

WRAPS

Chicken 13.50 • Beef 14.50 • à la carte 11

Served with your choice of Rice Pilaf, Bulgar, or Fries

Make it Spicy +1.50 • Add Feta +1 • Add Garlic Red Potatoes +2

Add your choice of Soup, Fattoush Side Salad, or Mediterranean Small Side Salad +4 • Add a Greek Salad +4.50

Gyros • Wrapped in a soft Greek pita with crispy lettuce, fresh tomatoes, onions, and tzatziki sauce.

Garlic Chicken • Grilled diced chicken, wrapped in pita, flavored with a rich garlic sauce and garnished with lettuce, tomatoes, onions, and parsley.

Spicy Chicken • Fire-grilled diced chicken combined with sautéed bell peppers, onions and a kick of our special spicy seasoning, garlic sauce, lettuce, tomatoes, and onions.

Shawarma • Seasoned with our signature shawarma spices. Wrapped in pita with lettuce, tomatoes, onions, parsley, and a hint of tahini.

Lavash Delight 13 • Savory Kefta mix spread on delicate lavash bread, crowned with onions, tomatoes, parsley, and garlic sauce.

Falafel 13.50 • Crunchy falafel made from chickpeas and fava beans, seasoned with aromatic spices, complemented by lettuce, onions, tomatoes, parsley, and a tahini touch, all inside a pita.

SPECIALTY PLATES

Add your choice of soup, Fattoush or Mediterranean Small Side Salad +4 • Add a Greek Salad +4.50

Vegetarian Delight • Lunch 16 • Dinner 19

A medley of Mediterranean flavors with stuffed grape leaves, crispy falafel, creamy hummus, hearty bulgur pilaf, and refreshing tabouli salad. Accompanied by pita bread. Dinner portion served with Baba Ghanoush. ♥

Greek Mousaka • Lunch 16 • Dinner 19

Indulge in stuffed eggplant, seasoned ground beef, and caramelized onions. Crowned with marinara sauce and a melt of mozzarella cheese.

Lamb Shank • Market Price

A generous serving of lamb shank, slow-cooked in a rich tomato sauce infused with red wine and aromatic orange peels, complemented by a medley of vegetables. Served with your choice of rice or potatoes.

Mounir's Low Carb Special • 26

A gourmet feast tailored for the health-conscious, featuring skewers of beef, chicken, and kefta kebobs. Served alongside an array of low-carb vegetables.

Established in 2003 by Mo Hmaidan and now stewarded by his son, Tarek Hmaidan, The Phoenician Garden is a tribute to enduring family traditions and age-old recipes. Tarek sources the majority of our authentic spices directly from Lebanon, continuing the rich legacy and traditions that define our cuisine. Our dishes are made from scratch from family recipes passed down from generation to generation. Each meal is a journey through the flavors of Lebanon.

Let us share our story, one plate at a time. Welcome to The Phoenician Garden.

FRESNO, CALIFORNIA



Our Favorite Family Recipes

COMBO KEBOBS

Lunch 19 • Dinner 26 • Family-Style Dinner 115

Succulent beef and tender chicken kebobs, complemented by our signature garlic sauce, are paired with crisp bell peppers and onions. The dinner option includes an extra skewer of flavorful kefta, served with rice pilaf and freshly sautéed vegetables.

The family-style dinner serves 4-5 and includes a 4-piece baklava, pita bread, and generous, family-sized sides.



SPICY CHICKEN

Lunch 18 • Dinner 21 • Family-Style Dinner 100

Tender cuts of diced chicken, expertly grilled and infused with our signature blend of spices that promises a tantalizing kick. Our cherished favorite. With pilaf and sautéed vegetables. Ask about making it Ghost Spicy hot.

The family-style dinner serves 4-5 and includes a 4-piece baklava, pita bread, and generous, family-sized sides.



CHICKEN SHAWARMA

Dinner 20 • Family-Style Dinner 95

Our Chicken Shawarma is marinated in a vibrant 7-spice mix, hand-sourced from Lebanon by our owner. Served with creamy hummus, pilaf, and freshly baked pita bread, it's a flavorful celebration of authentic Mediterranean tradition.

The family-style dinner serves 4-5 and includes a 4-piece baklava along with generous, family-sized sides.



