

~ **Shish Kabobs** ~  
~ **Combinations** ~

All of our shish kabobs are served with sautéed vegetables and warm pita and your choice of saffron basmati rice or our famous hummus. All dinner portions are complimented with a side of Greek salad.

**Lamb** ..... \$19.99  
Tender cubes of lamb marinated in Greek seasoning then skewered and grilled to perfection.

**Beef Filet** ..... \$18.99  
Tender beef filet marinated with Phoenicia's special blend of spices then skewered and grilled to perfection.

**Marinated Chicken** ..... \$17.99  
Chunks of tender chicken breasts marinated in herbs and spices then skewered and grilled to perfection.

**Shrimp** ..... \$19.99  
Fresh shrimp marinated in our special blend of herbs and spices then skewered and grilled to perfection.

**Kofta** ..... \$18.99  
Tender ground sirloin and Phoenicia's special blend of spices and vegetables, skewered, and grilled to perfection.

**Shish Kabob Combo** ..... \$23.99  
Your choice of two types of shish kabobs served with sautéed vegetables and your choice of saffron basmati rice or hummus.

**The King's Kabob Combo** ..... \$38.99  
A combination of all five kabobs, served with saffron basmati rice, hummus, sautéed vegetables and a large Greek salad. (Serves two guests).

**Vegetarian Combo** ..... \$19.99  
A fabulous combination of our vegetarian dishes consisting of spinach pie, grape leaves, falafel, hummus, babaganouj, sautéed fresh vegetables and tyropita.

**Phoenicia's Feast** ..... \$69.99  
The best way to taste our delectable menu items. Order this platter composed of our homemade moussaka, all five of our kabobs, fresh cut gyro meat, spinach pie, grape leaves falafel, hummus, sautéed vegetables and a large Greek salad. (Serves three to four guests)

\* We graciously honor specialty dietary requests.

\* Consuming raw or undercooked food may be harmful to your health.

~ **Regional Inspirations** ~

All dinner portions are complimented with a side of Greek salad and warm pita bread.

**Salmon** ..... \$19.99  
A fillet of Norwegian salmon seasoned with Phoenicia's special blend of spices, grilled to perfection. Topped with caponata and served with saffron basmati rice and sautéed vegetables.

**Grilled Tuna Caponata** ..... \$19.99  
Southern Italian sauce made from tomatoes, eggplant, celery, onion, and capers served over fresh marinated tuna steak seared (pink in the middle) or done to your taste. Served with basil pesto pasta and sautéed fresh vegetables.

**Asparagus Beef Tourne** ..... \$19.99  
Petite tender cut of loin roasted and stuffed with asparagus and feta cheese, served with sautéed vegetables and roasted red skin potatoes.

**Mediterranean Chicken Couscous** ..... \$18.99  
A celebrated Mediterranean dish consisting of fine, sun-dried pasta slowly cooked with vegetables and chicken breast.

**Mediterranean Couscous** ..... \$17.99  
A famous Mediterranean dish from North Africa, made with a small sun-dried pasta slowly cooked with sautéed vegetables and chick peas.

**Roasted Garlic Leg of Lamb** ..... \$19.99  
Slow roasted, seasoned leg of lamb. Served with sautéed vegetables and roasted red skin potatoes. (Served Friday-Sunday)

**Moussaka** ..... \$19.99  
A Mediterranean favorite! Lean ground sirloin seasoned with spices, layered with grilled eggplant, and topped with a blend of cheeses. Served with saffron basmati rice and sautéed vegetables.

**Quatro Fromagio** ..... \$18.99  
Boneless, skinless chicken breasts marinated and then stuffed with feta, mozzarella, parmesan, and ricotta cheeses. Served with pasta and sautéed fresh vegetables.

**Gorgonzola Chicken Pasta** ..... \$18.99  
Fresh linguini pasta served with marinated chicken breast and smothered in our unique garlic gorgonzola sauce.

