

## Salads

*\*Served with pita bread*

- \*Garden Salad** Lettuce, tomatoes, capers, mushrooms, cucumber, artichoke, black olives 7.00  
parsley and feta cheese
- Cucumber Yogurt** Homemade yogurt mixed with chopped cucumber, dry mint and garlic  
3.50
- \*Palmyra Salad** A mix of diced tomato, cucumber, chickpeas, mint, parsley, goat cheese  
5.00/7.00  
drizzled in our homemade pomegranate dressing
- \*Sheppard Salad** A mix of diced plum tomato, cucumber, onion, parsley, topped with black  
5.00/7.00  
olives and feta cheese in lemon vinaigrette

Sm/Lg

## Cold Mezze

- \*Labne** Homemade yogurt spread with olive oil and spices 5.00
- \*Mousaka** Sautéed eggplant, tomato, peppers, onions and garlic  
5.00
- Stuffed Cabbage** Cabbage leaves stuffed with rice, chickpeas, parsley and tomato  
5.00
- \*Bastorma** Highly seasoned, air-dried cured beef slices, served with garlic sauce  
5.00
- Tabouleh** Fresh chopped parsley, tomato, onion, bulgur and lemon juice  
4.00/6.00
- \*Humus** Chickpeas mashed with tahini, garlic, lemon juice and olive oil  
4.00/6.00
- \*Foul** Fava beans with tomato, parsley, onion, garlic and lemon juice  
4.00/6.00
- Moujadarra** Cracked wheat, lentil beans with sautéed onion  
4.00/6.00
- Beet salad** Beats, garlic, parsley, olive oil, vinegar and spices 4.00/6.00
- \*Babaganouj** Baked eggplant blended with tahini, garlic and olive oil  
4.00/6.00
- Stuffed Grape leaves** Stuffed with rice, spices, chilled and served with yogurt sauce  
4.00/6.00
- Potato** Potatoes, garlic, olive oil, lemon juice, parsley and spices  
4.00/6.00
- \*Assorted Plate** A combination with a choice of five salads from the list above  
9.00

## Hot Mezze

<b>Pita Bread</b>	Baked fresh to order	<b>1.00</b>
<b>Zaater Bread</b>	Pita topped with olive oil, sesame and thyme	
4.00		
<b>Garlic Bread</b>	Pita topped with olive oil, fresh garlic, and parsley	<b>4.00</b>
<b>*Chicken Lemon Soup</b>	A Syrian style soup with rice, carrots, potato and lemon	
4.00		
<b>*Lentil Soup</b>	Vegetarian and made from select lentil beans	<b>4.00</b>
<b>Cheese Sambousik</b>	Oven baked stuffed with feta cheese, onion and parsley	
2.50		
<b>Kibbeh Ball</b>	Crushed wheat stuffed with minced lamb, walnuts and onions	
2.50		
<b>Spinach Pie</b>	Spinach, onion, spices	<b>2.50</b>
	<b>Add mozzarella, feta or goat cheese.....</b>	<b>3.50</b>
<b>Jawaneh</b>	Baked then fried chicken wings marinated and served with garlic crème sauce	
	<b>6.00</b>	
<b>French Fries</b>	Hand cut with ancho chili powder and kosher salt and served with our	
	<b>3.50</b>	
	homemade mint mayonnaise sauce	
<b>Sweet Potato Fries</b>	Hand cut with kosher salt and served with our home made mint mayonnaise	
6.00		
	sauce	
<b>Syrian Red Beans</b>	Cooked in tomato sauce and spices	<b>3.00</b>
<b>Basmati Rice</b>	An aromatic long-grain rice from India	
2.00		

### Panini Sandwiches

(Made with pita bread)

Add fries \$2.00 extra

<b>Cheese</b>	Mozzarella, fresh tomato, fresh basil and homemade black olive pesto	
5.00		
<b>Chicken</b>	Lemon marinated chicken, sun dried tomatoes, mozzarella and arugula	
6.50		
<b>Mediterranean</b>	Feta cheese, fresh tomato, fresh spinach, and homemade black olive pesto	<b>5.50</b>
<b>Bastorma</b>	Spiced beef, mozzarella, fresh tomato and homemade garlic sauce	<b>6.00</b>

### Breakfast-Served all day

\*Served with pita bread

<b>*Palmyra omelet</b>	Open face baked omelet with feta cheese, black olives, tomato and parsley	<b>7.00</b>
	served with home fries	

<b>*Mama's omelet</b> 7.00	Open face baked omelet with mozzarella cheese, green pepper, and sausage served with home fries	
<b>*Make your own</b>	Open face baked omelet with a choice of (mozzarella cheese or feta cheese or goat cheese) and three of the toppings below served with home fries	<b>8.00</b>
<b>Toppings.....</b>	Tomato, sausage, parsley, olives, capers, onion, sun-dried tomatoes, artichoke and peppers	
<b>Eggs and Sausage</b> 9.00	Cilantro or plain scrambled eggs with homemade beef sausage served with salad	
<b>The Sultan</b>	Labana, fowl mudammas, humas, boiled eggs, sliced tomato, sliced cucumber, and zaater bread	<b>9.00</b>
<b>Crepes</b> with our 5.00	Baked phyllo with nutella, strawberries, banana, and pistachio drizzled homemade chocolate sauce	

