

Welcome to Foxy Falafel!

Please place your order at the counter.

Follow the steps below.

Step 1: Choose an Entree style.

Step 2: Choose a Falafel flavor or Meat.

Step 3: Choose a sauce on the side.

1. CHOOSE STYLE OF ENTREE

Sandwich: Pita filled with organic hummus, seasoned cabbage; topped with cucumbers, tomatoes, served with spicy fries. (V, VG)

Platter: Organic hummus, seasoned cabbage, cucumbers and tomatoes, served with your choice of pita bread, or corn chips. (V, VG, GF)

Salad: Organic mixed greens, cucumbers, tomatoes, roasted red peppers, feta, kalamata olives, and red wine vinaigrette. (GF, V, VG without cheese)

SOUP

Cup **\$3.50** Bowl **\$4.50**

Tomato Coconut Bisque (GF, VG)

Organic Chicken Bone Broth (GF, AIP, PALEO)

Soup Of The Day

Lunch Combo

Monday-Friday 11-2

Any Falafel Entree + Cup of Soup **\$11**

GF= Gluten Free V = Vegetarian VG = Vegan

2. CHOOSE ENTREE

Foxy Falafel: Traditional falafel. (GF,V, VG) **\$9**

Curry Falafel: Indian curry spices combined with the falafel mix. (GF,V, VG) **\$9**

Beet Falafel: Ground beets combined with falafel mix served w/ preserved lemon and goat cheese sauce. (GF,V, VG without sauce) **\$9**

Stoplight Falafel: A combination of all 3 flavors **\$9**
(GF,V, VG)

Chicken Shawarma: Slow roasted & pulled local, organic Larry Schultz chicken. Served with grilled onions and peppers. (GF) **\$10**

Turkey Gyro: Special spices and herbs mixed with local, organic Larry Schultz ground turkey, roasted and thinly sliced. (GF) **\$10**

Beef Kofta: Local Peterson Farms Grass Fed ground beef mixed with middle eastern spices and herbs and grilled. (GF) **\$12**

3. CHOOSE SAUCE

Choose one complimentary sauce.

Additional sauces **\$.50**

Cucumber Mint Yogurt: Traditional tzatziki.(GF,V)

Green Tahini: Lemony and herby sesame paste.
(GF,V, VG)

Spicy Harissa: Smoky, garlicky, medium spice.
(GF,V, VG)

SIDES

Marinated Beets: Coriander, lemon, and olive oil.
(GF, V, VG) **\$5**

Side Salad: Mixed organic greens, cucumbers, tomatoes, roasted red peppers, feta, kalamata olives, and red wine vinaigrette.
(GF, V, VG with no cheese) **\$5**

Organic Hummus: Organic housemade hummus served with pita bread, or corn chips.
(V, VG, GF with corn chips) **\$5**

Baba Ganoush: Smoked eggplant with tahini, lemon juice, and parsley. Served with pita bread, or corn chips. (V, VG, GF with corn chips) **\$5**

Pickle Plate: Assortment of house-made pickles.
(GF,V, VG) **\$2**

Cauliflower Steaks: Cross section cauliflower lightly fried. Served with saffron aioli. (GF,V) **\$5**

Spicy Fries: Tossed with Foxy spice mix.
(GF, VG) **\$5**

Stuffed Grape Leaves: 6 grape leaves stuffed with rice, served with cucumber mint yogurt sauce.
(GF, V) **\$4**

Cheese Curds: Local Ellsworth, WI cheese curds tossed with dill and served with local honey.
(GF,V) **\$6**

Falafel Balls: 6 Falafel Balls. Choose Foxy, Curry, Beet, or Stoplight. Choose Sauce. (GF,VG) **\$5.50**

ASK ABOUT OUR WEEKLY
PALEO & AIP SPECIALS & DESSERTS

Beverages

San Pellegrino (*blood orange or grapefruit*) \$2

Mexican Coca-Cola \$2.50

Sparkling Water \$2

Iced Tea \$2.50

Lemon Basil Water \$1

Prohibition Kombucha \$4

Organic Apple Juice \$2.50

Organic Milk \$2.50 (*plain or chocolate*)

Cold Press \$3.50

Treehugger \$4 (*cold press, cream & maple syrup*)

Coffee \$2.50 (*Cafe Palmira or Round Table*)

Hot Tea (*TeaSource*)

Cup \$3 **Pot** \$5

Earl Grey (black)

Raspberry Beret (black)

TeaSource Gold (black)

Evening in Missoula (herbal)

Juicy Ginger Mate (herbal)

Red Berries (Rooibos herbal)

Montana Gold (Rooibos herbal)

Organic Clouds & Mist (green)

Jasmine (green)

Lemon Solstice (Assam black decaf)

Beer and Wine List Available

Happy Hour

Tues-Fri 3-5pm

\$.50 Falafel Balls

\$1 off Beer, Glasses of Wine, and Sides

Date Night Wednesday Night

2 Entrees + 1 Free Side and

\$5 Half Carafes of Wine!

Local Food

We love supporting local farmers
in MN and WI!

We source local, organic, and sustainable
as much as possible while
keeping with the seasons.

Foxy has a compost friendly kitchen.
And our fryer oil is made into biodiesel.

We have **gluten free, dairy free, vegan,**
vegetarian and soy free options.

The fryer is gluten free!

Please inform server of any allergies.

Take home larger quantities
of any of your favorite
sauces, sides, falafels, or pickles!

Take out available!
651-888-2255



Menu

Hours:

Monday-Saturday 11:00AM - 8:00PM

Sunday 11:00AM-2:00PM

791 Raymond Ave
St Paul, MN
(651) 888-2255

Visa, Master Card, AmEx, Discover

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Catering Available
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