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Zatar

Menu Prices — October 24, 2026

Zatar menu with prices in United States, updated October 2019: 69 items across 9 categories, prices from $3.00 to $48.00.

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Zatar Menu with Prices (United States)

Zatar menu with prices in United States, updated October 2019: 69 items across 9 categories, prices from $3.00 to $48.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/zatar

Menu categories: Cold Mezze · Hot Mezze · Sides · Sweet Endings · Family Style · House Specialties · Buns & Pitas · Popular Items · Friday to Sunday

Cold Mezze

ITEM	PRICE
Hummus/Spicy Spicy. Gluten-free, vegan. Chickpea dip, with tahini, lemon, and garlic. Chicken or beef shawarma and ground lamb for an...	**$6.00**
Baba ghannouj Gluten-free, vegetarian. Eggplant dip, with tahini, lemon, and garlic. Comes with bread which is not gluten-free.	**$7.00**
Fattoush salad Vegan. Lettuce, tomato, cucumber, green bell pepper, tomatoes, onions, lemon juice, and olive oil. Chicken or beef shawa...	**$9.00**
Tabbouli Vegan. Parsley, diced tomatoes, cracked wheat, onions, lemon juice, and olive oil.	**$9.00**
Rocca Salad (Arugula) arugula, red onions, tomatoes, lemon juice, olive oil, sumac	**$9.00**

Hot Mezze

ITEM	PRICE
Falafel basket Gluten-free, vegan. Fried balls of chickpeas served with tahini sauce.	**$10.00**
Sambousek Empanadas filled with minced beef.	**$8.00**
Arnabeet Gluten-free, vegan. Fried cauliflower tossed in lemon juice and parsley.	**$8.00**
Cheese cigars Vegetarian. Lebanese cheeses wrapped in wonton and fried.	**$8.00**
Moujadara croquette Vegetarian. Fried balls of lentil, rice, and caramelized onion.	**$8.00**

Sides

ITEM	PRICE
Zåtar fries with garlic labneh Vegetarian.	**$6.00**
Fried Brussels sprouts Gluten-free, vegan.	**$7.00**
Fries Vegan.	**$5.00**
Labneh with zaa'tar Housemade labneh topped with zaa'tar & pita chips	**$7.00**
Vermicelli rice Vegan.	**$3.00**
Carrots and cucumbers Gluten-free, vegan.	**$3.00**

Sweet Endings

ITEM	PRICE
Baklava One piece.	**$3.00**

Family Style

ITEM	PRICE
Mixed brochette Combination or grilled sirloin, shish taouk, and kafta skewers. Served with rice. Add 4 pieces of lamb chops for an addi...	**$48.00**
Mezze Vegan. Hummus, spicy hummus, fattoush, baba ghannouj, cheese cigars, and falafel.	**$39.00**

House Specialties

ITEM	PRICE
Rosemary roasted lamb chops Gluten-free. Lamb chops served with garlic potatoes and vegetables.	**$29.00**
Shish taouk chicken kabob Grilled chicken breast skewers, served with rice.	**$22.00**
Mixed grill Combination of grilled sirloin, shish taouk, and kafta skewers served with rice.	**$24.00**
Gyro plate Mixture of lamb and beef roasted, served with rice and yogurt.	**$16.00**
Kafta and tahini Grilled kafta skewer served with vermicelli rice and warm tahini.	**$19.00**
Beef kabobs Grilled top sirloin served with vermicelli rice.	**$22.00**
Pan-seared salmon Gluten-free. Brussels sprouts, grapes, walnut, labneh, and balsamic reduction.	**$24.00**
Shawarma Tacos Three chicken tacos, flour tortilla, pickled onions, cilantro, served with side of spicy house sauce (Extra taco at a co...	**$9.00**
Moussaka Vegan. Eggplants, bell pepper, chickpeas, and onions simmered in tomato ragout served with vermicelli rice.	**$16.00**

Buns & Pitas

ITEM	PRICE
Shawarma wrap Chicken shawarma wrap served with fries.	**$15.00**
Gyro wrap Gyro with lettuce, tomatoes, onions, and tzatziki sauce served with fries.	**$16.00**
Falafel wrap Falafel, mixed parsley, pickles, tomatoes, and tahini sauce served with fries.	**$14.00**
Lamb burger Lamb patty, lettuce, tomatoes, pickles, feta cheese, and tzatziki sauce served with fries.	**$15.00**
Kafta wrap Grilled kafta skewer with mixed parsley, pickles, tomatoes, and tahini sauce served with fries.	**$15.00**

