

TABRIZI'S

MEZZA-STARTERS-LIGHT FARE

SHRIMP AVOCADO (SPICY)

SHRIMP, AVOCADO, BACON, RELISH, CITRUS JUICE, 16

FRIED SHRIMP

SIX JUMBO SHRIMP LIGHTLY BREADED SERVED WITH SPICY

RELISH YOGURT DIP 18

BAKED WHEEL OF BRIE

WITH SPICY RASPBERRY-BACON JAM AND BAGUETTE 16

ZUCCHINI BLOSSOMS TEMPURA (FOUR BLOSSOMS)

FRIED WITH RELISH-MAYO SPICY LEMON SAUCE 15

KIBBEH WITH LAMB-HOME-MADE

THREE CROQUETTES OF BULGUR WHEAT, MINCED LAMB, STUFFED WITH ONIONS, GROUND LAMB AND SPICES, SERVED WITH TZATZIKI AND MINI SALAD 18

GRAPE LEAVES

SIX PIECES - STUFFED WITH RICE, SPICES, W/TZATZIKI 8

ARAYES (LEBANESE LAMB STUFFED ROASTED PITA)

LARGE PITA STUFFED WITH MINCED LAMB, SPICES, ONIONS, PARSLEY, BAKED TO CRISPY. SERVED WITH MINI GARDEN SALAD AND TZATZIKI 16

CALAMARI -FRIED

LIGHTLY PANKO COATED WITH HOT RELISH SAUCE 16

CAULIFLOWER-BAKED

WITH TAHINI-LEMON PARSLEY DIP 10

HUMMUS

CHICKPEAS, TAHINI, LEMON JUICE, GARLIC, SALT 9

TUNA TARTARE WITH SEAWEED SALAD

AVOCADO, GINGER, SESAME, LEMON, SESAME OIL 16

BABA

EGGPLANT, JALAPEÑO, TAHINI, L. JUICE, SALT, GARLIC 9

QUINTET PLATTER FOR TWO

HUMMUS, BABA, TABBOULEH, GRAPE LEAVES, FALAFEL, CRISPY PITA CHIPS + PITA 26

AHI TUNA-CHILLED

PEPPER ENCRUSTED MEDALLIONS, MIXED GREENS, CUCUMBER-WASABI DRESSING, SERVED RARE 16

SALADS

MOZZARELLA CAPRESE

FRESH MOZZARELLA, RIPE TOMATOES, BASIL OIL AND HAWAIIAN SALT 16

GREEK SALAD

ROMAINE, FETA, TOMATOES, CUCUMBERS RED ONIONS, PARSLEY, EVOO/CITRUS 12

CAESAR SALAD

ROMAINE, SHAVED PECORINO, CRUSHED BLACK PEPPER, PARMESAN DRESSING, SIDE PITA CRISPS 12

TABBOULEH (LEBANESE)

QUINOA, PARSLEY, ROMAIN, TOMATOES, DICED BELL PEPPERS, LEMON EVOO DRESSING 10

PIZZAS 16" THIN CRUST

PEPPERONI- ITALIAN PEPPERONI 20

MARGARITA- CHEESE, BASIL OIL 20

VEGETABLES- ZUCCHINI, OLIVES, BELL PEPPERS, MUSHROOMS, CAULIFLOWER, 20

GRILL- SEAFOOD & PASTA

LAMBURGHINI (LAMB BURGER)

HUMMUS, TABBOULEH, ROLLED IN NAAN + FRIES 16

SALMON – GRILLED - CANADIAN WILD 10 OZ.

WITH SWEET POTATOES HASH, COCONUT CURRY SAUCE AND GARLIC SAUTÉED GREEN BEANS 30

MERMAID- SPICY SHRIMP- TOMATO (8 JUMBOS)

SPAGHETTI, MARINARA, ONIONS, GARLIC, HOT SAUCE 28

BRONZINI- MEDITERRANEAN SEA BASS

PAN-SEARED WITH JALAPEÑO LEMON-GARLIC, BASMATI RICE AND BROCCOLINI 30

FOUR GRILLED LAMB LOIN CHOPS 4X4OZ!