ThePhoenicianGarden.com

APPETIZERS

COLD APPS

Hummus 8.50 • Enjoy our house-made garbanzo bean dip, enriched with garlic, lemon juice, and tahini, served with warm, fluffy pita bread. ♥

Spicy Hummus 9.50 • Garbanzo beans and tahini meet garlic, lemon juice, and a kick of spice, all served up with warm pita bread. ♥

Tabbouleh 9.50 • A vibrant mix of chopped parsley, tomatoes, onions, and cracked wheat, drizzled with lemon juice and olive oil. ♥

Labneh 8.50 • Yogurt cream enhanced with finely chopped garlic and mint, ready to be enjoyed with our soft pita bread. ♥

Warak Enab (4 pcs) 9 • Grape leaves packed with rice, tomatoes, parsley, onions, and lemon juice. ♥

Baba Ghanoush 9.50 • A flavorful dip made of smoked eggplant, garlic, lemon juice, and tahini, served alongside pita bread. ♥

FAMILY MEZZA 70

Kick off your meal with the ultimate Mediterranean appetizer flight, a shareable spread of eight hot and cold favorites perfect for the whole table.

Hummus • Baba Ghanoush • Falafel • Warak Enab

Tabouleh • Lavash • Pizza • Cheese Roll

Substitutions available for an extra charge.

BEVERAGES

Drinks • 3.50 Fountain Soda, Iced Tea, Coffee, Hot Tea (Free Refills)

Orange, Cranberry, or Apple Juice • 3.75

BEERS

Bottled \$6.50 • Almaza Pilsner - Beer from Lebanon • Coors Light • Bud Light • Corona • Blue Moon • Stella • Heineken

Draft \$6 • Modelo • Sierra Nevada Hazy IPA • Barrelhouse Mango IPA • Sunny Daze Blonde Ale

Seasonal Beers on Tap- Ask Your Server

HOT APPS

Falafel (6 pcs) 11 • Crispy, herb-infused chickpea and fava bean fritters, served with tangy tahini dressing and pita bread. ♥

Cheese Rolls (4 pcs) 9.50 • Golden homemade pastries filled with a gooey blend of mozzarella and feta cheese. ♥

Phoenician Pizza • Veggie 8 • Chicken 10 • Greek pita bread topped with a zesty garlic sauce, mozzarella cheese, fresh tomatoes, onion, and parsley.

Kibbeh (4 pcs) 11 • Crunchy shells of ground meat and cracked wheat, filled with seasoned meat, onions, and pine nuts.

Lavash Wrap 11 • Add Feta +1.50 • Make it Spicy +1.50 • Lavash bread generously spread with a mix of ground beef and lamb, topped with onions, tomatoes, parsley, and garlic sauce.

Hummus Shawarma • 13 • Choose Chicken, Beef, or Half & Half • Traditional hummus topped with your choice of succulent beef or chicken shawarma. Served with pita bread.

Fried Cauliflower 11 • Crisp fried cauliflower topped with caramelized onions and served with creamy tahini sauce and pita bread. ♥

SALADS

Small 7, Large 11

Speciality Salad: Chicken 18 • Beef 19 • Salmon or Shrimp 21
Make it Spicy +1.50 • Add Bowl of Soup +4

Fattoush • Elevate your senses with our take on the traditional. A classic array of crunchy fried pita chips, cucumbers, tomatoes, lettuce, onions, parsley, and sumac.

Mediterranean • Refreshing lettuce, crisp cucumbers, ripe tomatoes, and zesty onions tossed in our signature house dressing. Customize it with chicken, beef, or seafood, and consider a kick of our spicy sauce. It's a taste of the Mediterranean at your table!

Greek • Take your taste buds on a Mediterranean vacation. Crisp lettuce, tangy feta cheese, Kalamata olives, and fresh vegetables.

SOUP & SALAD COMBO

Lentil Soup, Side Salad, and 16 oz Drink • 15

Enjoy a warm bowl of home-cooked Lentil Soup with your choice of a Mediterranean, Greek, or Fattoush side salad. Pair it with a refreshing drink—soda, iced tea, coffee, or hot tea.

Greek Feta Cheese, 4 oz. • 2.50
Greek Kalamata Olives • 2.50
Turnip • 3.25
Tzatziki or Tahini Sauce • 1.50

Garlic Sauce, 4 oz. • 1.50
Spicy Garlic Sauce, 4 oz. • 2.75
Pita Bread, 7 pcs • 2
Garlic Toasted Sesame Pita, 1 pc • 2

SIDES

Lentil Soup, Bowl • 7
Rice/Bulgar Pilaf • 5
Garlic Red Potatoes • 6
French Fries • 6

FROM THE BROILER

Dinner is served with Rice Pilaf or Garlic Red Potatoes and freshly sautéed vegetables.

