

BRUNCH

Saturdays & Sundays

ful (fül) \$8.75 v

fava bean cooked overnight with aromatic spices with tomato, cucumber, parsley, onion + pickled egg +\$1

labne shakshuka *\$9.75 v

poached eggs with garlicky labne, mint, drizzled with spicy olive oil, zouk, armenian salad, black olives, pickled turnip

+ sujuk (armenian sausage) \$1.50
+lamb meatball \$3.50

shakshuka *\$9.75 v

crushed fresh tomatoes, onion with our spices, topped with black olive, cilantro, poached egg

+ sujuk (armenian sausage) \$1.50
+lamb meatball \$3.50

kenefe \$9.75 v NGF

crushed filo dough with anoush'ella cheese wrapped with m'anoush with sesame seeds, orange blossom syrup

mezze for two \$28 v

shakshuka, ful, za'atar manoush, hummus

anoush'ella omellete \$7.50

two eggs, anoush'ella cheese, tomatoes, cucumber, mint, black olives, green onion, pickled turnip, za'atar

vvegetarian NGF not gluten-free

- Please note that we are not a gluten or nut free facility.
- Before placing your order, please advise us if anyone in your party has any food allergies
- Consuming raw eggs may increase your risk of foodborne illness
- All menu items are gluten-free unless otherwise noted by NGF and when gluten-free bread is substituted for saj bread



SWEETS

labne bar \$6.50

banana + almond v
banana, almond, pinenuts, cinnamon, honey

blueberry + power seeds vNGF
blueberries, chia, pumpkin, sunflower seeds, walnuts, grape molasses

mango + chocolate vNGF
mango, pistachios, chocolate pearls, fresh mint, honey

fresh fruit granola vNGF
seasonal fresh fruit, our granola, grape molasses

m'anoush \$8.75

gluten-free bread +\$2.50

nutella chocolate vNGF
strawberry, banana, cinnamon, honey, granola

anoush'ella smores vNGF
nutella with graham crackers, marshmallows

anoush'ella peanut butter
with seasonal berries

halva- sesame candies
with seasonal berries

rice pudding \$6.50 v

pomegranate, berries, honey, pistachio

anoush'ella
saj kitchen



*our menu is inspired by the bold,
fresh flavors found in the street
foods of the Eastern
Mediterranean*



35 West Newton St.
South End - Boston
857-265-3195

1205 Market Street
Lynnfield MA

Time Out Market
Fenway , MA

glossary



za'atar /zah-tahr/ a special blend of spices composed of thyme, toasted sesame, sumac, salt and marjoram.



mezza /'mezɛz/ small dishes to be shared with friends and family; is generally accompanied by drinks like arak.



walnut harissa
"muhammara" is a hot pepper dip originally from Aleppo, Syria, found in Levantine and Turkish cuisines.

labne /lɛbnɛɪ/ a yogurt that has been strained of most of its liquid. It is creamy and has a sharp and tangy flavor.



m'anoush /man.o.-oSH/ a thin flatbread cooked on saj (a convex griddle) and then wrapped for serving.



anoush'ella / un.ooSH.ella / means "may it be sweet". it's an expression of the love, pride and enjoyment that goes into serving someone who enjoys food and thanks you.

www.anoushella.com

MEDITERANEAN BOWLS

vegetarian

SALADS \$11.50

armenian salad v

diced tomato, cucumber, red onion, parsley, drizzled with lemon and olive oil

fattoush v

arugula, mint, parsley, crisp romaine, tomatoes, cucumber, red pepper, onion, saj chips **NGF**, sprinkled with sumac, drizzled with pomegranate vinaigrette

tabbouleh v **NGF**

finely diced tomatoes, chopped scallions, parsley, mint, whole wheat bulgur, drizzled with lemon and olive oil



