TAWLE MENU

FROM THE KITCHEN

Mouneh ˜

assorted pickled vegetables

Honey Soaked Dates

wildflower honey, maldon sea salt

Herb plate

mint, parsley, scallion, radish

Cucumber Salad

cucumber, lemon, oil, mint, orange blossom

Lentils with Toasted Couscous ˜ ^

yellow & black lentils, ezme, lemon, sumac

SPREADS

Hummus ˜

chickpeas, tahini, lemon

Muhamarra * ˜

walnut, roasted red pepper, pomegranate molasses

Walnut Casik * + ˜

kefir labne, fresh herbs, Persian cucumber

FROM THE FIRE

Halloumi * + ˜

Egyptian dukkah, wildflower honey

Chicken Shish Taouk ˜

garlic, fenugreek, pomegranate molasses

Hearth Roasted Asparagus

labne, chermoula, crispy shallots

CENTER PLATE
(CHOOSE ONE)

Grilled Butterflied Bronzini ˜

red shatta, oranges, sumac, cumin

Ribeye

adjika, blue fenugreek

Whole Cauliflower ˜

hearth roasted, turmeric, tahini, zhough, za'atar

Lamb Shoulder ˜

Syrian seven spice, sumac onions & herbs
($20 extra per person)

Ask your server for information on tonight's beverage package options:

Do You Trust Us? $75
Seemingly Familiar $55
Free Spirited (NA) $25

CONDIMENTS

Toum ˜

garlic, oil, lemon

Chermoula ˜

lemon, garlic, parsley, saffron

Tahina ˜

sesame, lemon, olive oil

Harissa ˜

roasted red pepper, serrano, smoked paprika

(˜) contains allium (*) contains nuts (+) contains dairy (^) contains gluten

Please notify us of any food allergies. Note that due to our tiny kitchen there is the potential for allergen cross contamination. Consuming raw or undercooked meats, pultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

An 8% service fee is added to every check and will be used to compensate our hardworking team. Any gratuity you choose to leave will go directly to the staff, both front and back of house. We are committed to providing a stable and equitable pay structure, and we appreciate your support!