

NINEVEH

ASSYRIAN

TLOKHE

red lentil soup 9

LAKHMA & DIP

barley and wheat house-made flat bread
served with choice of jajik, hummus,
baba ghanoush 8
all three 20

BAGILLEH

fried fava beans, house spice blend 8

ZEITOUN

warm marinated olives, herbs,
preserved lemon 7

QARNABEET

fried cauliflower, with lemon
garlic tahini, sumac, herbs 11

BADEMJAN

pickled eggplant stuffed with walnuts, garlic,
red pepper, on house preserved lemon labne
served with house-made flat bread 14

WINGS

pomegranate molasses
chicken wings 18

TORSHI

house pickled vegetables 7

HOUSE-MADE FLAT BREAD FROM THE SAJ

Plain 6

Za'atar 9

Za'atar And Cheese 13

FROM THE GRILL

order grilled specialties in ¼ lb, ½ lb and 1 pound increments

CHICKEN BREAST

yogurt marinated, house spice blend, herb yogurt,
house pickles, fresh herb salad 13 / 22 / 44

AHI

seared with saffron toum, house pickles,
fresh herb salad 14 / 27 / 52

SHRIMP

shawarma spiced shrimp zhoug, house pickles,
fresh herb salad 14 / 27 / 50

BEEF TENDERLOIN

baharat spiced, zhug, sumac onion, house pickles,
fresh herb salad 17 / 34 / 57

GRILLED KUFTA

ground lamb & beef patties, preserved lemon
yogurt, house pickles, fresh herb salad 12 / 20 / 40

CAULIFLOWER STEAK

spiced Carrot puree, zhug, house pickles,
fresh herb salad 15

AN ANCIENT PEOPLE

Assyrians are an indigenous ethnic group native to Mesopotamia, located between the Tigris and Euphrates river in modern day Iraq—the cradle of civilization. Our ancestry dates back to the bronze age, with a rich history intertwined with the Sumerians and Babylonians, chronicled in ancient stone inscriptions.

Through millenia, we are still here, living beside you in the modern age despite persecution, cultural erasure and ethnic cleansing in our homeland. We preserve our culture by celebrating our family, our history and our food—bringing you a taste of the Ancient Near East to the Pacific Northwest.



TAHINI PIE

JALLAB SAFFRON ICE CREAM FLOAT

11 each