GRAINS \$12.50

ask about our gluten-free options

lentil rice v **NGF**

armenian salad, labne, walnut harissa

brown rice v **NGF**

tabbouleh salad, baba ganoush, walnut harissa

toasted couscous v **NGF**

fattoush salad, hummus, walnut harissa

add protein to your salad or grain \$4.75

chicken za'atar grilled haloumi v
braised beef grilled eggplant v
anoush'ella kofta lentil kofta v **NGF**
lamajun

MEZZE | SIDES

together to share ~ served with saj bread or chips

chef mezze sampler for two \$20

HOT
\$7.50

- hummus + braised beef | chicken | spiced lamb
- baba-ganoush + spiced lamb
- lentil rice + labne v
- couscous + za'atar chicken | braised beef **NGF**
- grilled eggplant + labne + lamajun crumble
- baked za'atar fries v
- spiced braised beef + zhouk
- za'atar chicken + garlic
- anoush'ella kofta + sumac onion + tahini
- sabich (grilled eggplant) without the wrap
- grilled haloumi v

COLD v
\$5.75

- hummus
- baba ganoush
- labne + za'atar
- walnut harissa **NGF**
- lentil kofta **NGF**
- tabbouleh **NGF**
- armenian salad
- za'atar chips **NGF**
- pickled turnip

ADD A COLD SIDE | MEZZE TO YOUR WRAP, SALAD OR GRAIN FOR ONLY \$4.95

soup of the day \$5.50



FLATBREAD WRAPS WE CALL "M'ANOUSH"

available with gluten free bread +\$2.50

make it spicy

vegetarian



za'atar \$7.5

mediterranean herbs mixed in olive oil, tomatoes, cucumber, mint, olives, pomegranate
+ cheese | labne | egg 75¢ ea

mediterranean \$10.75 **NGF**

hummus, walnut harissa, topped with tomato, cucumber, mint, olives, sumac onion, radish, pomegranate

red lentil kofta \$10.75 **NGF**

red pepper paste, a mix of red lentil, bulgur, onions, topped with tomatoes, cucumber, parsley, pickled turnip

baked chickpeas fritters \$10.75

hummus, baked falafel (crispy outside, soft inside) lettuce, cucumber, tomatoes, pickled turnip and a drizzle of tahini sauce

cheese \$8.75

melted anoush'ella cheese, tomatoes, cucumber, mint, sprinkled with sesame, nigella seed
+ sujuk (armenian sausage) \$1.50

anoush'ella omelette \$8.50

two eggs, anoush'ella cheese, tomatoes, cucumber, mint, black olives, green onion, pickled turnip, za'atar
+ labne 75¢ | + sujuk (armenian sausage) \$1.50

sabich \$9.25

hummus, grilled eggplant, eggs, tomatoes, cucumber, parsley, onions, turnip, drizzled with amba, tahini, spicy zhouk sauces

grilled haloumi \$10.75 **NGF**

walnut harissa, grilled haloumi cheese topped with arugula, pomegranate, mint



meat lover

lamajun "burger wrap" \$11.50

spiced minced lamb + beef mix topped with arugula, roasted eggplant, radish, pomegranate

chicken za'atar \$11.75

hummus, slow-roasted za'atar marinated chicken topped with tomatoes, baked fries, pickled turnip, anoush'ella garlic sauce

anoush'ella kofta \$12.50

hummus, spiced lamb + beef meat balls, topped with mint, pomegranate, sumac onion, parsley mix, tahini, zhouk sauces

overnight braised beef \$12.50

baba-ganoush, braised beef with exotic spices, topped with cilantro, pickled turnip, tomato, drizzled with our sauces

LABNE BAR - SAVORY

\$7.25

lamajun mix + olive

marinated ground meat, black olives, pomegranate, olive oil, fresh mint

walnut harissa + feta v **NGF**

walnut harissa, feta cheese, pine-nuts, pomegranate, fresh mint, olive oil

tzatziki v

cucumber, tomatoes, black olives, mint, drizzled with olive oil

eggplant + chickpeas + tahini v

tahini, chickpeas, eggplant, garlic, pinenuts, pomegranate, za'atar, olive oil

