

Starters

Dips:	
Hummos	Small 6/Large 8
Pureed garbanzo beans mixed with garlic, lemon and tahini.	
Feta Cheese Platter	10
Hummos, cucumbers, tomatoes, olives and feta cheese.	
SteakHummos	11
Hummos topped with tender chunks of beef tenderloin steak, pine nuts and olive oil	
Baba Ganouje	8
Pureed eggplant mixed with tahini, garlic and olive oil.	
Mediterranean Salsa - Hot and Spicy	10
Homemade Mediterranean salsa served over hummos and seasoned, toasted pita bread.	
Four Best Dips	10
Hummos, baba ganouje, garlic dip and hot sauce.	

Mezzas:

Spanakopita	8
Filo dough stuffed with feta cheese and spinach.	
Fried Kibbe	9
Crack wheat stuffed with spiced ground beef, pine nuts and delicately fried.	
Falafel	8
Ground chickpeas, spiced and delicately fried into crisp patties.	
Toasted Feta	8
Pita bread, feta cheese toasted on the grill. Garnished with tomatoes, cucumbers.	
Arayes	9
Pocket bread stuffed with gyros, garlic dip garnished with lettuce and tomatoes.	
Grape Leaves	8
Grape leaves stuffed with rice and spiced ground beef.	
Toasted Garlic Gyros	10
Toasted pita bread gyros. Garnished with lettuce tomatoes and cucumber.	
Fried Cauliflower Platter	9
Fresh cut cauliflower deep-fried and seasoned with herbs.	

Salads

Greek Salad	8
Romaine lettuce, tomatoes, cucumbers, onions, feta cheese, olives and lemon oil dressing.	
Tabouli Salad	Small 6/Large 10
Diced tomatoes, cucumbers, onions, parsley, mint leaves and cracked wheat, over romaine lettuce. Seasoned with lemon and olive oil.	
* Fatoush Salad	10/ Add Chicken 12
Tomatoes, cucumbers, onions, green peppers and olives seasoned with lemon, olive oil and mint leaves. Topped with toasted pita bread.	
Chicken Caesar Salad	11
Romaine lettuce mixed with creamy Caesar dressing. Topped with parmesan cheese, croutons, and tender grilled chicken.	
Mandarin Orange Mango Salad	Chicken 10/ Salmon 14
Spring mix lettuce tossed with mango dressing, walnuts, and mandarin oranges. Served with your choice of grilled chicken or baked Alaskan salmon.	
Dynamite Salad	Chicken13 / Shrimp 15
Cabbage, garbanzo beans, tomatoes, red onions, peppers and mint, seasoned with fresh squeezed lemon and herbs.	
* Jamal’s Gyro Salad	14
Romaine lettuce, cucumbers, tomatoes, onions, green peppers, mixed with lemon juice, mint leaves and olive oil. Served with gyros.	
Savlaky Salad	Gyros/Chicken 11 Shrimp/Beef 13
Greek salad topped with your favorite meat.	
Gourmet Salmon Salad	14
Romaine lettuce mixed with creamy Caesar dressing. Topped with mandarin oranges, parmesan cheese and sliced almonds. Served with a baked Alaskan salmon filet.	
Three Best Combo Salad	14
A combination of Greek salad, tabouli salad and gyros.	
Moroccan Mango Couscous Salad	Chicken 13/ Shrimp 15
Moroccan pearl couscous, walnuts, garbanzo beans, cranberry raisins, tomatoes and red peppers. Topped with a mango dressing and mandarin oranges.	

Soups

Lentil	Cup 3/Bowl 5
Homemade with red lentil beans, onions and carrots.	
Chicken Vegetable	Cup 3/Bowl 5
Homemade with chunks of chicken, mixed with vegetables and noodles.	
Tomato Basil	Cup 3/Bowl 5
Homemade creamy tomato soup with celery, basil and kofta meatballs.	

*** Our Famous Dishes!**

Famous Combination Plates

Appetizer Combo	For 2:10/ For 4:14
A combination of hummos, baba ganouje, falafel, fried vegetables and tabouli salad.	
* Maza Platter	Small 12/ Large/18
A combination platter of gyros, chunks of beef and chicken kabob, falafel, hummos and tabouli salad.	
Kabob Munchies	Chicken 10/ Shrimp 13
Chicken or shrimp seasoned with spices mixed with chopped vegetables. Served with garlic and hummos dip.	

