

Azkadenya Restaurant Queen St. W. Menu

Address : 235 Queen St W, Toronto, ON M5V 1Z4, Canada

Phone : +1 416-260-5555

Cold Signature Mezza

TRADITIONAL HUMMUS	CA\$8.25	BABA GANOUIJ - MUTTABAL	CA\$8.25
TOMATO SIZZLER CLAY POT	CA\$8.25		

Hot Signature Mezza

LARGE FRENCH FRIES	CA\$5.99	FALAFEL	CA\$8.25
Sumac Fries	CA\$6.99		

Salads

AUTHENTIC FATTOUSH	CA\$8.99	SHEPHERD'S Salad	CA\$7.99
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Wraps

Chicken Shawarma Wrap	CA\$13.99	Beef Shawarma Wrap	CA\$14.99
SHISH TAWOOK WRAP	CA\$14.99	LAMB KAFTA WRAP	CA\$14.99
TRADITIONAL FALAFEL WRAP	CA\$9.99		

Signature Platters

JERUSALEM STREET STYLE	CA\$19.99	THE LEVANTINE	CA\$21.99
THE MED VEG	CA\$16.99	MIXED GRILL	CA\$28.99
Mama's Choice Platter	CA\$18.99		

Desserts

STICKY DATE CAKE	CA\$8.99
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If you find yourself strolling along the lively stretch of Queen Street West in Toronto, the aroma of Middle Eastern spices might just lead you straight to **Azkadenya Restaurant Queen St. W.** Tucked at 235 Queen St W, this restaurant is a colorful celebration of Levantine comfort food, with a menu that feels both homey and adventurous. The **Azkadenya Restaurant Queen St. W. Menu** is designed for sharing, laughter, and savoring - an authentic experience that turns a simple meal into a joyful Middle Eastern feast.

Walking in, the first thing you notice is the bright, nostalgic décor - retro Arabic posters, soft pink tones, and mosaic tiles that instantly transport you to Amman or Beirut. But it’s the food that really steals the spotlight. The **Azkadenya Restaurant Queen St. W. Menu** starts strong with its **Cold Signature Mezza**, a lineup of dishes that speak to tradition and simplicity done right. The Traditional Hummus is impossibly creamy, drizzled with olive oil and sprinkled with paprika - a velvety dip that pairs perfectly with warm pita bread. Right beside it, the Baba Ganouj - Muttabal offers a smoky, tangy punch from roasted eggplant and tahini, a perfect contrast to the hummus’s smoothness. And then there’s the Tomato Sizzler Clay Pot - a vibrant, tangy tomato medley served bubbling hot, adding a touch of heat and acidity to the cold mezza spread. Together, these dishes set the tone for what Azkadenya does best: balance tradition with a spark of innovation.

Next up, the **Hot Signature Mezza** section brings warmth and crunch to the table. You can never go wrong with their Large French Fries, golden and crispy, but the real surprises are the Falafel and Sumac Fries. The falafel here is light, green on the inside, crisp on the outside - a perfect bite with a drizzle of tahini or wrapped inside pita. The Sumac Fries are a unique twist, dusted with the lemony tang of sumac spice, turning a simple side into a flavor-packed experience. It’s the kind of dish that keeps your hand reaching back to the plate long after you think you’re full.

If you prefer something fresh and vibrant, the **Salads** section of the **Azkadenya Restaurant Queen St. W. Menu** brings color and crunch to every bite. The Authentic Fattoush is a must-try - bright, zesty, and full of life with crispy pita chips, fresh cucumbers, and a pomegranate molasses dressing that ties everything together. The Shepherd’s Salad is another classic, a refreshing combination of diced tomatoes, cucumbers, onions, and parsley, lightly tossed in olive oil and lemon juice. Both salads work beautifully alongside the heavier mezza and wraps, bringing balance to the table.

Speaking of wraps, this section might be where Azkadenya truly shines for those who love hearty handheld meals. The **Wraps** on the menu feature classic Middle Eastern street food favorites with generous fillings and

bold seasoning. The Chicken Shawarma Wrap is juicy and aromatic, wrapped with garlic sauce and pickles for that perfect balance of savory and tangy. The Beef Shawarma Wrap offers a richer, deeper flavor, marinated to perfection with hints of cinnamon and cloves. For those who like a little char from the grill, the Shish Tawook Wrap is packed with tender grilled chicken cubes, creamy toum, and crunchy vegetables. The Lamb Kafta Wrap stands out too - smoky, spiced lamb patties wrapped with tahini and veggies that complement every bite. And, of course, the Traditional Falafel Wrap makes sure vegetarians have something satisfying and flavorful, proving once again that plant-based can be deliciously indulgent.

For a full, sit-down meal that captures the heart of Levantine cuisine, the **Signature Platters** are a must-try. The Jerusalem Street Style platter brings together classic street food flavors - juicy meats, warm pita, creamy dips - for an authentic city-style experience. The Levantine platter celebrates the region's diversity, blending grilled meats, rice, and vibrant sides for a meal that feels both familiar and festive. The Med Veg Mixed Grill is ideal for those who love variety - skewers of grilled vegetables, halloumi, and falafel arranged in a colorful, satisfying display. If you're feeling indulgent, Mama's Choice Platter might be your go-to - a hearty serving that feels like something cooked lovingly in a family kitchen. Every platter at Azkadenya comes thoughtfully arranged, making it as much a feast for the eyes as it is for the palate.

What truly stands out about the **Azkadenya Restaurant Queen St. W. Menu** is its sense of community. The dishes are designed for sharing, evoking the warmth of Middle Eastern hospitality. Each plate feels like a story - from the hummus that's been perfected over generations to the shawarma that carries the aroma of the streets of Amman or Jerusalem. Whether you're stopping in for a quick lunch wrap or settling in for a long dinner with friends, there's something comforting and exciting waiting for you.

In a city filled with global flavors, Azkadenya manages to capture a unique blend of nostalgia and freshness. Every dish, from the Authentic Fattoush to the Lamb Kafta Wrap, celebrates the simplicity and soul of Middle Eastern cuisine, brought to life in a modern, cheerful setting. The experience is about more than just eating - it's about gathering, tasting, and remembering. The **Azkadenya Restaurant Queen St. W. Menu** tells this story beautifully, one mezza plate and shawarma wrap at a time.