

ENTREES

Add tabouli salad, garbanzo beans salad or cup of soup for only \$2.00 or Greek salad for \$3.00

All Entrees served with handmade pita bread and Basil's tzatziki sauce

Gyros Platter \$11.50

Spicy Gyros Platter (Homemade harissa sauce) . . \$12.00

Chicken Gyros Platter \$11.50

Spicy Chicken Gyros. \$12.00

Generous portion of chicken of chicken or gyros meat, served with fresh lettuce, tomato and red onion, French fries or basmati rice.

Make it spicy by requesting homemade harissa sauce.

Ieskandar kabob \$11.50

Spicy Ieskandar kabob \$12.00

Gyro's meat sautéed in house garlic tomato sauce, served with rice, Greek yogurt, sautéed red and green bell pepper. Make it spicy by requesting homemade harissa sauce.

Kubideh Kabob \$11.50

House seasoned fresh ground beef charbroiled to perfection and served over steamed saffron rice with charbroiled vegetable kabob.

Beef Shish Kabob \$15.00

Marinated charbroiled beef tenderloin, served with seasoned grilled vegetable kabob on a bed of steamed saffron basmati rice.

Chicken Shish Kabob \$11.50

Marinated (saffron) chicken breast, charbroiled and served over steamed basmati rice (garnished with Saffron) with skewer of grilled vegetables.

Combo Chicken Shish Kabob and

kubideh. \$17.00

Marinated chicken bread and ground beef kubideh kabob charbroiled and served over basmati rice with a skewer of grilled vegetable.

Vegetable Kabob \$11.00

Twin vegetable skewer (mushroom, zucchini, yellow squash, red & green bell peppers and onion), seasoned and charbroiled to perfection.

Beef Eggplant Stew \$12.00

Basil's traditional tomato-based beef eggplant stew, made from purred tomato, slow cooked beef, eggplant and served with saffron basmati rice.

Chardonnay Chicken Mushroom \$11.50

Braised bone in chicken thigh cooks with fresh garlic, chardonnay wine and mushrooms, and served with saffron basmati rice.

Chicken Bandari \$11.50

Basil's all-time favorite flavorful chicken thighs cooked in Basil's homemade garlic sauce, and served with saffron basmati rice.

Tilapia Bandarri \$11.50

Baked house marinated tilapia, topped with basil's tomato sauce and served with grilled zucchini, yellow squash and fresh pita bread, and served with saffron basmati rice.

Persian Saffron Lamb Shank. \$16.00

This unique saffron flavored New Zealand lamb shank served with, garbanzo beans, and served with saffron basmati rice.

Alferedo Linguini. \$8.00

basil's homemade Alfredo Sauce, linguini pasta garnished with parmesan cheese and fresh tomatoes.

Add Chicken for \$2.50

Add mushroom for \$1.95

Spice it up with harrissa. \$1.95

CHILDREN'S MENU \$5.50

Add \$2.00 for adult's sub rice \$1.00

Chicken Tenders

Crispy, golden brown chicken tenders, served with ranch dressing and French fries.

Gyros Sandwich

sliced gyros meat in pita bread with pickles, tzatziki sauce and French fries.

Grilled Chicken Shish Kabob

Skewered marinated chicken breast served with crispy French fries and side of tzatziki sauce.

GYROS PARTY

Buffer Style. To Go Only. Serves 4 \$35.00

Gyros Meat	Pita Bread
Homemade Hummus	Yogurt Sauce
Vegetables (Lettuce, Tomato, onion)	Homemade Baklava

Buffet Style. To Go Only. Serves 5. \$ 49.95

Chicken Shish	Greek salad, Garbanzo bean Salad, or Tabouli
Kubideh Kabob	Rice
Grilled Vegetable	Pita Bread
Hummus	Yogurt sauce.

SIDE ORDERS

By the pound or each

Gyros Meat \$13.00/LB

Chicken Gyros Meat \$13.00/LB

Chicken Kabob \$5.50/skewer

Beef Kabab \$6.50/skewer

Vegetable Kabob \$4.00/skewer

Kubideh aKbob \$5.50/skewer

Saffron Basmati Rice \$4.00

Pita \$1.00

Baklava(homemade) \$3.50 (each)

Ice Tea (catering \$7.00 (gallon)

BLACK TEA

Persian Saffron Tea

Chef special blend of Natural Ceylon tea mixed with saffron. This is a great Antioxidant, increases energy, improves heart health and reduces blood pressure.

Cardamom Tea

Natural Ceylon tea and Cardamom. This is a great body detoxifier, antioxidant, anti-inflammatory effects, and cancer fighting compounds.

Organic Black Cherry Tea

Organic Ceylon tea enhanced with all natural black cherry flavors. This is a great antioxidant, helps arthritis and anti-inflammatory.

Organic Strawberry Tea

Organic Ceylon tea enhanced with all natural Strawberry flavors. This is a great Antioxidant, good source of magnesium, potassium, and packed with fiber.

HERBAL TEA

Orange And Cinnamon Spice

A warm tea with rooibos. This tea helps with weight loss and a good anti-inflammatory.

