

# 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.

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## 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)

**Rice Bowl:** Organic hummus, seasoned cabbage, cucumbers and tomatoes, served on top preserved lemon rice pilaf (V, VG, GF)

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## SOUP

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

**Tomato Coconut Bisque** (GF, VG)

**Organic Chicken Bone Broth** (GF, AIP, PALEO)

**Soup Of The Day**

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### \*Lunch Combo\*

Monday-Friday 11-2

Any Falafel Entree + Cup of Soup **\$12**

GF= Gluten Free V = Vegetarian VG = Vegan

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## 2. CHOOSE ENTREE

**Foxy Falafel:** Traditional falafel. (GF,V, VG) **\$10**

**Curry Falafel:** Indian curry spices combined with the falafel mix. (GF,V, VG) **\$10**

**Beet Falafel:** Ground beets combined with falafel mix served w/ preserved lemon and goat cheese sauce. (GF,V, VG without sauce) **\$10**

**Stoplight Falafel:** A combination of all 3 flavors **\$10** (GF,V, VG)

**Chicken Shawarma:** Slow roasted & pulled local, organic Larry Schultz chicken. Served with grilled onions and peppers. (GF) **\$11**

**Turkey Gyro:** Special spices and herbs mixed with local, organic Larry Schultz ground turkey, roasted and thinly sliced. (GF) **\$11**

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

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## 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)

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## SIDES

**Marinated Beets:** Coriander, lemon, and olive oil. (GF, V, VG) **\$6**

**Side Salad:** Mixed organic greens, cucumbers, tomatoes, roasted red peppers, feta, kalamata olives, and red wine vinaigrette. (GF, V, VG with no cheese) **\$6**

**Organic Hummus:** Organic housemade hummus served with pita bread, or corn chips. (V, VG, GF with corn chips) **\$6**

**Baba Ganoush:** Smoked eggplant with tahini, lemon juice, and parsley. Served with pita bread, or corn chips. (V, VG, GF with corn chips) **\$6**

**Pickle Plate:** Assortment of house-made pickles. (GF,V, VG) **\$3**

**Cauliflower Steaks:** Cross section cauliflower lightly fried. Served with saffron aioli. (GF,V) **\$6**

**Spicy Fries:** Tossed with Foxy spice mix. (GF, VG) **\$6**

**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) **\$7**

**Falafel Balls:** 6 Falafel Balls. Choose Foxy, Curry, Beet, or Stoplight. Choose Sauce. (GF,VG) **\$6.50**

**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 Milk** \$2.50 (*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)

Montana Gold (Rooibos herbal)

Organic Clouds & Mist (green)

Jasmine (green)

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### 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

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Hours:

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

Sunday CLOSED

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

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Visa, Master Card, AmEx, Discover

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Catering Available

[catering@foxyfalafel.com](mailto:catering@foxyfalafel.com)

Order catering online!

[www.foxyfalafel.com/catering](http://www.foxyfalafel.com/catering)