



POMEGRANATE

Vegetarian items indicated with (*)

Appetizers

All appetizers are served with our special home made bread.

Baba Ghannooj *	<i>smoky roasted eggplant, caramelized onion, garlic, olive oil, and mint</i>	4.45
Dolmeh *	<i>grape leaves filled with basmati rice, fresh herbs and garlic, baked in sweet and sour sauce</i>	5.45
Hummus *	<i>puree of chick peas, sesame seeds, garlic, olive oil, and fresh lemon juice</i>	4.25
Smoked Salmon	<i>served with cucumber dill sauce and capers</i>	9.95
Tabbouleh *	<i>a zesty salad of cracked wheat, parsley, tomatoes, scallions, and cucumber with olive oil, lemon, and fresh mint</i>	4.45
Combination Sampler *	<i>grape leaf dolmeh, baba ghannooj, tabbouleh, hummus, pepperoncini, and assorted olives</i>	9.95
Tzatziki *	<i>yogurt-based dip with cucumber</i>	3.95
Grilled Garden Vegetables *	<i>eggplant, gold and green zucchini, mushrooms, onion, red bell peppers, and garlic</i>	8.95
Spanakopita *	<i>baked phyllo triangle stuffed with spinach, feta cheese, and herbs</i>	5.45
Feta Cheese Platter *	<i>feta cheese, tomato, basil, and cucumber</i>	7.95
Olives	<i>assorted olives</i>	3.95
Soup of the Day	<i>chef's choice house made soup</i>	4.95

Salads

Greek Salad *	<i>heart of romaine, tomato, cucumber, red onion, mint, oregano, feta cheese, kalamata olives, lemon juice and olive oil dressing</i>	5.25
Caesar Salad *	<i>crisp hearts of romaine, parmesan cheese, and creamy anchovy dressing</i>	5.95
	<i>with marinated grilled Chicken Breast (chicken kabob)</i>	9.95
Mesclun Green *	<i>organic mixed baby greens with Pomegranate Vinaigrette</i>	4.95
Shrimp Salad	<i>warm, with spinach, fennel, roma tomatoes, feta cheese, and white wine</i>	9.95
Grilled Warm Chicken Salad	<i>grilled marinated breast of chicken (chicken kabob) served on a bed of mixed greens with tomato and balsamic vinaigrette dressing</i>	9.45
Grilled Seafood Salad	<i>marinated grilled salmon served with tomatoes on a bed of mixed greens with citrus vinaigrette</i>	12.95

Salads *(continued)*

Gyros Platter	<i>with lettuce, tomato, onions, and tzatziki sauce</i>	7.95
Falafel Platter *	<i>with lettuce, tomato, onion, and special sauce</i>	7.95

Sandwiches

(served at lunch time only)

Vegetarian Sandwich *	<i>grilled eggplant, green and gold zucchini, onion, garlic, and mozzarella cheese with pita bread</i>	6.95
Chicken Breast Sandwich	<i>chicken kabob served with lettuce, tomato, and balsamic vinaigrette</i>	6.95
Gyros Sandwich	<i>served on fresh baked pita bread with tzatziki sauce</i>	6.95
Falafel Sandwich *	<i>with lettuce and tomato, served on fresh baked pita bread with our own special sauce</i>	6.95
Sandwich & Salad Combination	<i>Any sandwich with side order of Greek or Caesar salad</i>	8.95

Pomegranate Specialty

Pomegranate Chicken	<i>roasted, marinated half-chicken infused with Pomegranate Sauce, served with roasted garlic mashed potatoes and vegetables</i>	11.95
Chicken Kabob	<i>marinated boneless breast of chicken on a skewer served with saffron basmati rice and garden vegetables</i>	11.95
Joojeh Kabob	<i>marinated Cornish game hen on a skewer served with saffron basmati rice and seasonal vegetables</i>	12.95
Gourmet Sabzi *	<i>our delicious vegetarian stew made of Italian parsley, spinach, green chives, cilantro and red beans served with saffron basmati rice</i>	12.95
	<i>with beef</i>	13.95
Lamb Kabob	<i>grilled lamb tenderloin on a skewer served with saffron basmati rice and vegetables</i>	14.95
Lamb Shank	<i>whole lamb shank slowly braised, served with roasted garlic, mashed potatoes, and lemon herb tomato sauce</i>	12.45
Mousaka	<i>layers of grilled eggplant with ground lamb and white sauce, served on a spicy marinara sauce</i>	11.95
Pork Chop	<i>house smoked, served with Pomegranate glaze, garlic mashed potatoes, and vegetables</i>	12.95
Fresh Salmon	<i>grilled, splashed with fresh lemon and served with garlic mashed potatoes and vegetables</i>	14.95
Fresh Whole Trout	<i>roasted with fresh herbs, olive oil, and garlic, served with garlic mashed potatoes and vegetables</i>	12.95

Pasta

Rigatoni *	<i>with gorgonzola dolce, fresh basil, eggplant, and sun dried tomatoes in a light cream sauce with wine and garlic</i>	12.95
Angel Hair *	<i>with roasted pepper, spinach, mushrooms, and a light tomato basil broth</i>	9.95
Pasta Primavera	<i>rigatoni with garden vegetables, olive oil, garlic, and Roma tomatoes</i>	9.95
Smoked Salmon Linguini	<i>linguini tossed with smoked salmon and fresh dill in a light saffron cream sauce</i>	11.95
Fettuccini Marco Polo	<i>gulf shrimp with garlic, spinach, and fresh tomato in a light curry cream sauce</i>	12.95
Fisherman's Pasta	<i>shrimp and fresh salmon, served on linguini with a spicy tomato sauce</i>	12.95
Chicken Linguini	<i>with garlic and a light sun dried tomato basil cream</i>	10.95
Smoked Pork Linguini	<i>pasta tossed with mushrooms, smoked pork, and spicy tomato sauce</i>	9.95
Spicy Gyros Linguini	<i>with gyros and spicy tomato sauce</i>	9.95
Ravioli of the day	<i>chef's choice</i>	9.95

