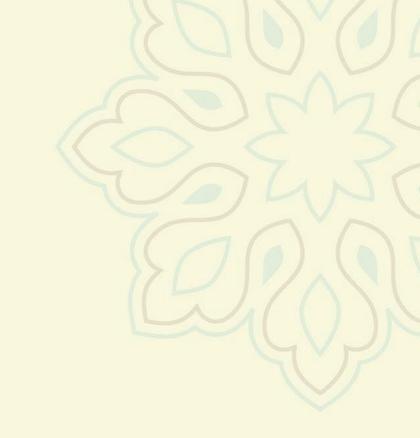


Welcome to Tambourin, our Levantine cuisine lounge and restaurant.

"Levantine cuisine, also known as Bilad ash-Sham is an ethnic cuisine, from region that shared many culinary traditions before and during the Turkish-Ottoman Empire that continue carrying an influentially main stream character in majority of dishes today.

The cuisine features traditional blending recipes and flavors from Lebanon, Cyprus, Syria, Jordan, Israel and Palestine"





COLD MEZZEH

Hummus Y Boiled chickpeas blended with tahina sauce, lemon juice and olive oil	850
Hummus Cumin Boiled chickpeas blended with tahina sauce, cumin, lemon juice and olive oil	850
Hummus Beiruti 🗸 Boiled chickpeas blended with tahina sauce, chopped parsley, tomato, green chili, garlic and olive oil	850
Moutabel V Charcoal grilled eggplant with sesame paste, garlic, lemon, olive oil	850
Carrot Moutabel Y Boiled carrots blended with sesame paste, garlic, lemon, olive oil	850
Raheem (**) Chargrilled eggplant with diced tomatoes, sumac, pomegranate and olive oil	850
Labneh Bel Zaytoun V Homemade yogurt with black olives	900
Warak Enab B'zeit V Vine leaves stuffed with rice and vegetables, flavored with lemon and olive oil	900
Muhamarra (Y) (Some Walnuts, red peppers, pomegranate molasses and tomatoes	900
Jarjeer Bel Halloumi (Y) Fresh rucola leaves, lemon and olive oil topped with grilled halloumi cheese	900
Fattoush (**) Fresh greens, red radish, tomatoes, cucumber and crispy pita bread sprinkled with lemon olive oil dressing	900
Tabbouleh	900





Freshly chopped parsley with diced tomatoes, red onion, fresh mint, bulgur, lemon and olive oil

HOT MEZZEH

Fried Kebbeh Fried crushed wheat patties stuffed with lamb meat, onions and pine nuts	950
Sambousek Cheese Y Fried pastry pocket stuffed with feta cheese and mint	950
Sambousek Meat Fried pastry pocket stuffed with lamb meat and pine nuts	950
Sawdat Dajaj Pan fried chicken liver with herbs, lemon juice and pomegranate molasses	950
Hummus awerma Boiled chickpeas blended with tahina sauce, lemon juice and olive oil with minced lamb meat	1050
Arayes Chargrilled Arabic bread stuffed with minced meat, tomatoes, mint and olive oil	850
Halloumi Meshwee Slices of grilled halloumi cheese	850
Jawaneh Dajaj Chicken wings with garlic, lemon, fresh coriander and spices	1000
Batata Harra Y Pan fried diced potatoes with chili, lemon, coriander, spices and pine nuts	850
Kraydes Kozbareia Sautéed butterfly shrimps with coriander, garlic and lemon	1650
Foul Medames Y Fava beans with olive oil and Arabic spices	850



SOUP

Chicken Orzo Soup

Chicken soup with, diced vegetables, orzo pasta and spices

Shorabat Adas 🔽

Oriental lentil soup

Moroccan Harira 🕜

Black lentil, fresh mint, coriander, tomato, chickpeas, vermicelli and spices

1000

950

950

FROM THE CHARCOAL GRILL

Kofta Khosh Khash Grilled minced lamb marinated with onion, parsley and seven spices	1850
Shish Tawook Grilled cubes of chicken breast marinated with garlic ad olive oil	1900
Kastaleta Grilled lamb chops with seven spices	2100
Dajaj Mosahab Grilled boneless chicken with garlic, lemon and olive oil	1900
Tambourin Mixed Grill (2 person) Lamb kebab, lamb shish kebab, shish tawook and lamb cutlet, served with oriental rice	3600

SEAFOOD

Samkeh Grilled with Tahin Sauce Chargrilled Red snapper fillet marinated with cumin, fresh coriander, lemon and olive oil	1900
Grilled Kraydes Stuffed grilled shrimps marinated with black pepper, lemon, carrots, cumin, garlic and olive oil	2400
Grilled Mixed Seafood platter Red snapper, calamari and shrimps served with sayadieh rice	2600





FATTAH

Fattah Bel Dajaj Chicken shawarma served with crispy pita bread, white rice and tahina yogurt sauce	1800
Fattah Hummus V Boiled chickpeas, oriental rice, crispy pita bread, pine nuts complimented with garlic	1500
yogurt sauce Fattah Bel Betenjan (V)	1500
Friend eggplant, oriental rice, topped with crispy pita bread, yogurt, complimented with butter dip and nuts	

SHAWARMA AND SANDWICHES

Chicken Shawarma Thin slices of chicken marinated with lemon, onions with potato fries and Arabic pickles	1800
Beef Shawarma Beef slices marinated with lemon, onions with potatoes fries and Arabic pickles	1800
Falafel (V) Golden fried chickpeas patties with tahina sauce, potato fries and Arabic pickles	1300

CHEF HANY'S SPECIALITIES

Koshary Black lentils, vermicelli, short pasta, rice, garlic, tomato sauce and fried onions	1800
Eggplant Moussaka Fried eggplant, garlic, tomatoes, onions, capsicum served with white rice	1800
Moroccan Vegetables tagine (Y) Cooked vegetables and spices like cumin saffron, coriander, lemon, green olives and ginger served with couscous	1500
Warak Enab Bel Reyash Vine leaves stuffed with rice served with lamb chops	2200
Egyptian Lamb Fattah Lamb shank served with rice and topped with crispy bread and garlic tomato sauce	2200
Lamb Mansaf Lamb shank served with rice and yogurt mansaf sauce	2200



DESSERTS

Roz Bel Laban Rice, milk, sugar and rose water served with crispy Kunafa	850
Kunafa Bel Jebneh Kunafa pastry, light halloumi cheese, drizzled with orange blossom syrup	900
Baklawa Layers of buttery, flaky phyllo pastry stuffed with pistachio and walnuts	950
Umm Ali Traditional Egyptian dessert with warm puff pastry and raisins	850
Seasonal Fruit Platter	850

Freshly sliced seasonal fruits





