OF KABOB

HOMEMADE RECIPES HOUSEMADE MARINADES

TASTE THE DIFFERENCE

O HUMMUS Mixture of mashed chickpeas,

tahini sauce, lemon juice, fresh garlic and olive oil (V)

[430 cal]

📿 MUST-O- MOOSEER

Homemade yogurt mixed with shallots (V)

[100 cal]

MOBY'S JOOJEH

Chunks of boneless chicken breast marinated in house seasoning

[890 cal]

MOBY'S KUBIDEH

Ground beef, grated onion

with house seasoning

[760 cal] *

APPETIZERS 5.49

Indicates appetizers served with a pita bread [adds 400 cal]

OKASHK-O-BADEMJAN

A mixture of sauteed eggplant, onions, garlic and yogurt (V) [600 cal]

DOLMEH Stuffed grape leaves (V) FALAFEL [Ž50 cal] Fried chickpea patties, served with tahini sauce (v)

[690 cal]

(V) Vegetarian

SANDWICHES 10.99

Wrapped in a house pita bread with lettuce, tomatoes, onions, and feta cheese, with yogurt cucumber sauce on the side [adds 50 cal]

TITUTIONS PLEASE) **MOBY'S SPICY GROUND CHICKEN**

Ground chicken, grated onion, jalapeño and cilantro with house seasoning [740 cal] (NEW) **MOBY'S GYRO**

MOBY'S GROUND LAMB Sliced seasoned beef Ground lamb, grated onion with house seasoning [810 cal] *

ENTRÉES

red with a choice of rice [adds 500 cal], salad [adds 300 cal] OR 1/2 rice + 1/2 salad [adds 390 cal], Entrées come with 1/2 pita bread [adds 200 cal] & yogurt cucumber sauce [adds 50 cal]

KUBIDEH KABOB 14.49 Ground beef, grated onion with house seasoning [390 cal]

with garlic sauce

[1330 cal]

(NEW) GROUND LAMB 14.99 Ground lamb, grated onion with house seasoning [420 cal]

JOOJEH KABOB 14.49 Chunks of boneless chicken breast marinated in house seasoning [320 cal]

CHENJEH KABOB 16.99 Chunks of beef marinated in house seasoning [420 cal] *

BARREH KABOB 17.99 Chunks of lamb marinated in house seasoning (H) [330 cal] *

SPICY GROUND CHICKEN KABOB 14.49 Ground chicken, grated onion, jalapeño and cilantro with house seasoning [350 cal]

FAMILY PLATTERS

Served with rice **OR** salad, pita bread and a side of yogurt cucumber

FAMILY PLATTER #1

(SERVES 3-4) 49.99 3 skewers Ground Meat(Beef, Lamb OR Spicy Chicken) 1 skewer Joojeh 1 skewer Chenjeh OR Barreh +\$1 [3570/3480 cal] 2 appetizers or desserts [adds 280-1180 cal]

FAMILY PLATTER #2 (SERVES 5-6) 79.99 5 skewers Ground Meat(Beef, Lamb **OR** Spicy Chicken) 2 skewers Joojeh

2 skewers Chenjeh OR Barreh +\$1 [5430/5250 cal] 3 appetizers or desserts [adds 300-1770 cal] **NO SUBSTITUTIONS ON FAMILY PLATTERS**

* Notice: Some menu items contain or may contain raw or undercooked ingredients. Consuming raw or undercooked eggs, steaks, hamburgers, fish and seafood may increase your risk of food-borne illnesses We use nuts and nut based oil in some of our menu items If you are allergic to nuts, or any other food, please let your server know

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

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FOR ONLINE ORDERING & LOCATIONS NEAREST YOU

VEGETARIAN

All entrées are served with a choice of rice [adds 500 cal], salad [adds 300 cal] OR 1/2 rice + 1/2 salad [adds 390 cal], Entrées come with 1/2 pita bread [adds 200 cal] & yogurt cucumber sauce [adds 50 cal]

> All sandwiches come with a side of yogurt cucumber sauce [adds 50 cal] (NO SUBSTITUTIONS PLEASE)

