NINEVEH
ASSYRIAN

STARTERS

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

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

TLOKHEH
red lentil soup, flatbread 11

SANDWICHES AND WRAPS
served with choice of sumac fries and amba ketchup, or herb salad

KUFTA BURGER
1/3 lb kufta patty, dressed herb mix, crispy sumac onion straws, noomi basra aioli, toasted sesame jerusalem bagel 19

add grilled halloumi cheese 2

BADEMJAN WRAP
flatbread wrap, pickled eggplant, walnut, garlic, red pepper, lemon labneh, greens, cucumber, tomato, sumac onion 16

CHICKPEA FRITTER WRAP
flatbread wrap, chickpea fritters, cucumber, saffron toum, greens, tomato, sumac onion 14

CRISPY CAULIFLOWER WRAP
flatbread wrap, fried cauliflower, greens, tomato, sumac onion, tahini, zhug 15

ENTREES

SABICH PLATTER
fried eggplant, hard boiled egg, hummus, amba, tahini, zhug, cucumber, tomato, confit potatoes, flatbread 19

SHAKSHUKA
poached eggs*, tomato, peppers, onion, garlic, herbs, flatbread 16

FUL & EGGS
slow-cooked fava beans, tomato, onion, 2 eggs, sumac onions, flatbread 16

HUMMUS B'BUSRA
baharat spiced tenderloin and zhug served on hummus with barley flatbreads 19

FATTOUSH
greens, lemon sumac dressing, cucumber, tomato, sumac onion, and crispy za'atar pita chips 16

add a skewer | kufta, chicken, or eggplant +8

KALE TAHINI CAESAR
baby kale, tahini caesar dressing, kashkaval cheese, avocado, sumac onions, crispy garbanzo, and charred lemon 19

add a skewer | kufta, chicken, or eggplant +8

ASSYRIAN FETA SALAD
greens, cucumber, tomato, sumac onion, feta cheese, kalamata olives, pickled turnips & beets 19

add chicken davaneta breast or seared ahi steak +11

SWEETS

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

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 8
all three 20

LAHAMAJEEN
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

FROM THE GRILL

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

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

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

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

SIDES

ZEITOUN (olives)	7
TORSHI (pickles)	7
EXTRA SAUCE	3
HERB SALAD	6

*eating raw or undercooked food is associated with increased risk of food-borne illness