

DINNER MENU



Served daily from 5 to 8pm.

HOUSEMADE BREAD & BUTTER

with our compliments

To Share

Small plates to start your meal or share at the table.

MEZZE PLATTER - 14

Cashew pepper spread, baba ganoush, and roasted kale labneh topped with pomegranate seeds, chives, & sumac and served with housemade pita bread.

ⓐⓂⓔⓈⓏⓋ

SMOKED SALMON

"TARTARE" - 14

with avocado & lavash crackers. ⓐⓂⓈⓋ

- HUMMUS -

with housemade grilled pita

Traditional - 10

with chopped salad, olive oil ⓐⓂⓈⓋ

Roasted Mushroom - 12

with zhoug & herb salad ⓐⓂⓈⓋ

Spiced Baharat Lamb - 14

with tomato jam, pine nuts ⓐⓂⓈⓋ

SPICED SHRIMP

with EGGPLANT - 14

Shwarma spiced shrimp with a creamy eggplant & mornay spread, roasted cherry tomatoes & parsley relish ⓂⓈⓋ

Salads

Add chicken \$3, spiced shrimp, \$3 or roasted salmon, \$6.50

SIMPLE GREEN SALAD - 7

Baby lettuces tossed with a balsamic dressing and finished with Parmesan ⓂⓋ

FATTOUSH - \$12.75

Mixed baby lettuces, tomato, cucumber, red pepper, onion, kalamata olives, sunflower seeds, and feta in a lemon-olive oil dressing, with housemade za'atar croutons. 880 cal. ⓂⓂⓈⓋⓏⓋ

CRUNCHY HALLOUMI - \$14.50

Mixed baby lettuces, seared halloumi cheese, roasted carrots with sesame and raisins, radish, apples, & crunchy almonds, in a tahini vinaigrette. 990 cal.

ⓂⓂⓈⓋⓏⓋⓐⓋ

GREEN & NUTTY - \$13.75

Mixed baby lettuces, baby arugula, apples, black sesame, edamame, dried apricot, sunflower and pumpkin seeds, topped with goat cheese, in an orange vinaigrette. 880 cal. ⓂⓂⓈⓋⓈⓏⓋⓐⓋ

Soups

Choose Cup, 6 or Bowl, 8.50

TOMATO BASIL SOUP

with fresh basil, Parmesan ⓂⓋ

RED LENTIL SOUP

with Aleppo chili ⓂⓋ

Before placing your order, please inform your server if a person in your party has a food allergy.

Mains

DINNER SHAKSHUKA - 25

Braised short rib, tomato-bell pepper sauce, feta, eggs, chickpeas & zhoug ⓂⓈⓋ

ROASTED SALMON - 25

Shiitake and Button mushrooms, potato, spinach, cilantro ⓂⓈⓋ

BRAISED LAMB SHANK - 32

Couscous, lentils, spinach, tomato-lamb jus, roasted garlic labneh ⓂⓈⓋ

MAPLE ALEPPO CHICKEN - 16

Jasmine rice, chickpeas, apricots, roasted pearl onions ⓂⓈⓋ

SUMMER CORN & ZUCCHINI LASAGNA - 16

with a cilantro relish & herb salad ⓂⓂⓈⓋⓋ

STUFFED PEPPER - 16

Red bell pepper, rice, lentils, kale, carrots tomato sauce, pesto, labneh ⓂⓂⓈⓋ

Kebabs

Served on housemade grilled pita

BEEF KOFTE KEBAB - 18

with garlic labneh, chopped salad, sumac onions ⓂⓂⓈⓋ

CHICKEN KEBAB - 16

with herb dressing, pickled cabbage, dukkah spice ⓂⓂⓈⓋⓈ

LAMB KEBAB - 16

with hummus, spicy labneh, and chopped salad ⓂⓂⓈⓋⓈⓋ

SALMON KEBAB - 20

with pickled cabbage, campari tomatoes, arugula & herb mayonnaise ⓂⓂⓈⓋⓈⓋ

Sandwiches

TURKEY B.L.A.T. - \$13

Turkey, applewood bacon, baby lettuce, avocado, sriracha aioli, on multigrain. ⓂⓈⓋⓈⓐ

CHICKEN PITA - \$12.50

Roasted chicken breast, tomatoes, cucumber, red onion, parsley, lettuce, herb dressing ⓂⓂⓈⓋⓈⓋ

SHORT RIB GRILLED

CHEESE - \$13

Housemade braised short rib, aged cheddar, and horseradish beet relish, on challah. ⓂⓂⓈⓋⓈ

ROASTED SALMON - \$16

with herb mayo, arugula, red onion, pickled cabbage, tomato, on a challah roll. ⓂⓈⓋⓈⓋ

