



Middle Feast Food Truck Menu

WE ARE THE MIDDLE FEAST FOOD TRUCK; WINNERS OF FOOD NETWORKS HIT TV SHOW THE GREAT FOOD TRUCK RACE SEASON 5 WITH CHEF TYLER FLORENCE! WE SERVE AWESOME MIDDLE EASTERN CUISINE WITH A TWIST AND ALWAYS COOK THE FRESHEST INGREDIENTS YOU CAN FIND US IN THE L.A AND SURROUNDING AREAS AND WE CATER WIDE VARIETIES OF EVENTS SUCH AS PRIVATE EVENTS, WEDDINGS, OFFICE LUNCHES, MOVIE SETS AND LARGE SCALE FESTIVALS....





CHICKEN / BEEF SHAWARMA

OUR BEST-SELLING ITEM!
GRILLED CHICKEN OR BEEF ,
MARINATED OVERNIGHT IN OUR
BLEND OF SPICES, SERVED ON A
GRILLED PITA BREAD WITH
ROASTED PEPPER HUMMUS ,
SHREDDED CABBAGE AND
TOMATOES , TOPPED WITH GARLIC
AIOLI AND FRESH HERBS

FALAFEL

A MIXTURE OF CHICKPEAS
AND HERBS FORMED INTO
BALLS THEN FRIED UNTIL
GOLDEN BROWN , SERVED ON
A GRILLED PITA BREAD WITH
ROASTED PEPPER HUMMUS ,
GREEN TAHINI SHREDDED
CABBAGE AND TOMATOES ,
TOPPED WITH GARLIC AIOLI
AND FRESH HERBS

LAMB GYRO

Juicy tender lamb strips
grilled to perfection
served on grilled pita
bread with roasted
pepper hummus,
shredded cabbage and
tomatoes, topped with
garlic aioli and fresh
herbs



BUILD YOUR OWN BOWL

CHOOSE YOUR BASE:
YELLOW BASMATI RICE,
GREEK SALAD OR
QUINOA TABBOULEH.
CHOOSE YOUR PROTEIN:
CHICKEN SHAWARMA,
LAMB GYRO AND FALAFEL.
CHOOSE YOUR DRESSING:
ROASTED PEPPER HUMMUS,
GREEN
TAHINI, OLIVE OIL &
LEMON, GARLIC AIOLI.

POWER UP BOWL

GREEK SALAD, QUINOA
TABBOULEH , SEARED AHI
TUNA STEAK TOPPED
WITH FETA CHEESE ,
FRESH HERBS , ROASTED
PEPPER HUMMUS AND
GREEN TAHINI.

AHI RAMEN BOWL

STIR-FRY VEGETABLES,
NOODLES, MARINATED
SEARED AHI TUNA SHISH
KABOB TOPPED WITH
SRIRACHA TAHINI SAUCE
AND GARLIC AIOLI.



SHAWRAMA AND RICE BURRITO

Marinated grilled chicken with yellow Basmati rice, Shredded cabbage, tomatoes, roasted pepper hummus, garlic aioli and fresh herbs



HEALTHY FALAFEL BURRITO

Romaine lettuce, cucumbers, tomato, red onion, quinoa, feta cheese, fresh herbs, olive oil & lemon dressing and green tahini rolled in a flour tortilla and grilled.



THE CRAZY GREEK BURRITO

Grilled lamb gyro strips, lettuce, tomato, red onion topped with 7 spiced fries, feta cheese and garlic aioli rolled in a flour tortilla and grilled.



SPICY BEEF BURRITO

Marinated grilled beef steak with spicy Moroccan sauce, yellow basmati rice, shredded cabbage and tomato salad, roasted pepper hummus, garlic aioli and fresh herbs rolled in a flour tortilla and grilled.



MOROCCAN FISH TACOS

Marinated grilled white fish served on corn toritilla with our homemade Moroccan sauce shredded cabbage and our Garlic Aioli. Tomatoes with garlic aioli and fresh herbs



SHUKA BURGER

All beef burger topped with fried egg, cooked in our home made Moroccan sauce . served with fresh lettuce and tomatoes With our signature garlic aioli.



SHAKSHUKA

Two eggs cooked in our Home made spicy Moroccan sauce, served on an open face grilled pita with roasted pepper hummus, garlic aioli, feta cheese and fresh herbs





LOADED FRIES

Our 7 spice Seasoned Fries topped with any of our meats! w Feta cheese and our signature sauces!

CAULIFLOWER BITES

Deep fried crunchy cauliflower bites topped with green tahini and fresh herbs



GREEK SALAD

Greek Salad Fresh Romaine lettuce, cucumbers, tomato, red onions, olive oil & lemon dressing, topped with feta cheese and herbs



Our signature Side orders:



**CAN'T
WAIT
TO
SERVE
YOU!**

