

# TAWLE

## MENU

\$95 per person



### MEZZE

#### Mounneh ~

assorted pickled vegetables

#### Herb Plate ~

mint, parsley, scallion, radish

#### Honey Soaked Dates

wildflower honey, maldon sea salt

#### Halloumi ~ \* +

Egyptian peanut dukkah, wildflower honey

OUR FRESHLY BAKED TONE BREAD,  
WARM FROM THE HEARTH, IS READILY  
AVAILABLE TO ACCOMPANY EVERY BITE!

### SALADS

(SELECT ONE FOR THE TABLE)

#### Chopped Salad ~+

Persian cucumber, radicchio, avocado, radish,  
mint, labneh ranch, crispy chickpeas

#### Itch Salad ~ ^

bulgar wheat, roma tomatoes, red  
pepper vinaigrette

### CONDIMENTS

(SELECT THREE FOR THE TABLE)

**Toum ~ Tahina ~ Harissa ~ Zhough ~ Chermoula ~**

### CENTER PLATES

(SELECT ONE FOR THE TABLE)

#### Sayadieh ~

grilled butterflied branzino, red shatta, oranges,  
sumac, cumin

#### Ribeye

adjika, blue fenugreek

#### Whole Cauliflower ~

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

#### Whole Roasted Chicken ~

turmeric, coriander, toum

#### Lamb Shoulder ~

Syrian seven spice, sumac onions, mint  
& parsley

\$20 additional per person

### SPREADS

(SELECT THREE FOR THE TABLE)

#### Hummus ~

Kurdish toasted sesame tahini, chickpeas, lemon

#### Havuc ~ ^

carrots, garlic, lemon, crispy onions

#### Beet Borani ~ +

nigella seeds, fresh dill, olive oil

#### Walnut Casik ~ \* +

kefir labne, fresh herbs, Persian cucumber

#### Muhammara ~ \*

walnuts, roasted red pepper, pomegranate molasses

### KEBABS

(SELECT ONE FOR THE TABLE)

#### Chicken Shish Taouk ~

garlic, fenugreek, pomegranate molasses

#### Omani Shrimp ~

dried lime, tamarind, chiles

### VEGETABLES

(SELECT ONE FOR THE TABLE)

#### Fire Roasted Asparagus ~ +

chermoula, kefir labne, crispy shallots

#### Charred Carrots ~

harissa, lemon, chive

### DO YOU TRUST US?

AN EXPERIENCE THAT INVITES GUESTS TO  
TAKE A TRIP INTO THE UNEXPECTED.. A  
BEVERAGE TOUR OF FRESH PERSPECTIVES  
AND UNFAMILIAR PLACES. \$75

(-) 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, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. **A service fee of 20% is added to every check. This fee is used to pay all non-management employees in the form of wages and benefits. We are committed to providing a stable and equitable pay structure, as the city constantly changes its laws and regulations around small businesses. This structure ensures consistency for our staff across both the kitchen and dining room. We have included an optional tip line if you would like to acknowledge exceptional hospitality. We appreciate your support!**