**Creamy Shrimp Linguini** ..... \$19.99  
Fresh linguini pasta served with sautéed jumbo shrimp and smothered in our own white garlic pesto sauce.

**Gyro Platter** ..... \$15.99  
Tender, carved gyro meat served with your choice of saffron basmati rice or hummus and vegetables.

**Chilean Sea Bass** ..... \$24.99  
**NEW!!!** Chilean Sea Bass fillet pan seared, and topped with mango salsa. Served with sautéed vegetable medley and Basmati rice.

**Tenderloin Medallions** ..... \$23.99  
**NEW!!!** Three tenderloin medallions rolled in cracked black pepper, then grilled the way you like. Presented on a bed of onions and mushrooms in a burgundy wine sauce, and served with roasted redskin potatoes and sautéed asparagus.

**Lamb Stew** ..... \$19.99  
**NEW!!!** Tender chunks of lamb with potatoes, carrots, onion, celery, garlic, garbanzo beans and fresh herbs simmered in a lamb and tomato broth. Served over couscous.

~ **Kids Menu** ~

\$6.99

All items below are accompanied by a choice of waffle fries or a Greek salad.

**Cheese Pizza**  
Our special pizza sauce spread over a warm pita with melted mozzarella, then baked to perfection.

**Chicken Fingers**  
Four juicy slices of chicken breaded and batter-fried until golden brown.

**Mozzarella Sticks**  
Five strips of mozzarella breaded and deep-fried to perfection.

**Cheeseburger**  
A juicy sirloin burger grilled to perfection, topped with a melted slice of American cheese and served on a kaiser bun.

**Pasta with Alfredo Sauce**  
**NEW!!!** Linguini with our homemade alfredo sauce.

**Pasta with Spaghetti Sauce**  
**NEW!!!** Linguini with our homemade pasta sauce.

**Grilled Cheese Sandwich**  
**NEW!!!** American cheese on grilled pita bread.

~ **Beverages** ~

**Soda Products:** ..... \$1.99  
Pepsi (Diet or Regular) Mountain Dew  
Sierra Mist Gingerale  
Root Beer Dr. Pepper

**Juices:** ..... \$2.99  
Orange Juice Cranberry Juice  
Lemonade Mango Juice

**Pellegrino Mineral Water** ..... \$2.50

**Still Water** ..... \$2.50

**Specialty Coffees:** ..... \$3.50  
Cappuccino Espresso  
Café Latte

**Turkish Coffee** ..... \$3.99

**Coffee / Tea:** ..... \$1.99  
Regular or Decaf Coffee Assorted Hot Teas  
Unsweetened Iced Tea Raspberry Iced Tea



**Monday: Closed**  
**Tues - Thurs: Lunch 11am - 2pm**  
**Dinner 4pm - 9pm**  
**Friday and Saturday: 11am - 10pm**  
**Sunday: 11am - 7pm**

**Full Service Lounge**

**Live Music**

**Every Friday**

**6:00 pm to 9:00 pm**



**1302 Logan Boulevard**  
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**Fax - (814) 946-8812**

**www.phoenicia.us.com**

## ~ Soups ~

Cup - \$2.75 / Bowl - \$3.99  
Lentil  
Avgolemono (Greek)  
Soup Du Jour

## ~ Salads ~

All salads served with pita bread.

**Greek** ..... \$7.99  
Fresh romaine lettuce, topped with ripened grape tomatoes, sliced cucumbers, red onion, feta cheese, Kalamata olives, and served with our house vinaigrette.

**Mediterranean Chicken Salad** ..... \$9.99  
Fresh romaine lettuce, topped with ripened grape tomatoes, sliced cucumbers, red onion, feta cheese, Kalamata olives, and topped with a Mediterranean herb chicken breast and our house vinaigrette.

**Tabouleh** ..... \$8.99  
A traditional Syrian/Lebanese Salad consisting of freshly diced tomatoes, cucumbers, onions, mint, and parsley mixed with cracked wheat and topped with our special dressing.

