



Starters

ALL DIPS SERVED WITH BREAD

6 SIDE SAMPLER 16

Sample 6 of our most popular side dishes: roasted beets, hummus, labne, baba ganoush, moutabal ruman, and matbukha

HUMMUS 9-13

Organic Garbanzo beans, tahini, extra virgin olive oil

Classic 9 Lamb 13 Chicken Liver 12 Mushroom 10

LABNE 9

A reduction of organic yogurt topped with za'atar and extra virgin olive oil

BABA GANOUSH 10

Smoked eggplant dip with tahini, and olive oil

MOUTABAL RUMAN 11

Smoked eggplant dip with garlic, parsley, lemon and pomegranate seeds

ZAHRA 8

Roasted cauliflower topped with tahini sauce and roasted pine nuts

MATBUKHA 8

Grilled tomatoes, red bell peppers, onions, garlic, parsley, and cilantro

EGGPLANT MATBUKHA 8

Roasted eggplant, tomatoes, onions, bell peppers and carrots

SAMBUSAK 9

Mediterranean turnovers stuffed with ground beef and onion

VEGETARIAN SAMBUSAK 8

Mediterranean turnovers stuffed with potatoes, mushrooms, and onions

KIBBEH 10

Bulgur shell with lamb, onions, parsley, and pine nuts served over mint infused yogurt

ZUCCHINI GEMISTA 8

Stuffed zucchini with seasoned rice, Mediterranean spices parsley and mint, topped with aged yogurt

SHAWARMA TACO 5-6

Thinly sliced lamb or turkey topped with onions, tomatoes, pickled cucumber, and house dressing
Turkey 5 Lamb 6

FALAFEL TACOS 4

Falafel tacos including falafel, tomatoes, pickled cucumber, cabbage and tahini sauce

Salads & Soup *Add-ons Chicken 6 | Falafel 5

SHAWARMA SALAD 16-19

Grilled turkey or lamb over romaine hearts, with tomatoes, cucumbers, parsley, cilantro, and our house dressing

Turkey 16 Lamb 19

LENTIL SALAD 13

Mix of green and red lentils tossed with olive oil, balsamic glaze, chopped cucumbers, tomatoes, garlic, parsley and feta cheese

BEET SALAD 14

Roasted red beets, arugula, fresh mandarins, almonds, olive oil, balsamic glaze, finished with goat cheese

FATTOUSH 15

Chopped romaine lettuce, tomatoes, cucumbers, mint, cilantro, parsley, onions, pita croutons, and feta cheese

HALOUMI SALAD 16

Romaine hearts, tomatoes and cucumbers, topped with za'atar and fried haloumi cheese

TABBOULEH 11-13

Parsley, mint, green onions, cucumbers, tomatoes, tossed with bulgur

Substitute quinoa +2

FALAFEL SALAD 15

Falafel served over romaine hearts, tomatoes, cucumbers, parsley, cilantro—topped with tahini sauce

GARGEER SALAD 13

Arugula mixed with red onions, red bell peppers, black olives, extra virgin olive oil, sumac and Za'atar

PALESTINIAN SALAD 10

Finely chopped tomatoes, cucumbers, green onions, romaine lettuce, parsley and mint, tossed with lemon juice and extra virgin olive oil

SOUP OF THE DAY 5-7

Ask your server about our soup of the day selection

Cup 5 Bowl 7

Many of our dishes include **Halal meat**, are **gluten free**, and/or are **vegetarian or vegan**—please inquire with your server for any special dietary requests or needs.

18% Gratuity will be added for parties of 6 or more | Corkage fee 15



Signature Dishes

MANSAF 29

Slow-roasted tender lamb shank served over smoked green freekeh topped roasted pine nuts and almonds served with side of aged yogurt

MOGHRABIEH 26

Boneless, free-range, half-chicken served over pearl couscous, topped with a variety of squashes, carrots, celery, and garbanzo beans

BAMIEH 16-22

Lamb, grilled okra, tomatoes, onions, garlic, and red bell pepper, with seasoned rice

Lamb 22 | Vegetarian 16

MOUSSAKA 18-22

Lamb layered with sweet eggplants and creamy béchamel sauce, baked together until golden perfection

Lamb 22 | Vegetarian 18

RED BELL PEPPER GEMISTA 12-14

Greek style stuffed bell peppers with seasoned rice, Mediterranean spices and ground beef

Beef 14 | Vegetarian 12

TAGLIATELLE PASTA 16

Fresh Italian Tagliatelle pasta with chicken meatballs and marinara sauce.

FELLINI PASTA 18

Fresh Italian Tagliatelle pasta, with slow cooked Fellini meat sauce

PRAWNS & PORCINI PASTA 22

Fresh Italian Tagliatelle pasta topped with tiger prawns and porcini mushrooms, finished with cream sauce.

Side Dishes

ROASTED BEETS 4

Marinated beets with cumin parsley & extra virgin olive oil

MEDITERRANEAN COLESLAW 3.5

Finely chopped white cabbage mixed with our red bell pepper paste, spices and olive oil

CLASSIC HUMMUS 4

Organic garbanzo beans, tahini, extra virgin olive oil

LABNE 4

A reduction of organic yogurt topped with za'atar and extra virgin olive oil

BABA GANOUSH 4

Smoked eggplant dip with tahini, and olive oil

MOUTABAL RUMAN 4

Smoked eggplant dip with garlic, parsley, lemon and pomegranate seeds

MATBUKHA 4

Grilled tomatoes, red bell peppers, onions, garlic, parsley and cilantro

EGGPLANT MATBUKHA 4

Roasted eggplant, tomatoes, onions, red bell peppers and carrots

From the Grill

CHICKEN SKEWER 17

Grilled free-range chicken breast seasoned with Mediterranean spices—over rice, zucchini & tomatoes
additional skewers 9 ea.

KUFTA SKEWER 20

Grilled ground beef & lamb seasoned with Mediterranean spices—over rice, zucchini & tomatoes
additional skewers 12 ea.

LAMB SKEWER 21

Grilled lamb seasoned with Mediterranean spices—over rice, zucchini & tomatoes
additional skewers 12 ea.

BEEF SKEWER 18

Grilled grass-fed Angus beef seasoned with Mediterranean spices—over rice, zucchini & tomatoes
additional skewers 11 ea.

SKEWER COMBO 25

Your choice of two meats—beef, kufta or chicken—served over rice, zucchini & tomatoes, and seasoned with Mediterranean spices

BRANZINO (whole fish) 32

Branzino (European Sea Bass) is an iconic Mediterranean fish with delicate, white flesh and a mild flavour. We serve ours hot off the grill, whole, de-boned—topped with a basil-lemon garlic sauce over arugula

TAMRA BURGER 14

Grilled grass-fed beef and lamb seasoned with Mediterranean spices topped with arugula, tomatoes, red-onions and Tamra-sauce, on a ciabatta bun

Served with a choice of side salad or fries

Add feta or goat cheese 1

Extras

Pita Bread 3

French Fries 5

Seasoned Rice 4

Freekeh 4

Cous Cous 4

Side of Falafel 5



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