Pizza

Mediterranean Pizza *	<i>olives, roasted bell pepper, eggplant, feta cheese, and tomato sauce</i>	9.45
Margherita Pizza *	<i>basil, tomato, and fresh mozzarella cheese</i>	9.45
Vegetarian Pizza *	<i>grilled eggplant, zucchini, red bell pepper, mushroom, and tomato</i>	9.45
Gyros Pizza	<i>tomato, red onion, and fresh tomato sauce</i>	9.45
Pepperoni Pizza	<i>with tomato sauce, mozzarella, and oregano</i>	9.50

Beverages

<i>Coke, Sprite, Diet Coke</i>	2.25	<i>Pomegranate Juice</i>	3.75
<i>Fresh Brewed Iced Tea</i>	2.25	<i>Cranberry Juice</i>	2.50
<i>"Republic of Tea" Bottled Iced Tea</i>	3.50	<i>Orange Juice</i>	2.75
<i>Mango Ceylon, Raspberry Quince, Ginger Peach</i>		<i>Pomegranate Lemonade</i>	3.50
<i>Beer</i>	3.75	<i>Sparkling Lemonade</i>	3.00
<i>Full Sail, Red Nectar, Sierra Nevada, Bit Burger</i>		<i>S.Pellegrino Sparkling Water</i>	4.00

Lunch: Monday–Friday, 11:30 am–2:30 pm

Dinner: Seven days a week, 5–10 pm

1585 University Avenue, Berkeley, CA 94703

Phone: (510) 665–5567

Fax: (510) 665–5547

Beverages

Coffee	<i>Regular or Decaf</i>	2.25
Latte		3.25
Espresso		2.50
Capuchino		3.00
Mocha		3.50
Hot Chocolate		1.50
Fresh Orange Juice		2.75
Coke	<i>Regular or Diet</i>	1.50
Sprite		1.50
Iced Tea, House Blend		1.50
Bottled Iced Tea		3.00
<i>We feature the "Republic of Tea" premium iced teas Raspberry Quince, Ginger Peach, Mango Ceylon Jade Mint Green Tea. Blackberry Sage</i>		

Beers On Tap		
	Bitburger	3.50
	Sierra Nevada	3.50
	Lagunitas IPA	3.50
	Boont Amber Ale	3.50
Bottled Beer		
	Steinlager	3.50
Non-Alcoholic		
	Bitburger	3.50
	Wyder's Pear Cider	3.00

Wine List

White Wine	Glass	Bottle
1999 La Terre Chardonnay, California	5.00	18.00
2000 Arianna Chardonnay, France	5.00	20.00
1999 Callaway Chardonnay, Coastal	6.00	22.00
1998 Buena Vista Carneros Chardonnay, Napa	7.00	25.00
1999 Byron Chardonnay, Santa Barbara		31.00
1999 Estancia Chardonnay, Monterey		25.00
2000 Calitera Sauvignon Blanc, Chile	5.50	21.00
1999 Meridian Sauvignon Blanc, Santa Barbara	6.50	24.00
2000 Pinot Grigio Trentino, Italy		18.00
2000 Beringer White Zinfandel, Napa	5.00	15.00
Boutari Retsina, Greece	6.00	22.00

Red Wine

1999 Stonehaven Shiraz, Australia	6.00	22.00
2000 Robert Mondavi Pinot Noir, North Coast	6.00	23.00
1999 Estancia Pinot Noir, Monterey		27.00
1999 La Terre Merlot, California	5.00	18.00
2000 Arianna Merlot, France	5.00	20.00
1999 Meridian Merlot, Santa Barbara	6.00	22.00
1999 Parducci Merlot, Mendocino		20.00
2000 Le Haut Des Aigrettes Merlot, France		20.00
1999 Ferrari Carano Merlot, Sonoma		35.00
2000 Arianna Cabernet, France	5.00	20.00
1999 Callaway Cabernet, Coastal	6.00	22.00
1998 Villa Mt. Eden Cabernet, Napa		22.00
1999 Ferrari Carano Siena, blend of Sangiovese, Cabernet & Malbec		38.00
1999 Montalcino Sangiovese, Toscano, Italy		22.00
1997 Pierano Old Vine Zinfandel, Lodi		24.00
1998 Clos Du Bois Shiraz, Alexander Valley		30.00
1998 Empreinte Du Temps Carignane, France		20.00
1998 Issasi Melini Chianti Classico, Italy		22.00

Sparkling Wine

Domaine Chandon Brut, Napa		30.00
Segura Viudas Champagne (split)	6.00	
Cinzano Sweet or Dry Vermouth	5.00	



POMEGRANATE

Desserts

Baklava

prepared with pistachio, almonds, and phyllo dough 4.25

Tiramisu

lady fingers with mascarpone cheese, frangelico, espresso, and shaved chocolate served with blueberry sauce 4.95

House Made Cheesecake

served with fresh berry puree 4.95

Vanilla Ice Cream

served with hot fudge 4.95

Pomegranate Sorbet

homemade sorbet with ginger and fresh mint 3.75

Mud Pie

combination chocolate and coffee ice cream in a chocolate cookie crust served with hot fudge 4.25

Tea and Coffee

Coffee	<i>Regular or Decaf</i>	2.25
Latte		3.25
Espresso		2.50
Cappuccino		3.00
Mocha		3.50
Hot Chocolate		2.75
Hot Tea		2.25
Persian Tea		2.50