

# 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**

BEEF 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

\$3.5

PISTACHIO BAKLAVA \$3.5

\$3.5

## BEVERAGES

SODA CANS

\$2.5

BOTTLES

\$3.5

FRUIT CANS

\$3

FOUNTAIN

\$2.5

## OUR STORY

1929  
Chaim and Naomi Amir emigrate from Yemen to Jerusalem.



1939  
Chaim and Naomi establish their first falafel restaurant.



1973  
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.



1982  
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.

1987  
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.