Gyros & Greek Specialties

Greek Dinner	23
Gyros, a skewer of chicken kabob, kofta kabob, char-broiled on the grill over rice. Served with a Greek salad.	
Shawirma Dinner	18
Our famous gyro meat over rice. Served with a Greek salad.	
Chicken Gyros Platter	15
Sliced chicken gyros sautéed with onions and herbs. Served over a Greek pita with your choice of fries or a Greek salad.	
Twin Gyros	19
Combination of gyros, chicken gyros sautéed with onions and mixed vegetables. Served over rice with a Greek salad.	
* Gyro Stir-Fry - Hot or Mild	18
Gyros sautéed with mushrooms, onions, green peppers, carrots, zucchini stirred with a honey glaze sauce. Served over rice with a Greek salad.	
Hoagie Gyro	14
Grilled hoagie bun topped with our famous garlic dip and gyros. Served with a Greek salad or fries.	
Shawirma Sandwich Platter	14
Full pocket pitastuffed withgyros, lettuce, onions,tomatoesandcucumbers. Servedwithfries.	
Chicago Gyros	13/With Fries 14
Gyros, served over a flat Greek pita garnished with lettuce, tomatoes, cucumbers and onions. With a side of yogurt garlic sauce.	
King Shawirma	15
Sliced gyros sautéed with onions and herbs, served over a flat Greek pita garnished with lettuce, tomatoes, and cucumbers with a Greek salad.	
Garlic Gyros Classic Platter	16
Slices of gyros, sautéed with garlic dip, mushrooms and onions, served on a Greek pita with your choice of fries or a Greek salad.	
Moussaka	18
Layers of sliced potatoes and eggplant, ground beef, béchamel white sauce and rich tomato sauce. Served with a Greek salad.	
Gyros or Chicken Rolls	11
Gyros or chicken rolled in flatbread with our famous garlic dip. Garnished with lettuce, tomatoes and onions.	

Comfort Food (new)

Spaneghe	18
Fresh Spinach, sauteed onions, garbanzo beans, seasoned to perfection with roasted lamb with basmati rice. Includes a Greek salad.	
Bazayla	16
Sweet green peas, carrots, garlic and onions simmered in a tomato sauce mixed with spiced kofta meatballs served with basmati rice. Includes a Greek salad.	
Fassoulyla Hamra	18
French cut green beans, onions & garlic, simmered in tomato sauce with roast lamb served with basmati rice. Includes a Greek salad.	

Vegetarian Specialties

Vegetarian Dinner	19
A combination of hummos, falafel, baba ganouje, fried potatoes, cauliflower, spinach pie and tabouli salad.	
King Falafel Sandwich Platter	12
* A full pocket pita stuffed with falafel, sliced potatoes and eggplant. Garnished with lettuce, tomatoes and tahini sauce.	
Spanakopita Platter	14
A combination of spinach pies, Greek salad, hummos and falafel.	
Vegetarian Kabobs	16
Two skewers of vegetable kabobs with onions, tomatoes, green peppers, zucchini cauliflower and mushrooms. Served over rice with a Greek salad.	
Vegetarian Pasta - Hot or Mild	16
Mixed vegetables sautéed and simmered in hot spicy basil tomato sauce, served over penne pasta and a Greek salad.	
Falafel Roll	10
Falafel rolled in flatbread with hummos. Garnished with lettuce, tomatoes and onions. Served with tahini sauce.	