WITH ROSEMARY GARLIC LEMON SAUCE, SERVED WITH BRUSSEL SPROUTS AND ARUGULA SALAD 36

SPAGHETTI BOLOGNESE

BEEF AND LAMB, ONIONS, MARINARA, SPICES 18

FIVE CHEESE TORTELLINI WITH BACON & MUSHROOMS

ONIONS, SPINACH, BACON BITS, GORGONZOLA CREAM 17

SPAGHETTI CARBONARA

PARMESAN, CREAM, PANCETTA, CRACKED PEPPERS 17

ITALIAN MEATBALLS (BEEF AND LAMB)

SIX MEATBALLS WITH SPAGHETTI, MARINARA, RED PEPPER FLAKES AND PARMESAN 18

VEAL SCALLOPINI PICCATA

BROCCOLINI, WINE-CAPERS-LEMON, OVER FETTUCINI 30

CHICKEN KEBOB

MARINATED CHICKEN, WITH GRILLED SHALLOTS & PEPPERS OVER BASMATI RICE AND SIDE GARDEN SALAD 18

CHICKEN FRICASSEE

FIRE ROASTED BELL PEPPERS, PEARL ONIONS, PEAS, ROASTED POTATOES, MUSHROOMS, CREAM, ZUCCHINI, 25

TURKISH LAMB OVER EGGPLANT (PASHA)

GROUND LAMB ATOP SAUTÉED EGGPLANT SERVED WITH GARDEN SALAD, TZATZIKI, AND RICE 24

EGGPLANT--PARMESAN

MOZZARELLA, PROVOLONE, PARMESAN, MARINARA 16

LAMB KEBOB

NEW ZEALAND LAMB, MIXED ARTISAN SALAD, & RICE 22

CHICKEN ALFREDO WITH FUNGI

PAN-SEARED CHICKEN TENDERS, FETTUCINI, MUSHROOMS IN PARMIGIANO-REGGIANO NUTMEG CREAM 22

BEEF & LAMB LASAGNA

RICOTTA, MOZZARELLA, PARMESAN, MARINARA, SPICES 20

LAMB KUFTA-TURKISH

GRILLED GROUND LAMB, ONIONS, PARSLEY, SPICES, OVER BASMATI AND SIDE GARDEN SALAD 24

SIDES

PITA CRISPS 4, NAAN 4, RICE 4, ZAATAR & OIL 5, FRIES 4, TZATZIKI 4, TAHINI 4, GRILLED CHICKEN TENDERS 15, SIDE SALMON 20, SIDE AHI 14, SIDE SHRIMP 15, SIDE BRUSSEL SPROUTS 8, SIDE BROCCOLINI GARLIC 10, SIDE FALAFEL + TAHINI, NAAN 14, KID'S MEAL 14. KID'S PASTA 12

FINALE

TIRAMISU 7, BELGIAN CHOCOLATE CAKE (IMPORTED) 7, FRENCH CREPE, CHOCOLATE/OR ORANGE MARMALADE 7, CRÈME BRÛLÉE 6, GELATO TRIPLE CHOCOLATE, PISTACHIOS-ALMONDS, OR STRAWBERRY-MASCARPONE 7, ITALIAN BOMBA, (ALL IN ONE- STRAWBERRY, PISTACHIO AND CHOCOLATE) 8

EAT AT A LOCAL RESTAURANT TONIGHT. GET THE CREAM SAUCE. HAVE A COLD PINT AT 4 O'CLOCK IN A MOSTLY EMPTY BAR. GO SOMEWHERE YOU'VE NEVER BEEN. LISTEN TO SOMEONE YOU THINK MAY HAVE NOTHING IN COMMON WITH YOU. ORDER THE STEAK RARE. EAT AN OYSTER. HAVE A NEGRONI. HAVE TWO. BE OPEN TO A WORLD WHERE YOU MAY NOT UNDERSTAND OR AGREE WITH THE PERSON NEXT TO YOU BUT HAVE A DRINK WITH THEM ANYWAYS. EAT SLOWLY. TIP YOUR SERVER HANDSOMELY. CHECK IN ON YOUR FRIENDS. CHECK IN ON YOURSELF. ENJOY THE RIDE.

- ANTHONY BOURDAIN