

FINGER FOODS

Lamb Kibbie: lamb, bulgur wheat & Tanoreen spiced shell, stuffed with ground lamb, toasted pine nuts, almonds, & caramelized onions.

Vegetarian Kibbie: pumpkin, bulgur wheat & Tanoreen spiced shell, stuffed with fresh spinach, pomegranate molasses, chickpeas & roasted walnuts.

Shawarma Sliders: mini pita stuffed with filet mignon shawarma, parsley & tahini.

Portobello Sliders Shawarma spiced mushrooms in mini pitas with tahini & toppings.

Sambosk: turnovers stuffed with your choice of seasoned lamb or saffron-tamarind scented vegetables, with Tanoreen signature basil dip. **Choose lamb or veg.**

Falafel: served with the traditional harissa chili & tahini sauce, vegetables & pickles.

Cigars: thin cigars stuffed with home-made cheese (parsley-turmeric-mastic) or musakhan (roast chicken, caramelized onion & sumac). **Choose chicken or cheese.**

Crispy Halloumi: fried halloumi cheese sticks.

Mini Pies:

Spinach

Tomato & Feta Cheese Meat & Pine Nuts

Chicken & Caramelized Onions

Chicken Fingers: marinated, breaded & fried chicken tenders.

Stuffed Mushrooms: whole button mushrooms with cheeses, garlic, fresh herbs.

Vegetarian Grape Leaves: rice, tomato, & parsley, simmered in lemon sauce.

Meat Grape Leaves: rice & spiced lamb in lemon-garlic sauce.

Zaatar Roll: dough balls with fresh green zaatar, halloumi cheese & sumac.

SPREADS

Hummus: puréed chickpeas - lemon - garlic - olive oil – tahini.

Tahini-Free Hummus: puréed chickpeas - garlic - lemon - olive oil.

Baba: puréed roasted eggplant - garlic - lemon - olive oil – tahini.

Mhammara: (chunky) red bell pepper- walnuts - pomegranate molasses - Tanoreen spices.

Mtabal: grilled eggplant - red & green bell peppers - onion - garlic - olive oil – lemon.

Turkish Salad: spicy tomato, red pepper spread - cucumber - red onion (delicious with grilled entrees).

Olive Spread: black olives - olive oil - thyme – lemon.

Labaneh: lemony yogurt spread – mint.

Beet Hummus: oven roasted fresh beets – tahini – olive oil.

SALADS & OTHER APPS

Fatoush Salad: lettuce - tomato - cucumber - toasted pita chips - mint & sumac, lemon dressing. (can be topped with feta cheese &/or grilled chicken)

Tabouleh Salad: fresh chopped parsley - bulgur wheat - tomato - mint - lemon dressing.

Mixed Green Salad: baby arugula - kale - spinach - tomato - walnuts - olives - sesame vinaigrette. **Choose with or without fried halloumi cheese.**

Cauliflower Salad: fried cauliflower drizzled with tahini & pomegranate molasses - fresh parsley.

Beet Salad: beets - mint - walnuts - almonds - basil dressing.

Lentil Salad: lentils - fresh fennel, cilantro, shallots, carrots, parsley, tomato, olive oil & lemon juice.

Eggplant Salad: fried eggplant - fresh tomato - garlic - lemon dressing.

Tomato Salad: the traditional tomato - cucumber - mint – onions – olive oil, lemon dressing.

Brussels Sprouts: crispy brussels sprouts - tahini-pomegranate sauce - panko breadcrumb crunch.

Eggplant Pate: slices of eggplant topped with spicy tomato-jalapeno salad

Makdous Peppers: poblano & jalapeno peppers stuffed with walnuts, red pepper & spicy harissa preserved in olive oil.

Musaka: vegetarian stew of eggplant - caramelized onions - tomatoes - Tanoreen spices.

Frekeh Pilaf: smoked wheat berries - slow cooked - roasted almonds - Tanoreen spices. **Choose chicken, lamb or vegetarian.**

ENTREES

Maklobeh: a very traditional dish! Rice, meat & cauliflower cooked with onions & garlic, or vegetarian (carrots, eggplant, fava beans, peas etc.) Cooked - pressed - flipped "upside down." *(15-person minimum. 16" platter is smallest size.)*

Hashwi: a traditional middle eastern dish of rice cooked with lamb & aromatic middle eastern spices. Served as a side dish or as an entree topped with shredded roasted chicken.