Pasta Specialties

* Mediterranean Gourmet Pasta	24
Chicken, gyros, shrimp, kofta kabob sautéed with olive oil, mixed vegetables and stirred with a honey glaze sauce over rice and angel hair pasta. Served with a Greek salad.	
Gyros and Pasta- Hot or Mild	18
Gyros sautéed with mushrooms, onions, green peppers, carrots and zucchini. Stirred with a honey glaze sauce, over angel hair pasta. Served with a Greek salad.	
Chicken or Shrimp Spinach Pasta	Chicken 16/Shrimp 20
Chicken or shrimp sautéed with garlic, mushrooms and mixed with fresh spinach, pine nuts and creamy alfredo sauce. Served over angel hair pasta. Served with a Greek salad.	
Feta Cheese Pasta	10
Thin angel hair pasta mixed with feta cheese, pine nuts, olive oil, basil and oregano.	
Add 1 Skewer of Chicken	13
Add 2 Skewers of Grilled Shrimp	16
Chicken or Shrimp Couscous	Chicken 16/Shrimp 20
Chicken or shrimp sautéed with vegetables and pine nuts. Stirred with a special honey sweet sauce over couscous and served with a Greek salad.	
* Curry Pasta - Hot or Mild	Chicken 16/Shrimp 20
Chicken or shrimp, sautéed with olive oil, mixed vegetables and seasoned with a spicy curry sauce over penne pasta. Served with a Greek salad.	
Grilled Chicken Penne Pasta	16
Grilled chunks of chicken mixed with vegetables, spinach and your choice of tomato basil sauce or creamy alfredo sauce. Served over penne pasta.	
Basil Pesto Pasta	Chicken 16/Shrimp 20
Chicken or shrimp with penne pasta, basil pesto, garlic, mushrooms, tomato, parmesan and parsley.	

Shish Kabobs

Build Your Own Shish Kabob	
(Choice of 2/ 17 (Choice of 3/ 24	
Shrimp, Chicken, Beef, Gyros, Kofta, Vegetable Kabob.	
Comes with your choice of rice, fried potatoes or mixed honey glazed grilled vegetables and a Greek salad.	
Shish Tahwook	18
Two skewers of chicken kabobs marinated, seasoned with herb, onions, served over flatbread with Tabouli salad & garlic dip.	
* Shish Kabob Mixed Grill	26
Tender Beef kabob, shrimp kabob and kofta broiled to perfection and served with basmati rice and pine nuts	
Ultimate Shish Kabob	25
Two skewers of shrimp kabob and filet mignon kabob char-broiled, served over basmati rice garnished with pine nuts and parsley. Includes a greek salad.	
Basmati Kabob	19
A skewer of kofta kabob and a skewer of chicken kabob, mixed vegetables and pine nuts, served over basmati rice with a Greek salad.	
Filet Mignon Kabob	25
Two skewers of char-broiled filet of tenderloin seasoned to perfection with your choice of fried potatoes or rice and a Greek salad.	

Mediterranean Cruise Entrees

All Mediterranean Cruise Entrees served with a Greek salad.

* Royal Kabob Feast	26
A combination of char-broiled beef filet mignon kabob, chicken kabob, shrimp kabob and gyros. Served with basmati rice and pine nuts.	
Mediterranean Cruise Dinner	23
Beef kabob chicken kabob, gyros, kofta, grape leaves. With rice and grilled vegetables.	
* Cruise Feast	18
House favorite with gyros, chicken kabob, falafel, hummos and rice.	
The Flaming Ouzo Dinner	28
Shrimp kabob and lamb rack sautéed with mixed vegetables flamed with ouzo. Served with fried potatoes.	
Sheik Dinner	25
Beef filet mignon kabob, gyros and fried shrimp. Served over rice.	
* Jamal’s Favorite Kabobs	25
Chicken kabob, shrimp kabob and lamb rack with grilled, glazed vegetables. Served with fried potatoes.	
Tomaties (Garlic Lovers)-Hot or Mild	23
Beef tenderloin mixed with sautéed tomatoes, garlic and zucchini. Seasoned with olive oil, oregano and rosemary. Served with rice.	
Lebanese Gourmet Dinner	24
Kibbe, gyros, grape leaves and lamb kabob, served over rice with a tabouli salad.	
Lebanese Maza	17
Gyros, falafel, kibbe, hummos and a tabouli salad.	
Kababi - Hot & Spicy	16/Mixed 20
Seasoned ground beef meatballs (kofta) or grilled chicken, simmered in tomato sauce with onions, mushrooms and green peppers. Served over rice.	
* Casablanca Best	Chicken 16/Shrimp 20
Grilled chicken or shrimp sautéed with olive oil, garlic, onions, mushrooms and pine nuts. Served over rice.	
Cruise Combo Plate	19
Gyros, shrimp and kofta kabob char-broiled on a skewer. Served with rice.	

