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

TLOKHEH
red lentil soup. Served with flatbread 11

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

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

HUMMUS B'BUSRA
baharat spiced tenderloin, 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

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

NINEVEH

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

CELERIAC STEAK
warm lentil salad, wilted greens, spiced beet purée, pistachio gremolata 24

FILET MIGNON
6oz filet served with zhug compound butter, spiced beet purée, wilted greens, and confit 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 36

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

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automatic 20% service charge added to parties of 6 or more