



## 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

### 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 TACO 4

Falafel taco 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 | \*4% Labor Surcharge  
\*beginning 06/23/2021 to help with increasing cost of labor and operations



## 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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