Pure Chamomile

A relaxing herbal tea great for heart health, skin, sleep and hair.

Country Peach Passion

A blend of floral Chamomile, tastes like peaches and cream great for anti-inflammatory, arthritis pain and heart. Green Tea.

GREEN TEA

Lemon Green Tea

Pure green tea blended with real lemons, this tea is a great Antioxidant, helps with sleep, skin and cancer.

Moroccan Peppermint Tea

An herbal Tea made with peppermint. This tea helps reduce pain, upset stomach, cramps and heartburn.

Mandarin Orange Green Tea

An old French recipe tea that's high in Vitamin A,B and C, a great antioxidant, also helps with pain and infection.

TO GO MENU



211 NW 23rd St.

Oklahoma City, OK 73103

405-602-3030

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SIMPLY THE BEST MEDITERRANEAN CAFE!

APPETIZERS

All hummus plates served with warm pita bread.

Classic Hummus **\$ 6.00**
add fresh vegetable for \$3.00

Basil’s famous classic hummus made from fresh chickpea’s, extra virgin olive oil, fresh garlic and tahini, topped with diced tomato.

Roasted Garlic Hummus **\$7.50**

Basil famous hummus topped with diced oven roasted garlic seasoned to perfection with herbs and spices.

Chicken Hummus **\$7.50**

Basil’s famous hummus topped with well marinated charbroiled diced chicken breast.

Basil’s World-Famous Spicy Hummus **\$7.50**

Basil’s world-famous hummus topped with unique blend of cilantro and hot chili peppers.

Pesto Basil Hummus **\$7.50**

This is the Chef’s favorite, basil’s famous hummus with homemade pesto basil paste.

Create your own Duo **\$9.00**

Hummus, falafel combination, served with side of tzatziki sauce. Dolma and falafel combination, served with a side of tzatziki sauce. Classic hummus and dolmas combination.

Calamari **\$9.00**

Basil’s fresh lightly crispy hand breaded calamari rings served with homemade tomato garlic sauce.

Vegetable Sampler. **\$12.00**

A vegetarian’s delight. Basil’s all-time favorite appetizers including dolmas, falafel, Spanakopita, hummus, grilled asparagus, a side of tzatziki sauce and warm pita bread.

Grilled Asparagus **\$5.50**

Tender grilled asparagus, marinated with fresh garlic and spices, topped with parmesan cheese.

Spanakopita (4) **\$5.50**

Crispy phyllo dough filled with spinach and feta cheese. Served with a side of tzatziki sauce.

Tzatziki. **\$4.50**

Our homemade natural creamy yogurt blended with shredded cucumbers, hint of garlic and herbs, served with warm pita bread.

Falafels (5) **\$5.50**

Crispy golden pan fry, crushed garbanzo and fava beans mix with our traditional Herbs and spices, served with a side of tzatziki sauce.

Dolmas (5) **\$5.50**

Herbed steamed seasoned jasmine rice, wrapped in soft grape leaves, served with fresh lemons and feta cheese.

French Fries. **\$3.50**

Hot crispy French Fires seasoned to perfection.

Artichoke Spinach Dip **\$8.00**

Oven roasted fresh spinach, the finest artichoke hearts, bacon & cream cheese topped with diced tomato, served with warm pita bread.

SALADS

Garbanzo Bean Salad **\$4.00**

Garbanzo beans mixed with squeezed fresh lemon and lime juice, black olives, Mediterranean seasoning and topped with feta cheese.

Tabouli **\$4.00**

Marinated crushed wheat soaked in freshly squeezed lemon juice, parsley, tomato, cucumber, fresh garlic and extra virgin olive oil.

Greek Salad **small \$5.00**

Large (served with warm pita bread) **\$7.00**

Fresh Green mix, tomato, cucumber, unpitted calamata olive (with seed), pepperoncini, feta cheese, side of Basil’s Greek dressing.

Gyros Salad **\$11.50**

Spicy Gyros Salad **\$12.50**

Generous portion of grilled gyros meat with fresh greens, tomato, cucumber, unpitted calamata olives (with seeds), pepperoncini, feta cheese and warm pita bread, served with side of Basil’s tzatziki sauce and Greek dressing.

Grilled Chicken Gyros Salad **\$11.50**

Spicy Grilled Chicken Gyros **\$12.50**

Butterflied Charbroiled chicken breast with fresh greens, tomato, cucumber, unpitted calamata olives (with seeds), pepperoncini, feta cheese and warm pita bread, served with side of Basil’s tzatziki sauce and Greek dressing.

Felafel Salad **\$11.25**

Falafel patties with mixed greens, tabouli salad, cucumber, tomato, unpitted calamata olives (with seeds), pepperoncini, feta cheese, Chipotle sauce and warm pita bread, served with side of Basil’s tzatziki sauce and Greek dressing.

Grilled Chicken Shish Kabob Salad **\$11.50**

Grilled to perfection house marinated chicken breast skewer served over fresh greens, tomato, cucumber, unpitted calamata olives (with seeds), pepperoncini, feta cheese, and warm pita bread, served with side of Basil’s tzatziki sauce and Greek dressing.