Lunch is served with Rice Pilaf and pita bread. Spicy Chicken and Seafood Specialties do not include pita bread.

Substitute Rice Pilaf for Garlic Red Potatoes with lunch +2

Add your choice of Soup, Fattoush Side Salad, or Mediterranean Small Side Salad +4 • Add a Greek Salad +4.50

Chicken Specialties

Spicy Chicken • Lunch 17.50 • Dinner 21 • Family-Style Dinner 100

Tender cuts of chicken, expertly grilled and infused with our signature blend of spices that promises a tantalizing kick. Tarek's favorite!

The family-style dinner serves 4-5 and includes a 4-piece baklava, pita bread, and generous, family-sized sides.

Chicken Shawarma Plate • 20 • Family-Style Dinner 95

Marinated in a 7-spice mix sourced from Lebanon by Tarek, paired with hummus and pita bread.

The family-style dinner serves 4-5 and includes a 4-piece baklava, pita bread, and generous, family-sized sides.

Chicken Kebobs • Lunch 16.50 • Dinner 19

Boneless, skinless kebobs of chicken breast, marinated in our signature seasoning, grilled with onions and bell peppers. Served with garlic sauce.

Beef & Lamb Specialties

Shish Kebobs • Lunch 19 • Dinner 24

Premium choice cuts of lamb, marinated in traditional Mediterranean spices charbroiled to perfection. Paired with vibrant bell peppers and crisp onions.

Beef Kebobs • Lunch 18 • Dinner 21

Succulent beef brochettes seasoned and grilled with bell peppers and onions.

Kefta Kebobs • Lunch 17 • Dinner 21

A flavorful mix of ground beef and lamb with parsley and onions, grilled to perfection. Served with our garlic sauce. Enjoy two skewers for lunch, three skewers for dinner.

Beef Shawarma Plate • 22

Tender slices of beef, seasoned with a 7-spice mix from Lebanon, and paired with hummus. Complemented by warm pita bread, this plate celebrates authentic Mediterranean flavors.

COMBO KEBOBS

Lunch 19 • Dinner 26 • Family-Style Dinner 115

Succulent beef and tender chicken kebobs, paired with crisp bell peppers and onions. The dinner option includes an extra skewer of flavorful kefta complemented by our signature garlic sauce.

The family-style dinner serves 4-5 and includes a 4-piece baklava, pita bread, and generous, family-sized sides.

An 18% gratuity fee is added for parties of 6 or more.

For shared plates, a \$4 fee is added.

Menu prices are subject to change.

♥ = Vegetarian Options

Seafood Specialties

Seafood Combo Kebobs • Market Price

A delicious trio of a fish skewer, a shrimp skewer, and a 4 oz. salmon strip.

Shrimp Kebobs • 24

Fresh prawns, seasoned in lemon pepper and charbroiled to perfection.

Spicy Shrimp • 24

Shrimp stir-fried with onions, bell peppers, garlic, and our special spices, complemented with our garlic sauce.

Fish Kebobs • 24

Fresh fish delicacies marinated with our special sauce and grilled to perfection. Paired with our favorite garlic sauce.

Fish Shawarma Plate • 23

Marinated in white coriander spices with hummus and pita bread.

Pan Roasted Salmon • 23

Indulge in a perfectly grilled salmon fillet, crowned with vibrant bell peppers, and drizzled in a savory garlic stir-fry sauce.

Fried Trout, Lebanese Style • 23

An authentic treat! Delicate boneless trout, lightly breaded and fried to a crisp golden hue. Paired perfectly with crunchy fried pita and a side of creamy tahini sauce.

Blackened Salmon • 23

Experience the bold and smoky flavors of our seasoned salmon, expertly blackened to seal in its juicy tenderness and aromatic spices.

Shrimp Scampi • 24

Sautéed shrimp in rich garlic-butter sauce. Bell peppers, onions, mushrooms.

CATERING

Love Dining with Us? Let Us Bring the Feast to You!

Make your next event unforgettable with Phoenician Garden's authentic Mediterranean catering. Whether it's an intimate gathering or a grand celebration, we offer delicious options for pickup or delivery, tailored to delight your guests. Savor the magic of our cuisine wherever you celebrate. Ask your server for details!

Host Your Event with Us

Looking for the perfect venue? We can host up to one hundred guests, offering delicious food and warm hospitality. Make your event unforgettable, the Phoenician way.

ThePhoenicianGarden.com/catering