

AMIR'S FALAFEL

EST 1982

1 SELECT MEAL



PITA SANDWICH \$11

BUILD YOUR OWN: PROTEIN + ANY TOPPINGS
TRADITIONAL: PROTEIN + HUMMUS, MIXED SALAD & PICKLES.
SERVED IN PITA WITH TAHINA.



SALAD BOWL \$13

BUILD YOUR OWN: PROTEIN + 3 TOPPINGS
TRADITIONAL: PROTEIN + COLESLAW & CARROTS OVER RICE OR LETTUCE.
SERVED WITH PITA + TAHINA



SPECIALTY PLATE \$16

BUILD YOUR OWN: PROTEIN + 5 TOPPINGS
TRADITIONAL: PROTEIN + HUMMUS, RICE, MIXED SALAD, COLESLAW & CARROTS.
SERVED WITH PITA + TAHINA

2 SELECT PROTEIN

FALAFEL ★ V

SHAWARMA ★ GF
CHICKEN, LAMB/TURKEY OR MIXED

COMBO
FALAFEL & SHAWARMA

+ \$3

+ \$4

VEGGIES

KABOB ★ GF
CHICKEN, BEEF OR MIXED

GRILLED CHICKEN GF
AVAILABLE WITH GRILLED ONIONS

+ \$4

+ \$4

3 SELECT TOPPINGS

HUMMUS V GF

MOROCCAN CARROTS ★ ★ V GF

COLESLAW ★ GF

CHOPPED LETTUCE V GF

PICKLES V GF

PICKLED TURNIPS V GF

BEET SALAD V GF

MIXED SALAD V GF
LETTUCE, CUCUMBERS & TOMATOES

BASMATI RICE ★ V GF

TABULI ★ V

POTATO & EGG SALAD ★ GF

CORN & DILL SALAD GF

FRIED EGGPLANT ★ V GF

BABAGANOUSH V GF

ISRAELI SALAD V GF

DICED CUCUMBERS & TOMATOES

SAUCES

TAHINA SAUCE V GF

HOT SAUCE V GF

GARLIC SAUCE V GF

V VEGAN

★ MOST POPULAR

🔥 SPICINESS

GF GLUTEN FREE

SPECIALS

AMIR'S SPECIAL PLATE

SHAWARMA | 5 FALAFELS
5 TOPPINGS | PITA

\$20

COMBO SALAD PLATE

4 FALAFELS | PITA
12 TOPPINGS

\$18

CHICKEN RICE PLATE

CHICKEN SHAWARMA
BASMATI RICE | PITA

\$13

SIDES & ADD-ONS

GREEK SALAD \$12
CHICKEN SALAD \$14
FRENCH FRIES \$5
BASMATI RICE \$5
HUMMUS & TAHINA \$8
FALAFEL BALLS
SIX (6) \$5
TWELVE (12) \$9
GRAPE LEAVES (8) \$5
SHAWARMA BOWL \$9

À LA CARTE TOPPINGS

MINI (4 OZ) \$3
SMALL (8 OZ) \$5
MEDIUM (16 OZ) \$9
LARGE (32 OZ) \$17

EXTRA PITA \$1.5
EXTRA SAUCE \$0.5
EXTRA KABOB \$4.5

DESSERTS

WALNUT BAKLAVA

\$3.5

PISTACHIO BAKLAVA

\$3.5

BEVERAGES

SODA CANS

\$2.5

BOTTLES

\$3.5

FRUIT CANS

\$3

FOUNTAIN

\$2.5

OUR STORY

Chaim and Naomi Amir emigrate from Yemen to Jerusalem.



Yehuda and his wife, Frida, immigrate with their children to Los Angeles and open Amir's Falafel on the corner of Ventura Place and Ventura Boulevard.



1929

1939

1973

1982

1987



Chaim and Naomi establish their first falafel restaurant.

Yehuda, Chaim and Naomi's son, opens his very own restaurant in central Be'er Sheva and a second location in Dimona several years later.

Amir's Falafel moves to Ventura Blvd and Colfax Ave, where we proudly serve Studio City in the same location to this day.

AMIR'S FALAFEL IS PLEASED TO OFFER A VARIETY OF GLUTEN FREE AND VEGAN OPTIONS. HOWEVER, WE ARE NOT A GLUTEN-FREE OR VEGAN RESTAURANT AND CANNOT GUARANTEE THAT CROSS-CONTAMINATION WILL NEVER OCCUR.