

BOWLS

Street Cart Bowl \$15.95

Terra's take on street cart shawarma bowl. We elevate this plate with our Jasmine Rice, Iceberg & Romaine, Spicy Tomatoes, Cucumber, Cumin House Spice (Spicy), and top it with a Harissa & Yogurt Drizzle

Chicken Shawarma Bowl......\$15.95

Mediterranean-spiced Chicken Thigh over Farro (wheat grain), Mixed Greens with Roasted Beets, Sweet Potatoes and Broccoli, Muhammara (Red Pepper Walnut Spread) with sliced Serrano Peppers, and a side

Greek Bowl\$15.95

Sliced Chicken Breast over Spanakorizo (Mediterranean Herbed Rice), Crispy Leaf Blend, Spicy Tomato Salad, Baby Zucchini, Cucumber Tzatziki and a side of Lemon Honey Vinaigrette

Baked Falafel Bowl \$14.45

Herbed Oven-Baked Falafel, Farro (wheat grain), Garlic, Cauliflower, Farro Citrus Salad, Aleppo Chickpeas, Spicy Tomato Salad, Ja'ala Nut Mix, served with Hummus and a side of our Lemon Honey Vinaigrette

Crispy Chicken Bowl.....\$16.75

Mediterranean Crispy Chicken over Spanakorizo (Herbed Rice) and Quinoa, with Garlic Roasted Cauliflower, Moroccan Carrots, Green Beans, Sumac Onions, Tzaziki, Lemon Honey Glaze and Pistachios

Glazed Salmon Bowl\$19.45

Za'atar Honey-Cider Glazed Salmon, served over Spanakorizo (Spinach Rice), with Cauliflower, Green Beans, Farro Citrus Salad, Cucucmber, Crispy Onions and Pistachio

Beef Kebab Bowl\$16.45

Kebab over Rice, Crispy Leaf Blend, Roasted Cauliflower, Spicy Tomato Salad, Moroccan Carrots ,Toasted Almonds , Crispy Onions, Served with Tzatziki

Arayes Bowl\$16.85

Terra's Arayes (Pita burger sliders) with choice of base, Spicy Tomatoes, Cucumber, Aleppo Chickpeas, Sumac Onions, Cumin House Spice

Shakshuka Meatball Bowl \$16.75

Feta, Parmesan, Beef Kebab Meatballs in Shakshuka Sauce, served over rice with Aleppo Chickpeas, Honey Harissa Carrots, Garlic Roasted Cauliflower, and topped with Feta and sliced Serrano Peppers

Shakshuka Meatballs.....\$14.45

A fresh take on two long time classics. Kebab, Parmesan and Feta come together to make delicious meatballs served with a flavorful Shakshuka sauce served over rice with your choice of topping



SALADS

Crispy Caesar.....\$16.85

Crispy Leaf Blend, Baby Kale, with our special Buttermilk-Brined Chicken coated in thin strips of shredded Phyllo Pastry. Green Beans, Parmesan, Za'atar Croutons, Ja'ala Nut Mix and Caesar

Chicken Shawarma Salad\$16.45

Mixed Leafy Greens, Baby Kale, Farro, Shawarma Chicken, Spicy Tomatoes, Silan Roasted Peppers, Aleppo Chickpeas, Sumac Onions, Farmland Herbs, Serrano Peppers, Ja'ala Nut Mix

Greek Salad\$13.85

Crispy Romaine & Iceberg with Spicy Tomatoes, Olives, Feta, Za'atar, Cucumber and Olive Oil

Harvest Salad\$15.85

Crispy Romaine & Iceberg with Spicy Tomatoes, Olives, Feta, Za'atar, Cucumber and Olive Oil

Baked Falafel Salad\$15.35

Mixed Leafy Greens, Baby Kale, Baked Falafel, Quinoa, Moroccan Carrots, Sumac Onions, Farmland Herbs, Sweet Potatoes, Baby Zucchini, Ja'ala Nut Mix, and Lemon Honey Vinaigrette

Green Salad\$13.45

Fresh Greens, Garlic roasted Zucchini, Cucumber, Green Beans, Mixed Herbs, Scallions and Pistachio all served with a side of your choice of vinaignette.

Zucchini Crunch Salad\$14.65

Iceberg & Romaine, Tomatoes, Sumac Onions, Feta, Olives, Zucchini, Mixed Herbs and Crispy Onions

Salmon Nicoise\$19.45

Iceberg & Romaine , Tomatoes , Sumac Onions , Feta , Olives , Zucchini , Mixed Herbs and Crispy Onions

WRAPS

Crispy Harissa Chicken Wrap....\$14.95

Our take on a Mediterranean Buffalo Chicken Wrap, Crispy Chicken, Moroccan Carrots, Persian Cucumber, Feta, House Harissa and Yogurt Dill

Classic Shawarma Wrap\$14.55

A classic comfort Chicken Shawarma wrap with Aleppo Chickpeas, Cucumber, Sumac Onions and Tahini Yogurt