Kafta Meatballs: finely ground lamb, onions & tomatoes combined with Tanoreen spices, stewed with potatoes. (choose fresh tomato or tahini sauce.)

Baked Kibbie: finely ground lamb & bulgur wheat layered with chopped lamb, pine nuts, & Tanoreen spices, baked in a tray.

Squash Yogurt: baby squash stuffed with ground lamb, nuts, & Tanoreen spices, stewed in homemade yogurt-mint sauce.

Squash Tomato: baby squash stuffed with ground lamb & rice & then stewed in fresh tomato sauce.

Stuffed Cabbage: cabbage leaves wrapped around rice & chopped lamb & stewed in lemon-garlic broth.

Vegetarian Stuffed Cabbage: cabbage leaves rolled with bulgur wheat & parsley, simmered in spicy garlic - harissa sauce.

Squash & Grape Leaves Combo: a combination of stuffed grape leaves & baby squash, both stuffed with rice & lamb, simmered in lemon-garlic sauce.

Mansaf: toasted pita, rice pilaf, chunks of lamb, a homemade goat milk yogurt & toasted almonds.

Chicken or Lamb Fetti: toasted pita chips topped with Egyptian spiced rice, shredded chicken or lamb & yogurt-tahini sauce. Fresh parsley & roasted almonds garnish.

Choose chicken or lamb.

Beef Stew: a choice of - string beans - sweet peas - white beans or okra - stewed with fresh tomatoes, garlic & beef.

Baked Mediterranean Eggplant: thinly sliced eggplant layered with ground lamb, tomatoes, potatoes & Tanoreen spices, topped with toasted pine nuts. One of our most popular entrees at the restaurant!

Vegetarian Baked Mediterranean Eggplant: layers of eggplant, squash, potato, tomato, caramelized onion & toasted nuts.

Mediterranean Grilled Chicken: boneless chicken breast, basil pesto, sun-dried tomatoes & mushrooms.

Chicken Rollatini: marinated & breaded chicken cutlet rolled with a mixture of cheeses, basil, garlic, & herbs, then baked in fresh tomato sauce.

Sautéed Shrimp: shrimp sautéed in garlic sauce.

Baked Salmon: pesto-marinated salmon baked with fresh artichoke hearts, garlic & tomato.

Sayadiyya: "the fisherman's meal." Rice sautéed with shredded grouper, caramelized onion & Tanoreen spices, topped with fresh fish fried fillet.

Samake Harra: fresh whole fish stuffed or filet baked with walnuts, cilantro, peppers, garlic & lemon. (variety depends on market availability)

*****Rice pilaf for stews and grills should be ordered separately.**

GRILLED ENTREES

Kafta Kabob: ground lamb meat - onions - parsley - Tanoreen spices **Chicken Kabob:** cubed chicken breast - lemon - olive oil - Tanoreen spices **Shish Kabob:** cubed leg of lamb - olive oil.

Grilled Lamb Chops: house marinated lamb chops.

Grilled Combo: a grilled combination platter that includes kafta kabob, chicken kabob & shish kabob.

SIDE DISHES

Green Beans: fresh beans, coriander, garlic & toasted slivered almonds.

Spinach: fresh spinach, garlic & olive oil.

Dandelion: fresh dandelion, olive oil, caramelized onion.

Okra: baby okra sautéed with garlic & fresh tomato.

Lentil pilaf: whole lentils, Egyptian rice, caramelized onions.

Shulbato: bulgur wheat, fresh tomato, chickpeas & roasted vegetables.

Rice Pilaf: Egyptian rice simmered with vermicelli noodles.

Yogurt Sauce: house-made yogurt with diced cucumbers, garlic & mint.

Orzo: orzo, artichoke hearts, sundried tomato, fresh basil.

Basmati Rice: basmati, olive oil, saffron. Vegan and gluten-free.

Vegetables according to market & seasonal availability

DESSERTS

Knafeh: shredded filo dough stuffed with two kinds of cheese & baked in the oven until golden brown & soaked in a spice infused, orange blossom simple syrup. (make sure you have a knife & spatula on hand.)

Walnut Knafeh: a twist on the classic. Shredded dough stuffed with walnuts, raisins, & sweet spices. (make sure you have a knife & spatula on hand.)

Harissa: fresh baked semolina coconut cake soaked in syrup & topped with toasted almonds.

Macaroni Cookies: dairy-free cookie made of flour, olive oil & anise seeds.

Date Roll: homemade farina dough rolled around fresh dates combines with sweet spices.