SANDWICHES

10.99 VEGGIE DELIGHT [780 cal] Ripe avocado, provolone cheese, mushrooms, tomatoes, spinach and mayo, wrapped in fresh pita bread

MOBY'S MELT [880 cal] Melted provolone and American cheese, fresh mushrooms, onions, tomatoes, and spinach, wrapped in fresh pita bread

FALAFEL [1200 cal] Fried chickpea patties, served with tahini sauce

ENTRÉES 12.99

MOBY'S VEGGIE [1010 cal] Sauteed fresh mushrooms, onions, tomatoes, and spinach

13.99

MOBY'S VEGGIE KABOB [730 cal] Grilled seasonal veggies

12.99

FALAFEL [1480 cal] Fried chickpea patties served with tahini sauce

SALADS

Indicates salads served with 1/2 a pita bread [adds 200 cal] and House dressing [70/130 cal] unless otherwise noted

GARDEN SALAD 4.99 sm / 7.99 lg Mixed greens and iceberg lettuce, tomatoes, onions, cucumbers and mushrooms [90/170 cal]

SHIRAZI SALAD 4.49 Chopped cucumbers, tomatoes, fresh herbs, and onions served with house dressing [100 cal]

TORSHI 2.99 sm / 4.99 lg Mixture of diced vegetables pickled

in vinegar and spices [30/60 cal]

SEER TORSHI 2.99 sm / 4.99 lg

Garlic pickled in vinegar and spices

[70/130 cal]

MUST-O-KHEYAR 1.25 sm / 2.99 lg

Yogurt mixed with chopped cucumbers and fresh herbs [50/100 cal]

MOBY'S SALAD 5.99 sm / 8.99 lg Mixed greens and iceberg lettuce, tomatoes, cucumber, onions, feta cheese, Kalamata olives, Peperoncini [80/170 cal]

Spinach, cucumber, feta cheese, Kalamata olives and tomatoes [80/150 cal]

MEDITERRANEAN SALAD 8.99

Mixed greens and iceberg lettuce, tomatoes, onions, raisins, chopped parsley, walnuts and crumbled feta cheese [130/270 cal]

SIDES

VEGGIE KABOB	. 6.99[90 cal]
SPICY GREEN SAUCE	
BREAD	. 1.99 [400 cal]
RICE 3.99 sm / 5.99 lg	g [270/500 cal]
KUBIDEH KABOB	
GROUND LAMB	
СНЕМЈЕН КАВОВ	
BARREH KABOB	
JOOJEH KABOB	
SPICY GROUND CHICKEN	4.49[350 cal]
SALMON KABOB	.10.99 [410 cal]

DESSERTS

ROLETT 4.49 Delicate sponge cake filled with cream [220 cal] NEW

MOBY'S COOKIE 3.99

Homemade (3pc) [370 cal]

BEVERAGES

HOMEMADE DOOGH 3.75 [160 cal] BOTTLED DOOGH 3.75 [170 cal] FOUNTAIN SODA 3.19 [0-230 cal]

BOTTLED DRINKS 3.49 [0-290 cal] PERSIAN HOT TEA 1.99 [0 cal] BOTTLED WATER 2.49 [0 cal]

Sweet pastry made of layers of

filo pastry filled with chopped

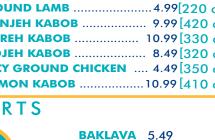
nuts (walnuts OR almonds)

and sweetened with syrup

[330 cal]

ORGANIC POMEGRANTE JUICE 3.29

2,000 calories a day is used for general nutrition advice, but calorie needs vary.



MOBY'S COMBO II 17.99 Combination of Kubideh and Joojeh [510 cal] *

MOBY'S SUPER COMBO 21.99

[740/650 cal] *

Marinated chunks of boneless fish in house seasoning

[760 cal]

MOBY'S COMBO III 19.99 Combination of Kubideh and Barreh [530 cal] *

MOBY'S COMBO 1 18.99

Combination of Kubideh

and Chenjeh [620 cal]

Combination of Joojeh and Chenjeh **OR** Barreh +\$1

SALMON KABOB 17.49

MOBY'S GYRO 12.99

[410 cal] *

Sliced seasoned beef with garlic sauce