



THE KITCHEN
COLLECTIVE

PIZZA SERATA

STARTERS

STICKY GARLIC CHICKEN WINGS	15
Garlic, roasted onions, oregano, Calabrian ranch	
TOSSED IN:	
pecorino and parsley (+1.50)	
Calabrian buffalo sauce (+1.50)	

FRIED MOZZARELLA	13
Mozzarella, vodka sauce, basil, pecorino	

FRIES	7
Garlic, pecorino, parsley, ranch	

SALADS

HAIL CAESAR	16
Kale, Caesar dressing, focaccia croutons, parsley, pecorino, white anchovies	

SANDWICHES (served on house made focaccia)

BOSS	16
Porchetta, broccoli rabe, provolone, pickled cherry peppers, garlic aioli	

THE CROOKED ITALIAN	17
Prosciutto, mortadella, sopressata, provolone, pickled cherry peppers, oven dried tomatoes, arugula, garlic aioli	

THE HITMAN	17
Prosciutto, fresh mozzarella, lemon ricotta, arugula, salsa verde	

MONA LISA	17
Mortadella, pistachio pesto, stracciatella, pistachio powder, pecorino	

PAN PIZZAS (comes with a side of our house ranch) *White Pie

CHEESIN'	16
Tomato, mozzarella, oregano, pecorino	

PICASSO	18
Tomato, pepperoni, mozzarella, oregano, pecorino	

READING TERMINAL	20
Porchetta, mozzarella, broccoli rabe, provolone, pickled cherry peppers, vodka sauce	

THE UNICORN	17
Tomato, mozzarella, lemon ricotta, roasted mushrooms, pickled cherry peppers, onions, honey	
Add Italian sausage (+5)	

HOT + BOTHERED	18
Arrabiata, sopressata, mozzarella, pecorino, oven dried tomatoes, basil, Calabrian chile honey	

*SNEAKY LINK	18
Mozzarella, mortadella, pistachio pesto, stracciatella, red onion jam, pistachio powder, pecorino	

DIPPING SAUCES +1.5 each

Pizza sauce / Arrabiata sauce / Vodka Sauce / Ranch / Calabrian chili ranch / Garlic aioli / Calabrian buffalo sauce/ Calabrian chile honey/ Salsa verde

SPREADS

served with Lebanese pita
raw veggies can be substituted for gluten-free dining

BALILA	6
warm chickpeas, garlic, olive oil, cumin	

BABA GANOUSH	8
charred eggplant, tahina	

MUHAMMARA	10
red pepper, walnut, pomegranate molasses	

LABNEH	6
choice of dried mint, za'atar or harra chili oil	

HUMMUS	7
chickpeas, tahina, garlic, lemon	
add chicken or beef 5	
add lamb 8	

SANDWICHES

Lebanese pita wraps

BEEF SHAWARMA	13
tahina, pickled turnip, sumac onions & parsley, tomato [halal]	

LAMB KEBAB	14
harissa, hummus, labneh, sumac onions, herbs [halal]	

SHISH TAOUK	13
chicken, French fries, pickles, toum [halal]	

FALAFEL	12.5
tahina, sahawiq, pickles, salata	

TOSKA	
mozzarella, za'atar	10
ground lamb, mozzarella	14



EXTRAS

FRENCH FRIES with TOUM	
small	4.5
large	9

MOUNEH	5
mixed pickles	

SAHAWIQ	1
Yemeni spicy green sauce	

HARISSA	1
North African hot sauce	

FALAFEL BY THE PIECE	
three	5
six	10

TOUM	1
garlic spread	

SUMAC ONIONS & HERBS	1
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EXTRA FLATBREAD or PITA	2
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SALADS

SALATA	6
cucumber, tomato, red onion, parsley, lemon, olive oil	

MALFOUF	6
cabbage, green chile, tomato, cilantro, lime, olive oil	

FATTOUSH	12
greens, tomato, cucumber, crispy bread, sumac dressing [entree-sized]	

lamb kebab	8	shish taouk (chicken)	5
beef shawarma	5	falafel	5



PLATTERS **SERVES 2!**

All platters served with hummus, salata, balila, labneh, pita, french fries, toum, sumac onions & herbs, and pickles

MESHAWI	52
lamb kebab, shish taouk, beef shawarma served with grilled whole onion & grilled tomato	

FALAFEL PLATTER	40
10pc falafel, tahini, sahawiq served with grilled whole onion and tomato [vegetarian]	



