

# 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 lemon served on hummus with barley flatbread 16

#### HUMMUS B'BUSRA

baharat spiced tenderloin, green fava beans, and zhug served on hummus with barley flatbread 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, cerignola 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 snap pea 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 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 snap pea purée 36

## SKEWERS

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

### 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

## DESSERT

### TAHINI PIE

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

### JALLAB SAFFRON ICE CREAM FLOAT

saffron ice cream and jallab soda 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