

TRADITIONAL HOME-STYLE MIDDLE EASTERN COOKING
LUNCH/DINNER MENU

COLD APPETIZERS

BABA GHANOUGE *Smokey grilled eggplant pureed with tahini, lemon & garlic.* 9 ✓ GF

HUMMUS *Creamy chickpea puree blended with tahini, lemon & garlic.* 8 ✓ GF

TABOULEH *Chopped parsley, mint, onion, bulgur wheat, lemon-olive oil.* 10 ✓

FETA CHEESE SALAD *Feta cheese, tomato, zaatar, red onion, cucumber, lemon-olive oil.* 10 ✓ GF

TURKISH SALAD *Spicy pepper harissa & tomato spread with cucumber & red onion.* 8 ✓ GF

MAKDOUS *Olive oil pickled eggplant, stuffed with garlic, walnuts & red pepper.* 9 ✓ GF N

LABANEH *Middle Eastern yogurt spread topped with mint & a drizzle of olive oil.* 8 ✓ GF

OLIVE SPREAD *Black olives, red onion, extra virgin olive oil, garlic, Tanoreen spices.* 8 ✓ GF

FATOUSH SALAD *Lettuce, tomatoes, cucumbers, parsley, mint, sumac, toasted pita, lemon-olive oil.* ✓
SM: 10 **LG:** 14 **Add chicken:** SM: 14/ LG: 18 / **Add feta:** SM 13 / LG 16

VEG GRAPE LEAVES *Rolled with rice, parsley, onions, tomatoes & stewed in lemon-olive oil.* 9 ✓ GF

CAULIFLOWER SALAD *Caramelized florets with lemony tahini & sweet pomegranate molasses.* 9 ✓ GF

BRUSSELS SPROUT *Fried sprouts, tahini-yogurt-pomegranate sauce & panko breadcrumbs.* 10 ✓

MHAMMARA *Rich spread of red bell peppers, walnuts, pomegranate molasses & Tanoreen spices.* 10 ✓ N

HOT APPETIZERS

EGGPLANT NAPOLEON *Crispy breaded eggplant, baba ghanouge, & tomato & basil salata.* 12 ✓

MEAT GRAPE LEAVES *Rolled with rice, lamb & Tanoreen spices & stewed in lemony broth.* 10 GF

FALAFEL *Crispy chickpea patties served with tahini sauce & toppings.* SM 8 / LG 12 ✓ GF

KIBBIE *A shell of finely ground lamb, bulgur & spices stuffed with lamb, pine nuts, almonds & onion.* 9 N

SUJOK *Dried Armenian beef sausage, sautéed with garlic, olive oil & spicy hot harissa.* 12 GF

SAMBOSEK *Crisp dough pockets filled with vegetables ✓ OR lamb, Tanoreen spices, cilantro-basil dip.* 8

MINI PIES *Homemade flatbread topped with: Lamb N – Spinach ✓ – Feta cheese ✓ - Combination of three - 8*

SHULBATO *Bulgur wheat pilaf stewed with tomato sauce, chickpeas, bell peppers, & eggplant.* 9 ✓

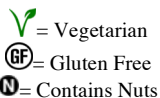
LENTIL PILAF *Lentils slow simmered with rice, frizzled onions & Tanoreen spices.* 9 ✓ GF

CRISPY HALLOUMI CHEESE *Fried halloumi served with fresh vegetables & kalamata olives.* 12 ✓ GF

SCHWARMA SLIDERS *Mini pita with Amba-marinated filet mignon with tahini & traditional toppings.* 3/15

MUSAKHAN *A Tanoreen specialty! Homemade flat bread topped with sumac spiced shredded chicken, slow cooked onions & roasted almonds.* 14 N

