

# TABRIZI'S

## MEZZA-STARTERS

### DAY-BOAT GRILLED SCALLOPS

ON ROSEMARY SKEWER, BEURRE BLANC SAUCE 12

### GRILLED HALLOUMI CHEESE

WITH CUCUMBERS, TOMATOES, KALAMATA, PITA 9

### AVOCADO-CRAB

HALF AVOCADO, JUMBO LUMP, GARLIC AIOLI 15

### FALAFEL

SIX PIECES WITH MINI SALAD, TAHINI DIP AND PITA 10

### GRAPE LEAVES

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

### CHARRED GREEN BEANS

SPRINKLED WITH ROASTED PECANS, EVOO, SALT 7

### ROLLS ROYCE

SAUTEED EGGPLANT ROLL, MUSHROOMS, MOZZARELLA, PROSCIUTTO, IN GORGONZOLA WINE-CREAM SAUCE 12

### CALAMARI -FRIED

LIGHTLY PANKO COATED, CANOLA- OIL FRIED 12

### CHICKEN WINGS (SPICY)

IN POMEGRANATE STARDUST SPICES 15

### BAKED CAULIFLOWER

WITH TAHINI-LEMON PARSLEY DIP 8

### BAKED BROCCOLINI

WITH STILTON CHEESE, SPRINKLED WITH ROASTED SUNFLOWER SEEDS 10

### CRAB DIP

LOUISIANA LUMP CRABMEAT, ONIONS, GARLIC, CREAM CHEESE WITH CRUSTY BAGUETTE 14

### HUMMUS

CHICKPEAS, TAHINI, LEMON JUICE, GARLIC, SALT 8

### TUNA TARTARE

SASHIMI GRADE, AVOCADO, GINGER, SESAME OIL 14

### ZUCCHINI IN GORGONZOLA AND BAGUETTE

CRUNCHY SAUTEED, DOLCE GORGONZOLA, CREAM 12

### KIBBEH

LAMB AND BULGUR WHEAT SHELL, STUFFED WITH GROUND LAMB, ONIONS AND SPICES + TZATZIKI 14

### BABA

EGGPLANT, JALAPEÑO, TAHINI, L. JUICE, SALT, GARLIC 8

### QUINTET PLATTER FOR TWO

HUMMUS, BABA, TABBOULEH, GRAPE LEAVES, FALAFEL, CRISPY PITA CHIPS + PITA 24

### AHI TUNA

SASHIMI GRADE PEPPER ENCRUSTED MEDALLIONS, MIXED GREENS, WASABI SAUCE, SERVED RARE 14

### SHRIMP AND SCALLOPS

PAN-SEARED, GARLIC, TOMATO SAUCE, OIL 12

## SALADS

### GREEK

ROMAINE, FETA, TOMATOES, CUCUMBERS

RED ONIONS, PARSLEY, EVOO/CITRUS 9

### CAESAR

ROMAINE, SHAVED PECORINO, CRACKED PEPPER, PARMESAN DRESSING, SIDE PITA CRISPS 9

### TABBOULEH

QUINOA, PARSLEY, ROMAIN, TOMATOES, DICED BELL PEPPERS, LEMON EVOO DRESSING 9

### ARUGULA SALAD

ARUGULA, LEMON, EVOO, SHAVED PECORINO CHEESE 9

### WINTER SALAD

WINTER GREENS, DATES, DRY FIGS, ROASTED PECANS, POMEGRANATE MUSTARD DRESSING 10

## PIZZAS (THIN CRUST) AND WRAPS

**PEPPERONI-** MOZZARELLA ITALIAN PEPPERONI 16

**MARGARITA-** MOZZARELLA, BASIL OIL 16

**VEGETABLES-** ZUCCHINI, KALAMATA, BELL PEPPERS, EGGPLANT, MUSHROOMS, CAULIFLOWER, MOZZARELLA 16

### FALAFEL WRAP

TABBOULEH, HUMMUS, PEPPERONCINI, TAHINI, FLATBREAD 10

### LAMBURGHINI WRAP (LAMB BURGER)

HUMMUS, TABBOULEH, WRAPPED IN NAAN + FRIES 14

