

**Memnon Concessions Menu**  
**Outdoor Classical Theater 2024**

**Couscous Salad 11.75 (Vegan)**

Citrus and North African Spices, Dried Fruit, Almonds, Crispy Kale Chips

**Basil Hummus & Pita 12.75 (Vegan)**

**Mezze Box 25.75 (Vegan)**

Dolmas, Marinated Olives, Tabbouleh, Chickpea Hummus, Pita

**Artisan Cheese & Dried Fruit 25.50 (Vegetarian)**

Three Chef Selected Cheeses, Dried Fruit, Almonds, Artisan Breads & Crackers

**Antipasto Box 26.75**

Prosciutto, Salami, Provolone

Roasted Sweet Peppers, Marinated Artichokes, Grilled Onions, Crostini

**Grilled Steak Gyro 21.25**

Roma Tomatoes, Romaine, Berbere Spice, Tzatziki, Feta, Garlic Spread, Lavash

**Chickpea & Millet Salad 24.00 (Vegan, Made without Gluten)**

Heirloom Tomatoes, Cucumbers

Arugula, Kale, Golden Balsamic Vinaigrette

**with Chicken 26.00**

**Moussaka with Bechamel Sauce 26.50**

Eggplant, Beef, Tomato, Potato, Mozzarella, Herbs

**Warm Grilled Vegetable Panini 19.50**

Zucchini, Eggplant, Sundried Tomato, Chickpea Hummus, Focaccia

**Herb Roasted Chicken Breast with Herb Butter 28.00**

Market Vegetables, Braised Lentils with Greek Spices

**Dessert**

**11.00**

**Flourless Chocolate Cake (Made without Gluten)**

Organic Dark Chocolate Mousse, Vanilla Bean Cream

**Knafeh Pistachio Chocolate Bar**

Toasted Knafeh, House-made Pistachio Butter, Organic Tahini, Dark Chocolate

**Muakacha**

**(Phyllo Dough Crinkle Pie)**

Crispy Phyllo Dough, Butter, Vanilla Bean Custard, Fresh Figs

**Specialty Cocktail**

**The Glorious Shield 15.00**

Tej (Ethiopian Honey Wine Made from Riesling & Honey)

Cinnamon, Lemonade, Rosemary, Sparkling Water

**Mocktail (without Alcohol) 6.50**