

NINEVEH

ASSYRIAN

STARTERS

DOLMA

herb and rice stuffed grape leaves served on preserved lemon labneh 13

BADEMJAN

pickled eggplant, walnut, garlic, red pepper, on preserved lemon labneh with flatbread 14

SILKA SMOOKA

roasted beets, cucumber, endive, whipped feta, crumbled buffalo feta, with a spiced orange vinaigrette, mint, and urfa 18

CHICKPEA FRITTERS

crispy chickpea fritters, noomi basra aioli, red bell pepper, lime zest 7

QARNABEET

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

HALLOUMI

grilled halloumi cheese, butternut squash purée, pomegranate glaze, zhug, fried herbs 16

TLOKHEH

red lentil soup. Served with flatbread 11

WINGS

full chicken wings in pomegranate molasses sauce with pickled serrano and cilantro 19

GEZAREH B'DOOYSHA

Baharat roasted carrot and sweet potato on tahini, with brown butter dates, mint, and aleppo honey drizzle 14

FROM THE SAJ

HOUSE-MADE BARLEY AND WHEAT FLATBREAD

PLAIN 6 each or 3 for 15

ZA'ATAR 9

ZA'ATAR & CHEESE 13

LAKHMA & DIP

served with choice of cucumber yogurt, hummus, or baba ghanoush
single 8 all three 20

LAHAMAJEEN

ground lamb and beef topped flatbread with pomegranate molasses and mint 13

MUHAMMARAJEEN

vegan red pepper and walnut topped flatbread with pomegranate molasses and mint 13



AN ANCIENT PEOPLE

Assyrians are an indigenous ethnic group native to Mesopotamia, located between the Tigris and Euphrates rivers 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 millennia, 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 a taste of the Ancient Near East to the Pacific Northwest

SIDES

ZEITOUN (olives) 7

TORSHI (pickles) 7

EXTRA SAUCE 3

RICE 6

HERB SALAD 6

ROASTED VEGGIES 6

PITA CHIPS 6



SALADS

KALE TAHINI CAESAR

baby kale, tahini caesar dressing, kashkaval cheese, avocado, sumac onions, crispy garbanzo, and charred lemon 19
add a skewer | kufta or chicken +8

FATTOUSH

greens, lemon sumac dressing, cucumber, tomato, sumac onion, and crispy za'atar pita chips 16
add a skewer | kufta or chicken +8

DELICATA SQUASH

roasted squash, shaved cauliflower, herb salad, pistachios, kashkaval cheese, tahini, amba 19

ENTREES

NOONA SMOOKTA

pan seared mahi mahi in a roasted tomato, preserved lemon, and olive sauce. served with roasted vegetables and basmati rice 24

CAULIFLOWER STEAK

with spiced carrot purée, zhug, house pickles, fresh herb salad 17

FILET MIGNON

6oz filet served with compound butter, roasted vegetables, spiced fingerling potatoes 38

CHICKEN DAVANETA

grilled chicken breast with Assyrian golden spice, basmati rice, roasted veggies, and saffron toum 24

DUCK CONFIT BIRYANI

pomegranate glazed and served over vegetable biryani rice 28

HAREESA

traditional Assyrian chicken and barley porridge with toasted coriander and compound butter 19

FUL MEDAMMES

creamy fava beans with hummus, zhug, sumac onion, tomato, and basmati rice 19

1/2 RACK OF LAMB

with saffron basmati rice, roasted veggies, and butternut squash purée 32

SKEWERS

skewers served family style | add rice, roasted veggies, salad, or flatbread 6

CHICKEN BREAST

yogurt marinated, house spice blend, with saffron toum 8oz 22 / 16oz 43

GRILLED KUFTA

ground lamb & beef with preserved lemon yogurt 8oz 22 / 16oz 43

EGGPLANT

tamari marinated, pomegranate glaze, served with zhug 8oz 18 / 16oz 35

BEEF TENDERLOIN

baharat spiced, served with zhug, and sumac onion 8oz 34 / 16oz 57

MUSHROOM

tamari marinated, pomegranate glaze, served with zhug 8oz 22 / 16oz 43

DESSERT

TAHINI PIE

tahini cream, graham cracker crust, pistachio, rose petal, & rose whip 11

VEGAN TAHINI PIE

tahini coconut cream, gluten free date walnut crust, pistachio, rose, coconut whip 12

JALLAB SAFFRON ICE CREAM FLOAT

saffron ice cream and jallab soda 11

CRÈME BRÛLÉE

orange blossom custard with caramelized sugar top 12