



COLD APPETIZERS

BABA	15
<i>Grilled eggplant, tahini, lemon, garlic. (VG, GF)</i>	
HUMMUS	14
<i>Pureed chickpeas, tahini, lemon, garlic. (VG, GF)</i>	
TABOULEH SALAD	18
<i>Chopped parsley, mint, onion, tomato bulgur, lemon, olive oil. (VG)</i>	
FETA SALAD	15
<i>Feta cheese, tomato, fresh zaatar leaves, olive oil. (VT, GF)</i>	
MAKDOUS	15
<i>Olive oil cured stuffed eggplant, garlic, walnuts, harissa. (VG, N, GF)</i>	
LABANEH	15
<i>Yogurt spread, mint, olive oil. (VT, GF)</i>	
FATOUSH SALAD	18
<i>Lettuce, tomato, cucumbers, onion, mint, sumac, pita, lemon, olive oil dressing. (VG)</i> <i>Add Grilled Chicken +8 or Feta Cheese +6</i>	
VEG GRAPE LEAVES	15
<i>Rice, parsley, onions, tomatoes. (VG, GF)</i>	
CAULIFLOWER SALAD	16
<i>Fried florets, tahini, pomegranate molasses. (VG, GF)</i>	
BRUSSELS SPROUT	16
<i>Fried, tahini-yogurt-pomegranate, garlic-toasted panko. (D, W, VT)</i>	
MHAMMARA	18
<i>Chunky spread of red bell pepper, walnut, pomegranate molasses. (VG, W)</i>	

WARM APPETIZERS

FRIED CAULIFLOWER STEAK	20
<i>Panko breaded, herbs, parmesan, tahini sauce, pomegranate molasses, spicy harissa. (VT, D, W)</i>	
EGGPLANT NAPOLEON	20
<i>Layers of crispy breaded eggplant, baba, tomato-basil salad. (VT, D, W, EGG)</i>	
MEAT GRAPE LEAVES	15
<i>Rice, lamb, spices, lemon garlic broth. (GF)</i>	
FALAFEL <i>SM 5 pieces LG 10 pieces</i>	12/18
<i>Crispy chickpea patties, tahini sauce & toppings. (VG, GF)</i>	
FRIED KIBBIE BALLS	12
<i>Finely ground lamb & bulgur shell, lamb, almonds, & onion. (N,W)</i>	
COMBO PIES	14
<i>Flatbread topped with: Lamb (N) - Spinach (VG) - Feta cheese (VT, D)</i>	
SHULBATO	14
<i>Bulgur wheat pilaf, tomato sauce, vegetables, chickpeas. (VG)</i>	
LENTIL MUJADDARA	14
<i>Lentils, rice, caramelized onion. (VG, GF)</i>	
CRISPY FRIED HALLOUMI	16
<i>Cheese plate, fresh vegetables, olives. (GF)</i>	
SCHWARMA SLIDERS	18
<i>Mini pita, Amba-marinated filet mignon, tahini, toppings. (W)</i>	
MUSAKHAN	22
<i>Flat bread topped w/ sumac shredded chicken, caramelized onions, almonds. (N)</i>	
CHICKEN FINGERS & FRENCH FRIES	18
<i>Pesto marinated, panko breaded chicken cutlet strips. (W, D, EGGS)</i>	
PUREED LENTIL SOUP	8
<i>Red lentil, carrot, coriander. (VG, GF)</i>	

