



Starters

ALL DIPS SERVED WITH BREAD

6 SIDE SAMPLER 14

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

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 6

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

EGGPLANT MATBUKHA 7

Roasted eggplant, tomatoes, onions, bell peppers and carrots

Salads

*Add-ons Chicken 6 | Falafal 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 12

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

GRILLED BAMIEH 12

Grilled okra tossed with parsley, cilantro, mint leaves, tomatoes, olive oil, balsamic glaze, finished with lemon zest

BEET SALAD 13

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

FATTOUSH 14

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

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

DOLMAH 10

Grape leaves stuffed with seasoned rice, Mediterranean spices, parsley, mint, and served over dill 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

FALAFAL TACO 4

Crispy blend of organic garbanzo beans, tomatoes, pickled cucumber, cabbage red bell pepper paste slaw tahini sauce

TABBOULEH 10-12

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

Substitute quinoa +2

FALAFAL SALAD 15

Falafel balls served over romaine hearts, tomatoes, cucumbers, parsley, cilantro and 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 9

Finely chopped tomatoes, cucumbers, green onions, romaine lettuce, parsley and mint, all 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



Laffas (Wraps) & Bowls

ALL LAFFAS SERVED IN HOMEMADE TABOON BREAD WITH CHOICE OF SIDE SALAD OR FRIES

SHAWARMA LAFFA 14-16

Thinly sliced lamb or turkey topped with onions, pickled cucumber, tomatoes, & house dressing

Turkey 14 | Lamb 16

FALAFAL LAFFA 13

Crispy blend of organic garbanzo beans & spices, with tomatoes, pickled cucumber, mediterranean coleslaw, and tahini sauce

ROASTED LAMB LAFFA 16

Sliced rotisserie leg of lamb, served with tomatoes, pickled cucumber, cabbage, red bell pepper paste and house dressing

KUFTA KEBAB LAFFA 16

Grilled finely ground beef and lamb seasoned with Mediterranean spices, served with cucumbers, tomatoes, parsley and tahini sauce

CHICKEN LIVER LAFFA 14

Sautéed chicken liver, caramelized onions, tomatoes, pickled cucumber, and house coleslaw

SHAWARMA BOWL 12-14

Seasoned rice, with Mediterranean coleslaw, chopped tomatoes, sumac onions, romaine lettuce, and your choice of meat: Turkey 12 | Lamb 14

From the Grill

CHICKEN SKEWER 16

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

KUFTA SKEWER 18

Grilled ground beef & lamb seasoned with Mediterranean spices—over rice, zucchini & tomatoes
additional skewers 11 ea.

BEEF SKEWER 17

Grilled grass-fed Angus beef seasoned with Mediterranean spices—over rice, zucchini & tomatoes
additional skewers 10 ea.

SKEWER COMBO 23

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

BRANZINO (whole fish) 30

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

KUFTA BURGER 13

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

Signature Dishes

MOGHRABIEH 25

Boneless, free-range, Half-chicken served over a bed of pearl couscous. Topped with a variety of squashes, carrots, celery, and garbanzo beans. The dish is finished with chicken stock reduction

BAMIEH 16-22

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

Lamb 22 | Vegetarian 16

MOUSSAKA 18-21

Layers of lamb cooked in a tomato based sauce, layered with sweet eggplants and creamy béchamel sauce, baked together until golden perfection

Lamb 22 | Vegetarian 16

RED BELL PEPPER GEMISTA 12-14

Greek style stuffed bell peppers with seasoned rice, Mediterranean spices and ground beef— topped with a reduction of tomato sauce

Beef 14 | Vegetarian 12

Side Dishes

ROASTED BEETS 4

Marinated beets with cumin parsley and extra virgin olive oil

TABBOULEH 4

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

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

Extras

Pita Bread 3

French Fries 5

Seasoned Rice 4

Freekeh 4

Cous Cous 4

Side of Falafal 5



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