIES

Three for \$1.39	One for \$.49 ea
Dozen	5.49

Specialty Drinks Available

Whiskey: Jack Daniel's, Southern Comfort, Crown Royal, Johnny Walker Black, Chivas Regal

Vodka: House, Absolut, Grey Goose, Kettle One

Rum: House, Bacardi, Captain Morgan, Malibu Coconut

Gin: House, Tanquary, Bombay Sapphire

Tequila: Jose Cuervo, Patron **Liqueurs:** Bailey's , Kahlua

Specialty: ARAK, Ouzo, RAKI

Please ask your server about Azar's Specialty Mixed drinks