Tyson's

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YOGURT BOWLS



DAYBREAK PARFAIT

granola, greek yogurt, golden raisins, blueberries, honey, orange blossom water

11.00

RIPPLE

granola, greek yogurt, almond butter, blueberries, strawberries, honey, cinnamon, medjool dates

11.00

ACAI BOWLS

OPTION TO ADD: PEANUT BUTTER +.50, ALMOND BUTTER +.75, CASHEW BUTTER +1.50

CANDIED APPLE

acai, peanut or almond butter, green apple, strawberries, peanuts, honey

13.00

PURPLE RAIN

acai, peanut or almond butter, granola, banana, cacao nibs, hemp seeds, honey

13.00

ROCK STEADY

acai, granola, banana, pineapple, strawberries, blueberries, shaved coconut, honey, hemp seeds

13.50

MANGO BOWLS

OPTION TO ADD: PEANUT BUTTER +.50, ALMOND BUTTER +.75, CASHEW BUTTER +1.50

COOL BREEZE

mango sorbet, granola, banana, strawberries, kiwi, shaved coconut, honey

13.00

MANGO JACK

mango sorbet, granola, pineapple, blueberries, strawberries, shaved coconut, honey, orange blossom water

13.00

SMOOTHIES

OPTION TO ADD: VANILLA PROTEIN +.75, CHOCOLATE PROTEIN +.75, VEGGIE PROTEIN +.75, PEANUT BUTTER +.50, ALMOND BUTTER +.75, CASHEW BUTTER +1.50

GREEN MONSTER

spinach, banana, pineapple, avocado, oat milk, dates, strawberries, vanilla protein, honey

11.50

SAILS UP

banana, chocolate protein, cold brew, peanut butter, honey, hemp seeds

12.00

BLUE DREAM

acai, peanut or almond butter, banana, blueberries, oat milk, honey, vanilla protein

12.00

SALADS

ROLL-UP YOUR SALAD WITH ONE OF OUR FLAX SEED TORTILLAS

OPTION TO ADD: GRILLED MARINATED CHICKEN BREAST +6, GRILLED MARINATED CHICKEN THIGH +4, WILD CAUGHT CANADIAN SALMON FILET +8

NIRVANA

turmeric cashew dressing, arugula, spinach, cabbage, broccoli, chickpeas, carrots, red onion, cauliflower "rice"

12.50

CHRISTAL LIGHT

Creamy poppy seed dressing, kale, spinach, dried cranberries, gorgonzola, walnuts, charred corn, cherry tomatoes, pickled red onion, basil, grapes

12.50

HONEY, I'M HOME

Pineapple honey mustard dressing, romaine, cabbage, queso fresco, charred corn, red onion, cherry tomato, parsley, pickled jalapenos, lime, peaches

12.50

BRUTUS (OUR "CAESAR")

Caesar dressing, romaine, avocado, oven dried tomatoes, pickled jalapeno, charred corn, red onion, pecorino

12.50

GRAIN BOWLS

ROLL-UP YOUR SALAD WITH ONE OF OUR FLAX SEED TORTILLAS

OPTION TO ADD: GRILLED MARINATED CHICKEN BREAST +6, GRILLED MARINATED CHICKEN THIGH +4, WILD CAUGHT CANADIAN SALMON FILET +8

DILL WITH IT

spicy dill, buttermilk dressing, farro, cabbage, spinach, red onion, cucumber, avocado, capers, hard boiled egg

13.50

SOUL BOWL

peanut chile dressing, farro, spinach, cabbage, avocado, broccoli, peanuts, carrots, hard boiled egg

13.50

LUNCH IN MOROCCO

harissa vinaigrette, cauliflower "rice", cabbage, romaine, chickpeas, cucumber, lemo feta, pickled red onion, mint, parsley

13.00

SOUL REBEL™

The Good Vibes Cafe



COOKIES

\$5 each
3 for \$13
6 for \$25
12 for \$45

BROWNIES

\$6 each
3 for \$16
6 for \$30
12 for \$55



COOKIE MONSTER

BROWN BUTTER CHOCOLATE CHIP
MARSHMALLOW, HEATH BAR CRUNCH



CHOCOLATE CHIP



WHITE CHOCOLATE MACADAMIA NUT



SNICKERDOODLE



BLUEBERRIES & CREAM

BLUEBERRY CREAM CHEESE
WHITE CHOCOLATE



DOUBLE FUDGE BROWNIE



WHITE CHOCOLATE BLONDIE



THE KITCHEN
COLLECTIVE

CLICK HERE TO ORDER!