

STARTERS

Sautee Beef Tips

tenderlion pieces pan seared with crimini mushrooms, zip sauce, and crispy onions 24

Falafel Taco

our signature falafel on a flour tortilla with tahini, garlic sauce, tomatoes, and shredded lettuce 16

Mediterranean Chicken Wings

oven roasted with herbs, spices, and our signature dipping sauces 18

Mujadara

stewed lentils and rice, topped with caramelized onions (V) 16

Tamar Fries

zaatar seasoning, olive oil, and feta cheese 14

Grilled Shrimp

large shrimp marinated with chermoula, grilled vegetables, and a roasted pepper aioli 20

Shawarma Nachos

beef or chicken, pita chips, chick peas, lettuce, tomatoes, labneh topped with tahini sauce 20

Muhammara

roasted red pepper spread with toasted walnuts, spices, and pomegranate molasses (V) 14

Hummus

classic chick pea spread, served with pita chips (V) 12

Baba Ghanoush

roasted eggplant, garlic, tahini and lemon juice (V) 12

Labneh

served with house made pita, zaatar, and olive oil 10

Fried Kibbeh

bulgar wheat, stuffed rice, beef, pine nuts and spices served with garlic sauce 12

Tamar Taster Platter

house made pita, hummus, baba ghanoush, muhammara, labneh, and zaatar seasoning 24

GREENS AND MORE

Fattoush

romaine lettuce, crispy vegetables, pita chips, red wine-lemon vinaigrette, and sumac 18

Eggplant Salata

crisped eggplant, julienne peppers, grape tomatoes, red onion, chermoula, balsamic reduction and lemon 19

Quinoa & Kale

kale blend, quinoa, cucumber, red onion, dried cranberries, chick peas, feta, and a pomegranate vinaigrette 19

Tabbouleh

chopped parsley, tomatoes, fresh herbs, quinoa, lemon and olive oil 17

Arugula Salata

petite arugula, grape tomatoes, shaved Parmigiano-Reggiano, glazed walnuts, and burrata. 20

Tamar Mediterranean Salata

diced cucumber, tomatoes, onions, beets, dried mint, garbanzo beans, fresh lemon, and olive oil 18

add chicken 7 | tenderloin 11 | or salmon 9

TAMAR CLASSICS

Wagyu Beef Kafta

traditional grilled seasoned wagyu ground beef skewer with minced onion and parsley served with rice and vegetables 30

Beef Tikka

marinated beef tenderloin, grilled, and served with rice and vegetables 38

Wagyu Beef Shawarma

traditional seasoned wagyu beef, with rice, vegetables, and house made pickles 32

Beef Cream Chop

pounded tenderloin, served with rice and vegetables 38

Lamb Chops

marinated grilled chops, served with rice, asparagus, finished with fresh lemon, herbs, and extra virgin olive oil 45

Chicken Tikka

marinated skewered tenderloin, grilled to perfection served with rice and vegetables 28

Chicken Shawarma

our signature seasoned chicken shawarma served with rice and vegetables, garlic sauce and house made pickles 26

Chicken Cream Chop

pounded breaded chicken breast, served with rice and vegetables 26

Tamar Wagyu Burger

American wagyu, grilled onion, lettuce, tomato, spice blend, brioche bun, and a roasted pepper aioli 18

20oz Ribeye Steak

fresh herbs, roasted potatoes, asparagus and a rosemary-mushroom compound butter 56

TAMAR SPECIALTIES

Eggplant Tepsi

our version of a traditional dish, a whole baby eggplant, sliced, stuffed with seasoned beef and baked with a garlic tomato sauce 30

Dolma

in house made stuffed grape leaves with beef, and rice 40 (serves 2)

Braised Lamb Shank

slow roasted lamb leg served with farro and grilled vegetables 42

Salmon Masquof

oven roasted wild caught salmon topped with a Mediterranean salsa and served with rice and vegetables 32

