

TANOREEN

R E S T A U R A N T

Middle Eastern Cuisine with Mediterranean Aromas

DESSERT MENU

KNAFEH

A HOUSE SPECIALTY, KNAFEH IS CRISPY LAYERS OF FILLO DOUGH STUFFED WITH RAWIA'S HOMEMADE SWEET CHEESE, SOAKED IN ORANGE BLOSSOM SYRUP & TOPPED WITH CRUNCHY PISTACHIOS.

(AS SEEN ON THE FOOD NETWORK'S 'BEST THING I EVER ATE'!)

\$12 LARGE / \$8 SMALL - ALLOW APP. 15 MINUTES BAKE TIME

SAHLAB

SWEET MASTIC FLAVORED CUSTARD GARNISHED WITH PISTACHIOS AND ROSEWATER SYRUP. \$6

BAKLAVA

LAYERS OF FILLO DOUGH STUFFED WITH CASHEWS, ALMONDS & CINNAMON. \$5

HARISSA

GRANDMA'S RECIPE! A SEMOLINA COCONUT CAKE SOAKED IN ROSEWATER SYRUP & TOPPED WITH PISTACHIO. \$6

MIDDLE EASTERN ICE CREAM

ONE SCOOP EACH OF PISTACHIO, CHOCOLATE & ASHTA (SWEET CREAM) FLAVORED ICE CREAM SPRINKLED WITH PISTACHIO. \$8

SIGNATURE DESSERT COCKTAILS - \$10

CAFÉ ARABICA: ARABIC COFFEE, TEQUILA, HAZELNUT, CARDAMOM

CRÈME D'ARAK: ARAK, IRISH CREAM, KAHLUA

CHOCOLATA: ABSOLUT RASPBERRY, GODIVA, CHAMBORD, FRESH BERRY