
















tambourin

ROOFTOP LOUNGE & BAR

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



Vegetarian



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HOT MEZZEH

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



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SOUP

Chicken Orzo Soup

Chicken soup with, diced vegetables, orzo pasta and spices

1000

Shorabat Adas

Oriental lentil soup

950

Moroccan Harira

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

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 and 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



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FATTAH

Fattah Bel Dajaj

Chicken shawarma served with crispy pita bread, white rice and tahina yogurt sauce

1800

Fattah Hummus

Boiled chickpeas, oriental rice, crispy pita bread, pine nuts complimented with garlic yogurt sauce

1500

Fattah Bel Betenjan

Friend eggplant, oriental rice, topped with crispy pita bread, yogurt, complimented with butter dip and nuts

1500

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

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

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



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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

Freshly sliced seasonal fruits

850



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