Seafood Specialties

All seafood specialties are served with either a Caesar or Greek salad. Potatoes or rice.

Ultimate Seafood Feast	33
6 oz. lobster, half a pound of crab legs, golden butterfly shrimp and a skewer of grilled shrimp.	
Classic Snow Crab Legs	20
One pound of stemmed snow crab legs with lemon butter.	
Filet of Alaskan Salmon	20
Baked Alaskan salmon filet, seasoned to perfection. Served with grilled, glazed vegetables.	
Filet of White Tilapia Fish	19
Baked white tilapia fish, seasoned with lemon and garlic. Served with grilled, glazed vegetables.	
* Shrimp Lovers Feast	25
Two skewers of grilled shrimp, a skewer of shrimp shish kabob, jumbo deep-fried shrimp and a mix of grilled, glazed vegetables.	
Garlic Broiled Shrimp	23
Jumbo shrimp sautéed in garlic, olive oil and mixed grilled, glazed vegetables.	
Shrimp and Salmon Feast	24
Baked Alaskan salmon, broiled jumbo shrimp with mixed grilled, glazed vegetables and mandarin oranges.	
Chicken Kiev and Shrimp	20
Juicy breast of chicken stuffed with butter, served with deep fried shrimp.	

Seafood Small Plates

Shrimp on a Stick	12
Three skewers of grilled shrimp seasoned with garlic and lemon.	
Coconut Shrimp	10
Breaded coconut shrimp delicately deep-fried. Served with sweet chili sauce.	
Calamari Rings	10
Delicately deep-fried and served with marinara sauce.	
Pesto Shrimp with Toasted Pita Bread	12
Basil pesto marinated shrimp on toasted pita bread with grilled tomatoes and feta cheese.	
Seafood Combo	15
Calamari, coconut shrimp and grilled shrimp. Served with sweet chili sauce.	

Steaks, Ribs & Burgers

All steaks,ribs are served with either a Caesar or Greek salad. Potatoes or rice.

Steak Lovers	49
Combination of 3 best steaks: New York, Ribeye, Filet Mignon Kabob. Served with sautéed vegetables.	
* New York Classic	24
(Steak and Gyros)	
10oz. New York strip steak and garlic gyros sautéed with mushrooms, onions and red peppers. Served with fries and a Greek salad.	
Spicy Steak Tabasco	22
Tender steak cuts seasoned to perfection, spicy, sautéed with red onions, red peppers, jalapenos and scallions served with scalloped potatoes.	
Gyro Burger	10/With Fries 12
Thin slices of gyros topped with American and cheddar cheese. Served on a grilled bun. Garnished with tomatoes and lettuce.	
Filet of Roast Beef	23
A prime cut of 1 lb. tender filet of Roast Beef seasoned with garlic and herbs.	
Beef Short Ribs	22
16oz. tender boneless beef short ribs, seasoned to perfection, topped with house barbeque sauce.	
Baba’s Burger	
Spiced ground sirloin (kofta meat) served on a grilled bun and topped with mayonnaise, spring lettuce, feta cheese, crisp fried onions and grilled tomatoes. Served with seasoned fries.....	
Cruise Burger	10/With Fries 12
Lean ½ pounder garnished with lettuce tomatoes, onions and topped with cheese.	
Swiss Mushroom Burger	10/With Fries 12
Lean ½ pounder topped with mushrooms and Swiss cheese.	
Steak Favorite Feast	32
Tender and juicy 10 oz. Rib Eye Steak , grilled shrimp served with grilled vegetables and mash potatoes. \$32	

Sides

Side of Fries	2.50
Basket of Fries	4.99
Side of Onion Rings	3.50
Basket of Onion Rings	5.99