**Nicoise** ..... \$10.99  
**NEW!!!** From the blue coast of the French Riviera, fresh romaine lettuce with roasted potatoes, green beans, hard boiled eggs, cucumbers, onion, tomatoes, and Kalamata olives. Topped with tender grilled tuna and our house vinaigrette. *Our head chef recommends seared tuna steak.*

**Phoenicia's Salad** ..... \$9.99  
Fresh romaine lettuce, topped with grape tomatoes, sliced cucumbers, red onion, feta cheese, Kalamata olives and topped with our delicious gyro meat. Served with Tzatziki sauce and our house vinaigrette.

**Tuna Salad** ..... \$10.99  
**NEW!!!** Fresh Greek salad topped with our tender grilled tuna and house dressing. *Our head chef recommends seared tuna steak.*

**Steak Salad** ..... \$9.99  
**NEW!!!** Fresh Greek salad topped with our tender steak pieces. Served with our house vinaigrette.

**Lamb Kabob Salad** ..... \$10.99  
**NEW!!!** Fresh Greek salad topped with our tender lamb pieces. Served with our house vinaigrette.

## ~ Sides ~

French Fries ..... \$2.99  
Tzatziki Sauce ..... \$0.50  
Pita Bread (1 whole pita) ..... \$0.99  
Extra Gyro Meat ..... \$2.99  
Greek Salad ..... \$2.99  
Hummus ..... \$2.99  
Extra Feta Cheese ..... \$0.50  
Extra Vegetables ..... \$1.99  
Garlic Sauce ..... \$0.50  
Extra Chicken or Meat ..... \$2.99  
Extra pepperoncinis (3) ..... \$0.50

## ~ Lunch Menu ~

\* Served from 11 am – 2 pm

### From the Grill

All of our grill entrees are served with pita bread, sautéed vegetables and your choice of a Greek Salad or hummus.

**Lamb Kabob** ..... \$10.99  
Tender pieces of lamb marinated, skewered and grilled to perfection.

**Chicken Kabob** ..... \$9.99  
Marinated tender pieces of white meat skewered and grilled.

**Kofta Kabob** ..... \$9.99  
Ground sirloin seasoned with our special blend of spices and vegetables, skewered and grilled to perfection.

**Beef Kabob** ..... \$9.99  
Marinated tender cubes of beef filet skewered and grilled to perfection.

**Shrimp Kabob** ..... \$10.99  
Marinated shrimp, skewered and grilled to perfection.

**Tuna Kabob** ..... \$10.99  
Marinated tuna skewered and grilled; garnished with Italian caponata.

**Grilled Salmon** ..... \$10.99  
Dill marinated Norwegian salmon, grilled then topped with freshly made caponata.

### Italian and Greek Entrees

All of these entrees are served with pita bread and your choice of a Greek Salad or hummus or soup.

**Gorgonzola Chicken Linguini** ..... \$9.99  
Fresh linguini pasta served with marinated chicken breast and smothered with our unique garlic gorgonzola sauce.

**Creamy Shrimp Linguini** ..... \$10.99  
Fresh linguini pasta served with sautéed jumbo shrimp and smothered with our homemade Italian parmesan sauce.

**Tyropita** ..... \$8.99  
A classic Greek cheese turnover. Leaves of filo pastry stuffed with kasseri, ricotta, sweet onions and dill and baked to a golden brown.

**Spanakopita** ..... \$8.99  
Tender flaky filo stuffed with spinach, sweet onions, dill, kasseri and feta cheese baked to a golden brown.

**Lamb Stew** ..... \$10.99  
**NEW!!!** Tender chunks of lamb simmered with potatoes, carrots, onion, celery, garlic, garbanzo beans and fresh herbs simmered in a lamb and tomato broth. Served over couscous.

## ~ Signature Sandwiches ~

All sandwiches are served with your choice of waffle fries or a Greek salad.

