

NINEVEH

ASSYRIAN

TLOKHE

red lentil soup 9

BAGILLEH

fried fava beans, house spice blend 8

DOLMA

herb and rice stuffed vine leaves
served on preserved lemon labne 12

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 19

TORSHI

house pickled vegetables 7

ROASTED BEET SALAD

with whipped feta, crispy parsnips,
spiced orange dressing 16

FETA POTATOES

crispy fingerling potatoes on a bed of
creamy herb whipped feta 13

FROM THE SAJ

HOUSE-MADE BARLEY AND WHEAT FLATBREAD

LAKHMA & DIP

served with choice of jajik, hummus, or
baba ghanoush 8
all three 20

PLAIN 6 each or 3 for 15

ZA'ATAR 9

ZA'ATAR & CHEESE 13

LAHAMAJEEN

ground lamb and beef 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



ENTREES

CAULIFLOWER STEAK

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

1/2 RACK OF LAMB

with turmeric & caramelized onion mashed potatoes and house salad 32

NOONA SMOOKTA

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

FILET MIGNON

6oz filet served with roasted vegetables, turmeric & caramelized onion mashed potatoes 38

GARBANZO & ROOT VEGETABLE CURRY

with basmati rice 19

DUCK CONFIT BIRYANI

pomegranate glazed and served over vegetable biryani rice 27

AHI

6oz pan seared, served with saffron toum, house pickles, fresh herb salad 27

FROM THE GRILL

served family style garnished with fresh herb salad and house pickles

CHICKEN BREAST

yogurt marinated, house spice blend, served with herbed yogurt, 8oz 22 / 16oz 44

SHRIMP

shawarma spiced shrimp served with zhug 8oz 27 / 16oz 52

BEEF TENDERLOIN

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

GRILLED KUFTA

ground lamb & beef with preserved lemon yogurt 8oz 22 / 16oz 44

DESSERT

TAHINI PIE 11

GF VEGAN TAHINI PIE 12

**JALLAB SAFFRON
ICE CREAM FLOAT** 11