Lamb Specialties Dinners

All lamb dinners served with Greek salad	
The Lamb Experience.....	35
Combination of lamb rack, lamb chops and a skewer of lamb kabob. Served with rice and grilled vegetables.	
Lamb Rack Frenched.....	28
Sautéed rack of lamb seasoned with garlic and herbs. Served with mixed vegetables and your choice of fried potatoes or rice.	
* The Great Lamb Lovers.....	27
Combination of lamb rack frenched and lamb shank. Served over rice with grilled vegetables.	
Lamb Chops.....	28
One pound of tender lamb chops char-broiled to perfection. Served with grilled vegetables and your choice of fried potatoes or rice.	
* Lamb Shank.....	20
The most tender part of the lamb leg, seasoned with mixed herbs, slowly baked with green beans and carrots, served over rice.	
Tenderloin Lamb Kabob.....	28
Tender chunks of lamb, char-broiled on a skewer and seasoned to perfection over Lebanese flatbread with garlic dip. Served with a tabouli salad.	
Moroccan Couscous.....	22
The most tender part of the lamb leg, seasoned with mixed herbs, slowly baked with green beans and carrots. Served over couscous.	
Spicy Lamb Ginger Stir Fry.....	23
Sautéed tender lamb with seasonal vegetables, green beans, pine nuts and scallions with a spicy ginger sauce. Served with basmati rice and a Greek salad. Hot or Mild	

Pizza

Cheese Pizza.....	10
Original crust pizza topped with cheese.	
Margarita Pizza.....	11
Thin crust pizza topped with mozzarella cheese, tomatoes and basil.	
Mediterranean Pizza.....	12
Thin crust pizza topped with slices of gyros, mozzarella cheese, mushrooms, onions, tomatoes and feta cheese.	
Pizza Original.....	13
Original thin crust pizza topped with cheese. Your choice of 3 toppings: Grilled Chicken - Steak Cuts - Red or Green Peppers - Feta Cheese-Onions- Mushrooms	

Finger Food

Chicken Wings.....	9
Crispy, spicy chicken wings.	
Chicken Strips.....	8
Chicken strips lightly breaded, deep fried.	
Fried Cheese Sticks.....	8
Mozzarella cheese, lightly breaded and deep fried.	
The Munchie Plater.....	14
A mixed plate of mesquite chicken rolls, cheese sticks, chicken wings and butterfly shrimp.	

Kid’s Menu

Gyros and Fries.....	7
Chicken Strips and Fries.....	7
Cheese Pizza.....	7
Hamburger and Fries.....	6
Gyros over Rice.....	8
Pasta and Gyros.....	9
Corn Dogs and Fries.....	6
Tender Steak and Fries.....	10
Chicken Kabo over Rice.....	8
Macaroni and Cheese.....	6
Kids Combo Meal.....	9
Chicken strips, fried shrimp, cheese sticks and fries.	

Family Style Dinners

Gyro Pack Special for 10

\$99.00
1 Tray of Gyros (4lbs.), a Tray of Greek Salad (3lbs.),
2 bags of Pita Bread, Yogurt Garlic Sauce (2 pints),
Hummos (1 lb.), 10 Finger Roll Baklava

Gyros Family Pack for Four.....	30
2 pounds of gyros, 4 Greek pitas, large Greek salad and 1 pint of yogurt garlic sauce.	

Gyros Pack for Two.....	20
1 pound of gyros, 2 Greek pitas, small Greek salad and a 1/2 pint of yogurt garlic sauce.	

Gyros & Shish Kabob Family Pack.....	65
2 pounds of gyros, 6 skewers of shish kabobs (a mix of 2 chicken, 2 beef and 2 shrimp), a large Greek salad, rice, 8 pita breads, 2 pints of yogurt garlic sauce and hummus.	

Gyros by the lb.	
Gyros, or Chicken Gyros.....	10

Ultimate Party Feast

(Serves 25+)

2 Trays of Gyros (6 lbs.),	
Tray of Beef Kabobs (10 Skewers),	
Tray of Shrimp Kabobs (10 Skewers),	
2 Trays of Greek Salad, 2 Trays of Rice (8 lbs.),	
Tray of Chicken Kabob (10 Skewers)	
Tray of Spanakopita,	
Tray of Hummos,	
2 Dozen Chicken Wings,	
2 Pints of Yogurt Garlic Sauce,	
1 Pint of Garlic Dip,	
2 Bags of Pita Bread,	
Two Dozen of Baklava Finger Rolls	
Original price: \$500 - Special: \$449.99	