ENTREES

LAMB BAKED EGGPLANT	32
<i>Layers of eggplant, tomato, potato, ground lamb, onions, Tanoreen spices, toasted almonds. W/rice. (N)</i>	
VEGAN BAKED EGGPLANT	26
<i>Layers of eggplant, tomato, potato, zucchini, onion, bell pepper w/Tanoreen spices and toasted almonds. W/basmati rice. (VG, N)</i>	
STUFFED CABBAGE	28
<i>Rolled leaves, rice, spiced-lamb, garlic sauce. (GF)</i>	
BAKED KIBBIE	32
<i>Layered finely ground lamb & bulgur wheat with lamb, onions, nuts & spices. W/tomato salad. (N, W)</i>	
SHEPHERD’S PIE	32
<i>Garlic mashed potatoes, carrots, peas, spiced lamb, almonds. W/ tomato salad. (GF,N)</i>	
MEDITERRANEAN GRILLED CHICKEN	28
<i>Pesto marinated chicken, sun-dried tomatoes, mushrooms. (GF, N) W/rice. (D)</i>	
FETTI	34/30
<i>Toasted pita, rice & vermicelli pilaf topped with your choice of lamb or chicken, yogurt-tahini, toasted almonds. (N, D, W)</i>	
VEGAN COMBO	28
<i>Shulbato, lentil pilaf, veg grape leaves, dandelion, tomato salad. (VG)</i>	
BAKED KAFTA TAHINI	30
<i>Lamb, parsley, and onion kafta patty, potato, tahini-pomegranate-harissa sauce. W/rice.*</i>	

FROM THE GRILL

<i>All grilled entrees served with rice pilaf & tomato salad. Half portions available for lunch (except chops & combo) 12pm-4pm</i>	
CHICKEN KABOB	28
<i>Marinated chicken cubes.</i>	
SHISH KABOB	34
<i>Marinated lamb cubes.</i>	
KAFTA KABOB	32
<i>Ground lamb, onion, parsley.</i>	
GRILLED COMBO	38
<i>A combination platter of our grilled entrees, kabob, chicken & shish.</i>	
LAMB CHOPS	46
<i>(Limited Availability) house marinated lamb chops, roasted baby potatoes, tomato salad & rice.</i>	
DIPPING SAUCES <i>V,GF (except garlic)</i>	2
<i>spicy harisa, tahini, basil, garlic</i>	
FROM THE SEA	
GARLIC SHRIMP	
<i>Sautéed with lemon garlic sauce. (D, W) W/rice. (D)</i>	
SAYADIYYA	34
<i>“The fisherman’s meal.” Rice sautéed with shredded fish, caramelized onion, almonds & spices, served with fried Red Snapper filet and tomato salad. (GF, N) Can be served with whole fried fish of the day. MP</i>	
WHOLE FISH	MP
<i>Baked or fried. Inquire about availability. Served with rice or salad.</i>	

SIDES

SAUTÉED SPINACH or DANDELION	14	BASMATI RICE	12
<i>(VG, GF)</i>		<i>Saffron scented. (VG, GF)</i>	
ARABIC TOMATO SALAD	15	YOGURT	6
<i>Cucumbers, onions, mint, lemon, olive oil. (VG, GF)</i>		<i>W/mint & cucumber. (GF)</i>	
<i>Add feta +4</i>		FRENCH FRIES <i>(V,GF)</i>	8
RICE PILAF	12		
<i>with wheat vermicelli noodles. (D, W)</i>			

BRUNCH

Served Sat-Sun 12pm - 3pm

FOUL MUDAMMAS	EGGS & POTATOES	HUMMUS WITH MEAT
<i>Stewed fava beans, lemon, olive oil, garlic. (VG, GF)</i>	<i>Scrambled with onions & garlic. (GF)</i>	<i>Hummus, spiced lamb, almonds, olive oil. (GF)</i>
14	15	18

VG = Vegan
VT = Vegetarian
N = Contains Nuts (Almonds)
D = Contains Dairy
W = Contains Wheat
GF = Gluten-Free

* Inquire about gluten-free substitutions.
Please inform your server of any food allergies.
For your convenience, gratuity added to parties of 6+

CHEF RAWIA & JUMANA BISHARA
PROPRIETORS, ESTABLISHED 1998

Visit our takeout area for signature Tanoreen spices, grab and go items, cookbooks, gift cards and more. As a customer incentive, we offer a discount for cash or in-store gift card payments. Prices displayed are the cash discount and credit price. A 3.95% convenience fee will be added if you pay by credit/debit card.