**Traditional Gyro** ..... \$7.99  
Crisp lettuce, ripe tomatoes, onion and tender gyro meat, served on warm pita bread and served with tzatziki sauce on the side.

**Deluxe Cheeseburger** ..... \$8.99  
A full 6 ounces of fresh ground sirloin lightly seasoned and grilled to perfection topped with American cheese, tomatoes, onions, and lettuce.

**Falafel** ..... \$7.99  
Homemade falafel with lettuce, tomatoes, and onions served with Tahini sauce on fresh, warm pita.

**Tenderloin Cheese Steak** ..... \$9.99  
Tender chopped steak marinated and sautéed with onion, red peppers and mushrooms; topped with mozzarella cheese.

**Homemade Chicken Gyro** ..... \$7.99  
Marinated chicken breast grilled and served on warm pita bread with tomatoes, onion, and lettuce. Served with tzatziki sauce on the side.

**Mediterranean Herb Chicken** ..... \$8.99  
Marinated chicken breast grilled and served on a foccacia with tomatoes, onion, and lettuce. Served on our famous hummus and sun dried tomato paste.

**Grilled Portabella Mushroom** ..... \$8.99  
A fresh grilled portabella mushroom and sautéed vegetables topped with a slice of Swiss cheese, served on foccacia.

**Kofta** ..... \$8.99  
Ground sirloin marinated with Syrian spices and vegetables. Served on a warm pita with lettuce, tomatoes and onions.

**Phoenicia's Falafel** ..... \$8.99  
Homemade falafel pattie with lettuce, tomatoes, and onions served with Tahini sauce on a fresh foccacia.

**Baked Pesto Mozzarella Sandwich** ..... \$6.99  
**NEW!!!** Roma tomato slices, basil pesto, and mozzarella cheese on our famous pita bread and baked.

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## ~ Appetizers ~

**Hummus** ..... \$6.99  
A classic Syrian/Lebanese dip made from chickpeas blended with lemon juice, tahini, cumin, and roasted garlic, enhanced with extra virgin olive oil and served with warm pita.

**Falafel** ..... \$6.99  
A famous vegetarian dish made from ground chickpeas, sweet onions, garlic parsley, and our secret blend of spices.

**Dolmades (Stuffed grape leaves)** ..... \$6.99  
Tender vine leaves, stuffed with roasted vegetables, basmati rice, dill, mint, parsley, and lemon juice.

**Babaganouj** ..... \$7.99  
A traditional Syrian/Lebanese dish prepared with roasted eggplant, tahini, garlic, lemon juice, and extra virgin olive oil with warm pita.

**Kibbeh** ..... \$7.99  
A famous Syrian/Lebanese dish consisting of lean ground sirloin and cracked wheat stuffed with ground lamb, pine nuts, and spices; then fried until golden brown.

**Saghanaghi** ..... \$9.99  
An authentic Greek shepherd's favorite, broiled Kasseri cheese flambéed table-side with brandy. Served with warm pita.

**Tyropita** ..... \$6.99  
Greek cheese pie stuffed with sweet onions, dill, and a blend of kasseri and ricotta cheeses wrapped in a flaky filo dough and baked until golden brown.

**Spanakopita** ..... \$6.99  
Greek spinach pie stuffed with spinach, sweet onions, dill, and feta cheese. A blend of Kasseri and feta cheeses wrapped in flaky dough and baked until golden brown.

**Classic Calamari** ..... \$8.99  
Deep fried Italian style calamari served with marinara sauce.

**Coconut Shrimp** ..... \$9.99  
Deep fried, coconut-crust butterfly shrimp. Served with hummus.

**Phoenician Sampler** ..... \$12.99  
A combination platter of hummus, babaganouj, spinach pie, falafel, and grape leaves. Served with warm pita bread.

**Mozzarella cheese sticks** ..... \$6.99  
**NEW!!!** Seven strips of Mozzarella breaded and batter fried to perfection. Served with homemade marinara sauce.