Desserts

Baklava.. <i>With pistachios or walnuts.....</i>	2
Finger Roll Baklava <i>(2 pieces).....</i>	3
Baklava Trio Treat <i>Baklava, mini roll and finger roll.....</i>	5
Namoora Pie <i>Filo dough stuffed with a creamy custard.....</i>	6
Crème Brulee Cheesecake.....	6
Chocolate Tuxedo Mouse Cake.....	6
Baklava (1 dozen).....	20
Tray of Baklava (50 pieces).....	55
Finger Roll Baklava (1/2 tray).....	35
Finger Roll (full tray).....	60
Mixed Tray Assortment baklava (1/2 tray).....	35

Catering/Party Menu

Full Catering Services for all Occasions
Delivery or Take Out. Delivery charge is \$25 minimum for catering menu only -
25 mile range. Extra charge for additional mileage

Party Tray Special

(for 10 or more) 179.99 Reg. 149.99
A Tray of Gyros (3lbs.), a Tray of Greek Salad (3lbs.), a Tray of Rice (3lbs.), Chicken Wings (2 dozen), Chicken Kabob (10 skewers), 10 Pita Bread, Yogurt Garlic Sauce (2 pints) and 10 Baklava

Please note: Trays do not come with breads or sides

Gyro & Greek Specialty Trays:	
Tray of Gyros (4lbs.).....	35
Tray of Chicken Gyros (4 lbs.)	40
Tray of Gyros Stir-Fry (4lbs.)	40
Tray of Grilled Chicken Penne Pasta (4lbs.).....	45
Tray of Chicken & Spinach Pasta (4lbs.).....	45
Tray of Moussaka (8 pieces).....	50
Spinach Pie (48 pieces).....	40

Kabob Trays:	
Beef Kabob (10 skewers).....	70
Tender Lamb Kabob (10 skewers).....	80
Chicken Kabob (10 skewers).....	60
ShrimpKabob(10 skewers).....	65
Veggie Kabob (10 skewers).....	50
Kufta Kabob (10 skewers).....	50

Specialty Trays:	
Tray of Kibbe (15 pieces).....	45
Tray of Talapia Fish (10 pieces).....	60
Tray of Roast Beef (4 lbs.).....	60
Tray of Rice (4 lbs.).....	20
Tray of Feta Cheese Pasta (3 lbs.).....	20
<i>Angel hair pasta mixed with feta cheese, almonds, olive oil & basil</i>	
Tray of Couscous (3 lbs. - 10 servings).....	20
Tray of Chicken Couscous (4 lbs.).....	50
Falafel (12 pieces).....	12
Falafel(30 pieces).....	30
Hummus (3 lbs. - 12 servings).....	30
Grape Leaves (24 pieces).....	25
Chicken Wings (24 pieces).....	20

Lamb Specialties:	
Roast Lamb (7 lbs.).....	95
Tray of Lamb Rack (4 lbs.).....	99
<i>Very tender cuts of lamb rack rib steak, sauteed with onion, mushroom & garlic dip</i>	
Roast Whole Lamb (30 lbs.).....	295

Note: for whole lamb, must order one week in advance!

Pita, Feta & Food Specialties:	
Feta Cheese Platter (10-12 servings).....	30
<i>Feta cheese, hummus, Greek olives, cucumbers, tomatoes, onions and peppers</i>	
Pocket Pita Bread (10 pieces).....	5
Greek Pita Bread (10 pieces).....	5
Lebanese Flat Bread (6 pieces).....	8
Greek Olives (1 jar).....	8

Salads, Dips & Sauces:	
Greek Salad (3 lbs.) - 10-12 servings).....	25
Tabouli Salad (4 lbs. - 10-12 servings).....	30
Mandarin Orange Mango Salad.....	25
Tray of Caesar Salad (3 lbs. - 10-12 servings).....	25
Yogurt Garlic Sauce (1 pint).....	5
Signature Garlic Dip (1 pint).....	8
Signature Hot Sauce (1 pint).....	8

Take Out

MEDCRUISECAFE.COM



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Mediterranean Cruise Cafe

12500 Nicollet Avenue
Burnsville, MN 55337

Kitchen Hours:

Open 7 Days a Week

Sunday - Thursday 11am - 11 pm

Friday & Saturday 11am - 12 midnight



(952) 641-6222
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Prices are subject to change without notice.