ROASTED CAULIFLOWER - \$11.75

with pine nuts, spicy labneh, golden raisins, chilies, cilantro, & capers, in a pita. ⓂⓂⓈⓋⓋ

FRESH MOZZARELLA - \$11.75

with sliced tomatoes, baby arugula, and basil pine nut pesto. Served warm on ciabatta. ⓂⓂⓈⓋⓋ

Contains: Ⓜ Wheat | Ⓜ Milk | Ⓢ Eggs | Ⓥ Fish | Ⓢ Shellfish | Ⓨ Tree Nuts | Ⓢ Soy | Ⓩ Sesame

ⓐ A Gluten-Friendly version is available | Ⓥ Vegetarian

DESSERT & COFFEE

– SOFT SERVE –

BLACK SESAME & HALVA SOFT SERVE – 5

Vanilla soft serve topped with a housemade black sesame syrup, crumbled halva and toasted sesame seeds. (2) (V)

MIXED BERRY SOFT SERVE – 5

Vanilla soft serve topped with a housemade strawberry jam, mixed berries and toasted almonds. (N) (V)

– FROM THE DESSERT CASE –

*A selection of sweets from our bakery.
Ask a member of our team about our full offering..*

ASSORTED CHEESECAKE CUPS – 7 / 7.5 (M) (E) (S)

TIRAMISU – 7.5 (M) (E) (S)

DARK CHOCOLATE MOUSSE – 8 (M) (E) (S)

PASSIONFRUIT KREMBO – 7.5 (M) (E) (S)

MIXED FRUIT BOX – 7.5 (M) (E) (S)

ESPRESSO MOCHA MOUSSE – 7.75 (M) (E) (S)

LEMON MINT TART – 7.5 (M) (E) (S)

BLACKBERRY LEMON PAVLOVA – 7.5 (M) (E) (S)

– SIGNATURE LATTES –

TATTE HOUSE LATTE

Honey-halva & cardamom with espresso, 12 oz.
(Hot, 270 cal or Iced, 190 cal) (M) (E) (S) – \$5.50

PISTACHIO LATTE

Housemade pistachio syrup with espresso
(12 oz. Hot, 390 cal or 16 oz. Iced, 350 cal) (M) (E) (S) – \$5.75

BLACK SESAME LATTE

Housemade black sesame syrup with espresso
(12 oz. Hot, 400 cal or 16 oz. Iced, 360 cal) (M) (E) (S) – \$5.75

TURMERIC & HONEY LATTE

Turmeric, cinnamon, ginger, & honey
(12 oz. Hot, 240 cal or 16 oz. Iced, 240 cal) (M) (E) (S) – \$5.50

– COFFEE & ESPRESSO –

DRIP COFFEE

(0 cal) – \$3.35 / \$3.85

CAFE AU LAIT

(80 cal) (M) – \$3.85 / \$4.25

COLD BREW (0 cal) – \$4.50 / \$5

ESPRESSO (Double Shot, 0 cal) – \$3.75

MACCHIATO (80 cal) (M) – \$4

CORTADO (80 cal) (M) – \$4.25

CAPPUCCINO (8 oz., 110 cal) (M) – \$4.85

AMERICANO

(12 oz. or 16 oz. | Hot or Iced | 0 cal) – \$3.85

FLAT WHITE

(8 oz., 110 cal) (M) – \$4.85

LATTE

(Hot or Iced, 130–230 cal)

(M) – \$4.85 / \$5

MOCHA

(Hot or Iced, 280–450 cal)

(M) (E) (S) – \$5.25 / \$5.50

– TEA –

MEM TEA

CUP (12 oz. or 16 oz., 0 cal) – \$3

POT (0 cal) – \$5.25

– Caffeinated –

Golden Buds, English Breakfast,

Blue Flower Earl Grey,

Moroccan Mint, Golden Green

– Herbal –

Blood Orange Hibiscus,

Apple Berry, Lemon Chamomile

ICED TEA

Black, Green, Blood Orange Hibiscus

(0 cal) – \$3.50 / \$4

MATCHA LATTE

(Hot or Iced, 130–230 cal) (M) – \$4.50 / \$5

CHAI LATTE

(Hot or Iced, 120–170 cal) (M) – \$4.50 / \$5

LONDON FOG

(120 / 150 cal) (M) – \$3.25 / \$3.50

Contains: (W) Wheat | (M) Milk | (E) Eggs | (F) Fish | (H) Shellfish | (N) Tree Nuts | (S) Soy | (Z) Sesame

(G) A Gluten-Friendly version is available | (V) Vegetarian