### Specials

<b>*Lamb Chops</b> 14.00	Seasoned and grilled to your taste, served with rice, Syrian red beans and salad	
<b>Palmyra Burger</b>	Beef patty with feta cheese, onions, tomatoes, romaine lettuce and homemade mint mayo on the side (served with fries)	<b>8.00</b>
<b>*Tilapia Fillet</b>	A Syrian style fillet grilled then baked and served with rice and salad	<b>10.00</b>
<b>Palmyra Couscous</b>	Served with a chicken stew, potato, carrots, chickpeas, green peas	<b>11.00</b>
<b>Chicken Bastilla</b>	A Moroccan pie made of layers of phyllo dough stuffed with chicken, almonds and spices.	<b>11.00</b>
<b>*Tajine</b>	A Moroccan chicken stew with Prunes and almonds, served with salad	<b>12.00</b>

### Individual Pizzas

<b>Safiha</b> 8.00	A traditional pizza with ground Lamb, beef, tomato, parsley, onion spices and a hint of pomegranate molasses	
<b>Goat cheese</b> 9.00	Goat cheese, roasted red peppers, fresh basil, sautéed onions and herbs	
<b>Chicken</b> 8.00	Lemon marinated chicken breast with red pepper, scallion, light mozzarella cheese and spices	
<b>Sun dried tomato</b>	Sun dried tomato slices with fresh mozzarella and herbs	<b>8.00</b>
<b>Vegetable</b>	Fresh tomato, green pepper, black olives, thyme, and fresh mozzarella cheese	<b>9.00</b>
<b>Lamb</b>	Lightly seasoned lamb slices, scallion, red pepper, light mozzarella and spices	<b>9.00</b>

<b>Cheese</b>	Tomato sauce with mozzarella cheese <b>6.00</b>
<b>Make your own</b> <b>8.00</b>	Your choice of regular mozzarella, fresh mozzarella, or feta cheese and three of the toppings below
<b>Additional toppings</b> <b>1.00</b>	Mushrooms, olives, onions, peppers, sausage, artichokes, spinach onion garlic, capers, fresh basil <b>Whole wheat flour available upon request.....1.00</b>

### Sandwiches and Platters

Sandwiches come with lettuce, tomato and tahini sauce in a fresh baked pita.  
Platters come with pita, salad and rice & red Syrian beans or hummus or babaganouj.

		<u>Sand/Platter</u>
<b>Falafel</b> <b>6.50</b>	Croquette of chickpeas, mixed with garlic, onion, parsley and spices	<b>4.00</b>
<b>Vegetable Kebab</b> <b>9.00</b>	deep-fried Grilled mushrooms, tomatoes, onions, peppers and rosemary	<b>5.00</b>
<b>Lamb Kebab</b>	Chunks of lamb, marinated, seasoned and grilled over charcoal on skewers	<b>6.50 11.00</b>
<b>Kafta Kebab</b> <b>10.50</b>	Ground lamb and beef seasoned with parsley, onions and spices, grilled	<b>6.00</b>
<b>Chicken Kebab</b>	over charcoal Chunks of boneless chicken breast marinated, seasoned and grilled	<b>6.00 10.00</b>
<b>Chicken Gyro</b> <b>9.00</b>	over charcoal on skewers Lemon Marinated chicken breast, baked in the oven	<b>6.00</b>
<b>Mergues</b>	Spicy lamb sausage, with onion, garlic and special seasoning	<b>6.50 11.00</b>
<b>Mixed Grill</b>	A combination plate with a choice of three meats	<b>17.00</b>

### Deserts

<b>Baklava</b>	Chopped walnuts, cinnamon and honey wrapped in a phyllo dough	<b>2.50</b>
<b>Syrian Baklava</b>	Chopped cashew nuts and honey in a baked phyllo dough	<b>1.50</b>
<b>Basbousa</b> <b>2.50</b>	Semolina cake with yogurt, almonds, honey and coconut flakes	
<b>Honey Cheese Roll</b>	Fresh mozzarella cheese, chopped pistachio and honey wrapped in phyllo dough, and baked fresh to order	<b>3.00</b>
<b>Palmyra Crème Puff</b> <b>2.50</b>	Creamy vanilla ice cream surrounded by a light puff pastry drizzled with	

Chocolate syrup (2 puffs per order)

**Pistachio Ice cream**      Drizzled with chopped pistachio and homemade chocolate syrup  
3.00

Drinks

Coffee	2.00	Iced Coffee	2.00	Turkish Coffee	2.00
Soda	1.50	Iced Mint Tea	2.00	Hot Mint Tea	2.00
Hot Tea	2.00	Fresh Squeezed Strawberry Lemonade			2.50



**Palmyra**  
**Mediterranean Cuisine**



**316 Court Street  
(Between Sackett St. & Degraw St.)  
Brooklyn, NY 11231  
www.palmyranyc.com**

**718-797-1110  
Monday-Sunday 11 AM-11 PM  
FREE DELIVERY  
Credit Cards Accepted**

**Palmyra** has taken its name from an ancient Syrian city that reigned during the mid first century CE. Palmyra, also known as Tadmur, was located in an oasis northeast of Damascus and was an important desert destination for travelers. It was so wealthy and elegantly magnificent that it was also commonly known as the *Bride of the Desert*.

Just as Palmyra in ancient times offered a place of serenity for those that came through her walls, we hope our restaurant offers you a soothing atmosphere to enjoy fine Mediterranean cuisine.

In our menu you will find traditional Mediterranean dishes along side our version of some well-known American classics. Patrons will also have the ability to order breakfast, lunch or dinner dishes **ANY TIME OF THE DAY**. We hope you enjoy your experience and consider this

Palmyra as an oasis on Court St.

