

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

HALLOUMI

compressed watermelon, fried halloumi cheese, spiced citrus vinaigrette, mint, urfa chili oil 16

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

TLOKHEH

red lentil soup. Served with flatbread 11

WINGS

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

HUMMUS B'FUL

green fava beans, mint, and zhug, served on hummus with barley flatbreads 16

HUMMUS B'BUSRA

baharat spiced tenderloin, green fava beans, and zhug served on hummus with barley flatbreads 19

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, chicken, or eggplant +8

FATTOUSH

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

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

FILET MIGNON

6oz filet served with compound butter, roasted vegetables, spiced fingerling potatoes 40

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 almond biryani rice 28

HAREESA

traditional assyrian chicken and barley porridge with toasted coriander 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 carrot purée 32

SKEWERS

add basmati rice, roasted veggies, salad, or flatbread +6 each

CHICKEN BREAST

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

KUFTA

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

BEEF TENDERLOIN

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

EGGPLANT

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

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

CRÈME BRÛLÉE

orange blossom custard with caramelized sugar top 12