Kubideh Kabob Salad. **\$11.50**

Charbroiled to perfection homemade seasoned ground beef and hand skewered kabob. Served with fresh mixed green, tomato , cucumber, unpitted calamata olives (with seeds) pepperoncini, feta cheese and warm pita bread, served with side of Basil’s tzatziki sauce and Greek dressing

Basil’s Chicken Salad **\$11.50**

Mediterranean Marinated diced chicken breast salad, chipotle hummus, with fresh mixed green tabouli salad. tomato, cucumber, warm pita bread, served with side of Basil’s tzatziki sauce and Greek dressing.

Baked Tilapia Salad **\$11.50**

Basil’s authentic seasoned baked tilapia with chopped field greens, tomatoes, red onions, cucumbers, Tabouli salad topped with chipotle hummus and warm pita bread, served with side of Basil’s tzatziki sauce and Greek dressing.

SANDWICHES

Lunch Special

Add tabouli, salad, garbanzo beans salad, French fries, rice or cup of soup for only \$2.00, Greek salad for \$3.00 (11am-3pm) All Sandwiches served with handmade pita bread and Basil’s tzatziki sauce.

Classic Gyros **\$6.00**

A generous portion of savory beef and lamb with lettuce, tomatoes and red onions.

Spicy Gyro’s (Homemade harissa sauce) **\$7.00**

A generous portion of savory beef and lamb sautéed with harissa sauce, lettuce, tomato and red onion.

Chicken Gyros. **\$6.00**

Spicy Chicken Gyros

(Homemade harissa sauce). **\$7.00**

Charbroiled marinated chicken breast with lettuce, tomato and red onion.

Western Gyros (Chicken or Gyros Meat). . . . **\$7.50**

Your choice of gyro’s meat or chicken with sautéed onion, bell peppers (red and green), melted Swiss Cheese.

Paradise **\$7.00**

Charbroiled chicken breast grilled pineapples, Lettuce, tomato and Basil’s jalapenos sauce.

Governor Gyros. **\$7.00**

Mix of well marinated grill chicken and gyro meat with sautéed red onion and bell peppers (red and green) and lettuce and tomato.

Baked Tilapia. **\$7.00**

Seasoned baked Tilapia on top of a warm pita bread, with a side of shredded lettuce, basil’s chipotle hummus sauce, diced tomatoes, with fresh lemons.

Chicken Souvlaki **\$7.00**

Charbroiled marinated chicken breast skewer on top of a warm pita bread, with a side of shredded lettuce, tomatoes and onion.

Falafel (Vegan). **\$6.00**

Seasoned crushed fresh chick pea patty mixed fresh cilantro and garlic, wrapped in a warm pita bread with tomato, lettuce red onion.

Basil’s Ultimate Burger **\$7.50**

Seasoned fresh ground Beef patty topped with chipotle hummus, melted swiss cheese, served on our homemade focaccia bread with lettuce, tomatoes, red onion, pickles and a generous portion of Gyro meat.

WRAPS AND ROLLS

Lunch Special

Add tabouli, salad, garbanzo beans salad, French fries, rice or cup of soup for only \$2.00 or Greek salad for \$3.00 (11am-3pm)) all sandwiches served with handmade herbs garlic wrap and Basil’s tzatziki sauce.

Gyros Wraps **\$6.50**

Spicy Gyros Wraps (Homemade harissa sauce) . . . **\$7.50**

Sliced gyros meat with, seasoned jasmine rice, sautéed bell peppers (red and green) red onions. Make it spicy by requesting homemade harissa sauce.

Grilled Chicken Gyros Wrap. **\$7.00**

Spicy Chicken Gyros Wraps **\$7.50**

Chef favorite charbroiled marinated chicken breast topped with seasoned jasmine rice, chipotle hummus spread, sautéed bell peppers (red and green) and red onions. Make it spicy by requesting homemade harissa sauce.

Grilled Kubideh Wrap **\$7.00**

Basil’s hand skewered seasoned grilled ground bead with seasoned jasmine rice, sautéed bell peppers (red and green) and red onions and a side of Basil’s Tzatziki sauce.

Mediterranean Chicken salad wrap **\$7.00**

Homemade basil’s chicken salad with, chipotle hummus, hummus spread, lettuce. tomato, topped with Tabouli salad.

The Green Machine Wrap (Vegetarian Favorite). . . **\$7.00**

Fresh sautéed seasoned zucchini, yellow squash, bell peppers, and onion, Jasmine rice, and chipotle hummus.

Falafel Wrap (\$6.50)

Falafel patty mixed with seasoned Jasmine rice sautéed bell pepper, red onion.

SOUPS

Tomato Artichoke **\$4.50 cup**

Served with warm pita bread \$7.00 bowl
Basil’s house made soup with stewed artichoke hearts and tomato cream.

Lentil Soup (GF and Vegan). **\$4.50 cup**

Served with warm pita bread \$7.00 bowl
Slow cook green lentils with fresh vegetables.