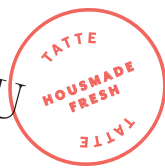


DINNER MENU

Served daily from 5 to 8pm



HOUSEMADE BREAD & BUTTER

with our compliments

To Drink

Mixed at our bar just for dinner with fresh juices & housemade syrups

ORANGE, CORIANDER & MATCHA FIZZ - 6

Matcha, orange-coriander syrup & seltzer

BLUEBERRY BASIL SODA - 6

fresh blueberry-basil syrup with seltzer

LEMON & THYME SODA - 6

topped with preserved lemon & seltzer

CARDAMOM & BLOOD ORANGE COOLER - 6

with hibiscus tea & seltzer

DATE & GINGER ICED TEA - 6

with English Breakfast tea and a sweet and spicy date-ginger syrup

WHITE PEACH & MINT ICED TEA - 6

with a green tea sweetened with a fragrant peach & mint syrup

Salads

Add Chicken \$3, Spiced shrimp, \$3 or Roasted Salmon, \$6.50

SIMPLE GREEN SALAD - 6

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

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. (M)(E)(Z)(V)

CRUNCHY HALLOUMI - \$14.50

Mixed baby lettuces, seared halloumi cheese, roasted carrots with sesame and raisins, radish, apples, & crunchy almonds, in a tahini vinaigrette. (W)(M)(E)(Z)(G)(V)

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. (W)(M)(E)(S)(Z)(G)(V)

Soups

Choose Cup, 6 or Bowl, 8.50

TOMATO BASIL SOUP

with fresh basil, Parmesan (M)(V)

CHICKEN VEGETABLE SOUP

pulled chicken, carrots, parsnips, red bliss potatoes, parsley & dill.

SOUP OF THE DAY

Ask our team for today's offering

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

Contains: (W) Wheat | (M) Milk | (E) Eggs | (F) Fish

(H) Shellfish | (N) Tree Nuts | (S) Soy | (Z) Sesame

(G) Can be made gluten-friendly | (V) Vegetarian

To Share

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

MEZZE PLATTER - 13

Roasted pepper and cashew spread, baba ganoush, and roasted kale labneh topped with pomegranate seeds, chives, & sumac. Served with frena bread. (G)(M)(N)(Z)(V)

- HUMMUS -

Served with frena bread

Traditional - 10

with chopped salad, olive oil (G)(M)(Z)(V)

Roasted Mushroom - 12

with zhoug & herb salad (G)(M)(Z)(V)

Spiced Baharat Lamb - 14

with tomato jam, pine nuts (G)(M)(Z)

SMOKED SALMON

"TARTARE" - 13

with avocado & lavash crackers. (G)(M)(G)

SPICED SHRIMP

with EGGPLANT - 13

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

Grilled Pitas

Grilled meats served with housemade pita. Great lite meal or starter.

CHICKEN - 13

with herb dressing, pickled cabbage, dukkah spice (M)(G)(G)(Z)

BEEF KOFTE - 15

with labneh, chopped salad, sumac onions (M)(G)

LAMB KOFTE - 15

with hummus, spicy labneh, and chopped salad (M)(G)(Z)

Mains

MAPLE ALEPPO CHICKEN - 16

with broccolini, jasmine rice, chickpeas, apricots, roasted pearl onions (M)(Z)

DINNER SHAKSHUKA - 25

Braised short rib, tomato-bell pepper sauce, feta, eggs, chickpeas & zhoug served with toasted challah (M)(G)

ROASTED SALMON - 25

with Shiitake & button mushrooms, Pee Wee potatoes, sauteed spinach, zhoug cream sauce (M)(Z)

BRAISED LAMB SHANK - 30

Couscous, lentils, spinach, tomato-lamb jus, roasted garlic labneh (M)(G)

POTATO & MUSHROOM LASAGNA - 16

with a cilantro relish & herb salad (M)(G)(Z)(V)

STUFFED PEPPER - 16

Red bell pepper, rice, lentils, kale, carrots tomato sauce, pesto, labneh (M)(G)(V)

AND ALL YOUR FAVORITE TATTE SANDWICHES AVAILABLE

DESSERTS

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

- ASSORTED CHEESECAKE CUPS - 7 / 7.5 (W)(M)(E)
- TIRAMISU - 7.5 (W)(M)(E)
- DARK CHOCOLATE MOUSSE - 8 (W)(E)(S)
- PASSIONFRUIT KREMBO - 7.5 (M)(E)(N)(S)
- VANILLA LIME KREMBO - 7.5 (M)(E)(N)
- MIXED FRUIT BOX - 7.5 (M)(E)(N)(S)
- ESPRESSO MOCHA MOUSSE - 7.75 (M)(E)(S)
- LEMON MINT TART - 7.5 (M)(N)(S)
- BLUBERRY LEMON PAVLOVA - 7.5 (M)(E)

COFFEE & TEA

- SIGNATURE LATTES -

TATTE HOUSE LATTE

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

PISTACHIO LATTE

*Housemade pistachio syrup with espresso
(12 oz. Hot, 390 cal or 16 oz. Iced, 350 cal) (M)(N) - \$5.75*

BLACK SESAME LATTE

*Housemade black sesame syrup with espresso
(12 oz. Hot, 400 cal or 16 oz. Iced, 360 cal) (M)(Z) - \$5.75*

- COFFEE -

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)(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