Salmon Knafa

baked Atlantic salmon wrapped in a phyllo dough,arugula pesto, and asparagus 34

Bronzino

herb crusted, pan seared, roasted potatoes, and an asparagus-pepper gremolata 39

Tamar Mixed Platter

beef kafta, chicken & beef tikka, served with rice and vegetables 60 (serves 2)

SOUPS

lentil or white beans 7

◆———— COCKTAILS ———◆

◆———— MARTINI'S ———◆

————— MOITO'S —————

BEER

COFFEE 5

◆———— WINES BY THE GLASS —————◆

RED

PINOT NOIR	GLASS	BOTTLE
BOEN, RUSSIAN RIVER, CA	15	60
GREENWING BY DUCKHORN, WILLIAMETTE, OR	12	45
CABERNET SAUVIGNON		
DECOY, SONOMA COUNTY, CA	14	55
BONANZA VINEKEEPER CELLAR DOOR SELECT, CA	16	65
MONTES ESTATE COLCHAGUA VALLEY, CHILLE	19	75
VINA BOBOS FELINO, ARGENTINA	18	75
MERLOT		
ST. FRANCIS, SONOMA COUNTY CA	15	60
NATURA, RAPEL VALLEY, CHILLE	11	45

MALBEC		
L A L I G E R A B O T H N S	12	59

LA FLOR, ARGENTINA	13	50
RED BLEND		
THREADCOUNT, CA	14	55
CONUNDRUM RED"SELECT" CA	12	45

RED BLEND			
THREASBOLT, GA	14	55	

THREADCOUNT, CA	14	55
CONUNDRUM RED"SELECT" CA	12	45

WHITE

CHARDONNAY		
DAVIS BYNUM RIVER WEST VINEYARD, CA	15	60
MER SOLEIL SANTA LUCIA HIGHLANDS, CA	13	50

SAUVIGNON BLANC		
EMILIO GA	12	45

EMMOLO, CA	12	45
JACQUES DUMONT, FRANCE	11	40

PINOT GRIGIO	12	45
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BANFI SAN ANGELO, ITALY 12 49

RIESLING 13 15

CHATEAU GRAND TRAVERSE SEMI-DRY 12 45

ROSE	11	40
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CHATEAU DE CAMPUGET, FRANCE

◆———— RESERVE COLLECTION ———◆

RED

MERLOT	
ORIN SWIFT "ADVICE FROM JOHN", CA	80
DUCKHORN, NAPA VALLEY, CA	85

CABERNET SAUVIGNON

STAG LEAP NAPA VALLEY, CA	150
CAYMUS 1.0 NAPA VALLEY, CA	190
CAYMUS SPECIAL SELECT, CA	350

MALBEC

GUADO AL TASSO II BRUCIATO, ITALY	95
MALBEC SELECCION, ARGENTINA	70

PINOT NOIR 00

LINGUA FRANCA AVNI, WILLIAMETTE. OR 90

WHITE

CHARDONNAY	
CAKEBREAD, NAPA VALLEY, CA	115
CELANI FAMILY VINEYARDS, NAPA VALLE, CA	115
FAR NIENTE, NAPA VALLEY, CA	150

SAUVIGNON BLANC
ILLUMINATION BY QUINTESSA, CA 100ILLUMINATION BY QUINTESSA, CA 100

CHAMPAGNE & SPARKLING

SPLITZ 22

MOET & CHANDON IMPERIAL BRUT 187ML	28
MOET & CHANDON IMPERIAL ROSE 187ML	32
CHANDON ROSE SIGNATURE 187ML	21

BOTTELS

MOET & CHANDON IMPERIAL BRUT 750ML	120
MOET & CHANDON IMPERIAL ROSE 750ML	150
VEUVE CLICQUOT "YELLOW LABEL"	170

SPARKLING

PROSECCO, BARIANO 187 ML	16
MOSCATO D' ASTI CERETTO SANTO STEFANO 375ML	25