CHICKEN FINGERS & FRENCH FRIES 12



CHEF RAWIA BISHARA

FOR YOUR CONVENIENCE, GRATUITY ADDED TO PARTIES OF SIX OR MORE



ENTREES

- BAKED MEDITERRANEAN EGGPLANT** Thinly sliced eggplant, layered multiple times with Tanoreen spiced ground lamb, onion, bell pepper, tomato, potato & toasted almonds. 22 **Available Vegetarian** W/rice.* **N** 21
- BAKED KAFTA** Finely ground lamb, onions & parsley, baked with potatoes in tahini OR tomato sauce. W/rice.* 23
- STUFFED CABBAGE** Cabbage leaves rolled with rice, lamb with Tanoreen spices, garlic & lemon. 21 **GF**
- SHEPHERDS PIE** Garlic mashed potatoes layered with Tanoreen spiced lamb & almonds, baked. W/salad. 21 **GF** **N**
- BAKED KIBBIE** Finely ground lamb & bulgur wheat layered with lamb, onions, nuts & spices. W/salad. 24 **N**
- OKRA** Baby okra stewed with fresh tomato, braised lamb chunks & Tanoreen spices. W/rice.* 22
- VEGETARIAN COMBO** Combo of shulbato, lentil pilaf, veg grape leaves, dandelion & salad. 21 **V**
- MEDITERRANEAN GRILLED CHICKEN** Pesto marinated chicken, sundried tomato & mushrooms. W/rice.* 21
- FETTI** Toasted pita with rice & shredded CHICKEN **OR** LAMB, with yogurt-tahini sauce & almonds. 24/26 **N**
- SQUASH YOGURT** Baby squash stuffed with lamb & nuts stewed in a homemade yogurt-garlic sauce. W/rice.* 26 **N**
- KIBBIE YOGURT** Mini kibbie balls stewed in a homemade yogurt-garlic sauce. Served with rice. 26 **N**

GRILLED ENTREES

- KABOB** Ground lamb, onion, parsley & Tanoreen spices. 24
- CHICKEN KABOB** Marinated chicken cubes. 21
- SHISH KABOB** Marinated lamb cubes. 24
- GRILLED COMBO** A combination platter of our grilled entrees, kabob, chicken kabob & shish kabob. 24
All grilled entrees served with rice & vermicelli pilaf & tomato salad.
Half portions (except combo) available for lunch 12pm-4pm - 14

FROM THE SEA

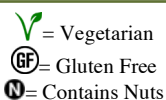
- SHRIMP** Sautéed with a whole lot of garlic, herbs & lemon. Served with rice. 24 **V**
- SAYADIYYA** "The fisherman's meal." Rice sautéed with shredded fish, caramelized onion, toasted almonds & Tanoreen spices, with fried grouper filet. 26 (Can be served with whole fish of the day \$28+) **V** **GF** **N**
- WHOLE FISH** Red Snapper • Striped Bass • Porgies • Bronzini (Subject to availability) **V** **GF**
All fish is fried & served with salad & tahini/parsley dipping sauce. Whole fish can be baked (allow 45 minutes)

SIDES

- Sautéed **SPINACH** **OR** DANDELION 10 **V** **GF**
- ARABIC TOMATO SALAD** Chopped tomatoes, cucumbers, onions, mint lemon-olive oil. 9 **V** **GF**
Add feta cheese - 4
- RICE PILAF** with sha'reeya (vermicelli) noodles 8 **V**
- YOGURT** Homemade with mint & cucumber 4/8 **V** **GF**
- FRENCH FRIES** 7 **V** **GF**

BRUNCH

- FOUL MUDAMMAS** Stewed fava beans with lemon-olive oil garlic & parsley. 10 **V** **GF**
- EGGS & POTATOES** Eggs scrambled with potatoes, onions & garlic. 12 **V** **GF**
- HUMMUS WITH MEAT** Hummus topped with spiced lamb, pine nuts & olive oil. 14 **GF** **N**
- Served Sat-Sun 10:30am – 2pm*



**Items served with rice can be substituted with salad to be gluten free.*

FOR YOUR CONVENIENCE, GRATUITY ADDED TO PARTIES OF SIX OR MORE