## GRILL/ENTREES/PASTA

### ROCKFISH BLACKENED -PAN-SEARED

ALASKAN WILD, LEMON, BASMATI RICE, ROASTED SLIVERED ALMONDS, BROCCOLINI 26

### SALMON GORGONZOLA PASTA

CANADIAN SALMON, SPAGHETTI, DOLCE GORGONZOLA BROCCOLINI, WHITE WINE, AND A HINT OF CRÈME 24

### MERMAID WITH ROASTED BROCCOLINI

PRAWNS, SPAGHETTI, BROCCOLINI, PARMESAN, SUN-DRIED TOMATOES IN GARLIC EVOO 24

### HALF A DOZEN LAMB LOLLIPOPS

FREE RANGE, GRILLED TO PERFECTION, SERVED WITH ROASTED CAULIFLOWER AND GRUYÈRE CHEESE 26

### THREE CHEESE RAVIOLI

PARMESAN, PECORINO, PROVOLONE CHEESE IN BASIL MARINARA, PARMESAN 12

### SPAGHETTI BOLOGNESE

BEEF AND LAMB, MARINARA, PARMESAN 15

### SPAGHETTI CARBONARA

PARMESAN, CREAM, PANCETTA, CRACKED PEPPERS 15

### CHICKEN KEBOB

YOGURT MARINATED CHICKEN, SPICES, SALAD & RICE 12

### NEW YORK STRIPLOIN 12OZ

NEW ZEALAND FREE RANGE GRILLED 12OZ STEAK IN SHIITAKE-VEAL DEMI GLACE, SERVED WITH BRUSSEL SPROUTS AND FRIES 30

### LAMB KEBOB

NEW ZEALAND LAMB, SKEWER, MIXED SALAD, & RICE 14

### MOROCCAN SPICY CHICKEN BREAST

TENDERS, SQUASH, TOMATOES, CELERY, GARLIC, GARBANZO, CARROTS, IN OWN STOCK + SIDE RICE 18

### TURKISH LAMB DELECACY (PASHA)

GROUND LAMB, EGGPLANT, RICE, SALAD & TZATZIKI 18

### CRAB CAKE

BAKED JUMBO LUMP CRAB CAKE WITH FARMER'S COLESLAW, SPICY GHOST PEPPER TARTAR SAUCE 12

### BEEF & LAMB LASAGNA

RICOTTA, MOZZARELLA, PARMESAN, MARINARA, SPICES 14

### EGGPLANT ARTICHOKE LASAGNA

MARINARA, PARMESAN, MOZZARELLA, RICOTTA 12

## SIDES \$3 EACH

PITA CRISPS, FLATBRD, RICE, ZAATAR & OIL, FRIES, TZATZIKI, TAHINI, GRILLED CHICKEN TNDRS (\$12) SIDE SALMON 18, SIDE AHI 10, SIDE SHRIMP 12, SIDE CHARRED BRUSSEL SPROUTS 6, SIDE BROCCOLINI GARLIC 6

## FINALE

BAKLAVA PISTACHIO, HONEY 6

BURMA, SHREDDED PHYLO, PISTACHIO HONEY 6

TIRAMISU-CLASSIC, ESPRESSO, MASCARPONE, + RUM 6

BELGIAN CHOCOLATE CAKE (IMPORTED) 6

CRÈME BRULEE 6,

FRENCH CREPE, CHOCOLATE/OR ORANGE MARMALADE 7  
CASSATA-ITALIAN ICE CREAM WITH PICKLED FRUITS AND AMARENA CHERRIES 7

VANILLA ICE CREAM, CHOCOLATE, OR STRAWBERRY 6

ESPRESSO, CAPPUCCINO, HOT CHOCOLATE AND ASSORTED TEAS ARE AVAILABLE UPON REQUEST

## CHEF'S TABLE DINNER UP TO SIX PEOPLE

IF YOU ARE A TRUE FOODIE AND HAVE AN OPEN-MINDED APPROACH TOWARD UNUSUAL TASTES AND FLAVORS OF UNCOMMON FOODS, THEN YOU SHOULD TRY OUR FIVE-COURSE DINNER, PAIRED WITH WINES AND A DESSERT A TWO-WEEK ADVANCED RESERVATION IS REQUIRED \$120 PER PERSON, INCLUDING TAXES AND GRATUITY