Crispy Chicken Wrap\$14.95

Mediterranean Crispy Chicken, Terra Chips (Inside), Greek Yogurt Slaw, and Schug Aioli (Spicy Herb Blend)

Tahini Caesar Wrap\$14.45

Crispy Leaf Blend, Chicken Breast, Parmesan, Ja'ala Nut Mix, Tahini Yogurt and Caesar Dressing

Baked Falafel Wrap\$13.25

Terra Chips (Inside) and Herbed Oven-Baked Falafel with Sumac Onions, Spicy Tomatoes, Crispy Leaf blend and Tahini-Yogurt



SPECIALS

Arayes\$12.25

Quartered Pita stuffed with house made Kebab, oven roasted with Olive Oil

Arayes Combo\$14.95

Quartered Pita stuffed with house made Kebab, oven roasted with Olive Oil, served with our classic Terra seasoned Chips and a choice of mini Mezzé

Crispy Chicken\$9.95

Our special Buttermilk-Brined Chicken coated in thin strips of shredded Phyllo Pastry. Light, tasty and incredibly crispy!

Crispy Chicken Combo\$13.95

Our special Buttermilk-Brined Chicken coated in thin strips of shredded Phyllo Pastry. Light, tasty and incredibly crispy served with our classic Terra seasoned Chips and a choice of mini Mezzé.

MEALS

Terra Meal\$19.75

Choice of Warm Grains, Roasted Vegetables, and Homemade Spreads, next a delicious Protein and choose a side of Terra Mezze to make it complete!

Terra Market Plate \$14.95

lceberg & Romaine , Tomatoes , Sumac Onions , Feta , Olives , Zucchini , Mixed Herbs and Crispy Onions

Protein Meal\$16.95

Enjoy a selection of 2 proteins, choice of Grains, vegetables, and a selection from our House Crunches.



MEZZE

Aleppo Chickpeas\$7.55

Spiced Aleppo Chickpeas garnished with Cucumber, Feta Cheese and Mixed Herbs

Chips Mezze\$3.95 A Mezze side portion of our Cumin House Spiced Chips Tahini - Cauliflower \$7.55 Our savory Tahini Yogurt, Garlic Roasted Cauliflower, Serrano Peppers, Olive Oil, & Za'atar Leaves Hummus\$7.55 Hummus and Olive Oil served with a side of Pita Hummus & Aleppo Chickpeas ...\$7.55 Hummus with our Spiced Aleppo Chickpeas, Parsley and a light drizzle of Mediterranean Olive Oil served with a side of Pita Tomato Cucumber Salad\$7.55 Halved Heirloom Cherry Tomatoes coated in a spicy Pepper Vinaigrette, fresh cut Herbs and Aleppo Pepper all mixed together and topped with Cucumber, Olives and Feta Cheese Beets \$7.55 Slow-Roasted Beets with crumbled Feta, Mixed Herbs and House-Candied Walnuts Muhammara.....\$7.55 Roasted Red Pepper and Walnut Spread, Tzatziki, Parsley and Candied Walnuts. Served with a side of Pita Zucchini\$7.55 Zucchini cooked with Garlic Confit and Baby Kale over homemade Persian Cucumber Tzatziki Honey Harissa Carrots \$7.55 Sliced Roasted Carrots marinated with our from scratch Harissa and Honey. Farro Citrus Salad New..... \$7.55 A fresh Farro salad with Aleppo Chickpeas, Feta, Red Onion, and finely chopped Spinach tossed with Lemon Juice and Orange Juice Green Beans......\$7.55 Bright Green Beans tossed in Olive Oil, Salt and Pepper, with Lemon Honey Vinaigrette garnished with Toasted Almonds Greek Yogurt Slaw..... \$7.55 Creamy Greek Yogurt Slaw with Sliced Serrano Peppers and Toasted Almonds Moroccan Carrots \$7.55 Thinly Sliced Young Carrots tossed in our House Harissa, Lemon Juice & Spices Broccoli \$7.55 Charred Broccoli with a touch of Salt Cauliflower..... \$7.55 Garlic-Roasted Cauliflower served with Caesar Dressing, Parmesan, and Toasted Almonds.



DESSERTS

Chocolate Cardamom Cookie\$4.25

Take a bite of our Chocolate Cardamom Cookie. With a rich, brownie-like texture, this indulgent treat combines the depth of dark and white chocolate chips, the crunch of toasted pistachios, and a subtle hint of coffee

Tahini-Chocolate Cookie\$3.95

Indulge in our Tahini Chocolate cookie, a sophisticated upgrade to the Classic Brown Sugar Chocolate Chunk. Elevate your taste experience with the richness of our signature Tahini infusion

Yogurt Olive Oil Cake\$4.45

A tender yogurt olive oil cake made with tangy yogurt and fruity olive oil.

Crunchy Nut Mix\$2.95

Candied Walnuts, Savory Ja'ala Nut Mix and Pistachio Crumbs

DRINKS

Bottled Water....... Still or Sparkling
Coca-Cola Regular or Diet Coke
Spindrift Assorted Flavors
Also serving Beer, Wine & Fresh Juices