ITEM	PRICE
Beirut sliders Beef patties, American cheese, lettuce, tomato, red onion, and house sauce.	**$11.00**
Wings 6 wings. Zatar, barbecue, lemon pepper, or buffalo, served with fries and carrots.	**$14.00**

Popular Items

ITEM	PRICE
Shawarma Wrap Beef or chicken shawarma wrap served with fries.	**$15.00**

Friday to Sunday

ITEM	PRICE
Shawarma Tacos Three beef or chicken tacos, flour tortilla, pickled onions, cilantro, served with side of spicy house sauce (Extra taco...	**$9.00**

Cold Mezze

ITEM	PRICE
Hummus/spicy Gluten-free, vegan. Chickpea dip, with tahini, lemon, and garlic. Chicken or beef shawarma and ground lamb for an additi...	**$6.00**
Fattoush salad Vegan. Lettuce, tomato, cucumber, green bell pepper, tomatoes, onions, lemon juice, and olive oil. Chicken or beef shawa...	**$9.00**
Baba ghannouj Gluten-free, vegetarian. Eggplant dip, with tahini, lemon, and garlic. Comes with bread which is not gluten-free.	**$7.00**
Tabbouli Vegan. Parsley, diced tomatoes, cracked wheat, onions, lemon juice, and olive oil.	**$9.00**

Hot Mezze

ITEM	PRICE
Falafel basket Gluten-free, vegan. Fried balls of chickpeas served with tahini sauce.	**$10.00**
Sambousek Empanadas filled with minced beef.	**$8.00**
Arnabeet Gluten-free, vegan. Fried cauliflower tossed in lemon juice and parsley.	**$8.00**
Cheese cigars Vegetarian. Lebanese cheeses wrapped in wonton and fried.	**$8.00**
Moujadara croquette Vegetarian. Fried balls of lentil, rice, and caramelized onion.	**$8.00**

Sides

ITEM	PRICE
Zåtar fries with garlic labneh Vegetarian.	**$6.00**

ITEM	PRICE
Fried Brussels sprouts Gluten-free, vegan.	**$7.00**
Vermicelli rice Vegan.	**$3.00**
Fries Vegan.	**$5.00**
Carrots and cucumbers Gluten-free, vegan.	**$3.00**

Sweet Endings

ITEM	PRICE
Knafeh Vegetarian. Warm cheese topped with semolina crust, served with orange blossom syrup.	**$10.00**
Baklava One piece.	**$3.00**

Family Style

ITEM	PRICE
Mixed brochette Combination of grilled sirloin, shish taouk, and kafta skewers. Served with rice. Add 4 pieces of lamb chops for an addi...	**$48.00**
Mezze Vegan. Hummus, spicy hummus, fattoush, baba ghannouj, cheese cigars, and falafel.	**$39.00**

House Specialties

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Mixed grill Combination of grilled sirloin, shish taouk, and kafta skewers served with rice.	**$24.00**
Gyro plate Mixture of lamb and beef roasted, served with rice and yogurt.	**$16.00**
Kafta and tahini Grilled kafta skewer served with vermicelli rice and warm tahini.	**$19.00**
Moussaka Vegan. Eggplants, bell pepper, chickpeas, and onions simmered in tomato ragout served with vermicelli rice.	**$16.00**
Beef kabobs Grilled top sirloin served with vermicelli rice.	**$22.00**
Pan-seared salmon Gluten-free. Brussels sprouts, grapes, walnut, labneh, and balsamic reduction.	**$24.00**

Buns & Pitas

ITEM	PRICE

Gyro wrap **$16.00**

Gyro with lettuce, tomatoes, onions, and tzatziki sauce served with fries.

Lamb burger **$15.00**

Lamb patty, lettuce, tomatoes, pickles, feta cheese, and tzatziki sauce served with fries.

Kafta wrap **$15.00**

Grilled kafta skewer with mixed parsley, pickles, tomatoes, and tahini sauce served with fries.

Falafel wrap **$14.00**

Falafel, mixed parsley, pickles, tomatoes, and tahini sauce served with fries.

Wings **$14.00**

6 wings. Zatar, barbecue, lemon pepper, or buffalo, served with fries and carrots.

Beirut sliders **$11.00**

Beef patties, American cheese, lettuce, tomato, red onion, and house sauce.