

Imagining California as an Island in the East of the Mediterranean

Tawla; Arabic for 'Backgammon.' Like our cuisine, backgammon is shared among the whole East of the Mediterranean region, going by 'Tavla' in Turkey, and 'Tavli' in Greece, and 'Tabula' in Byzantine Greek. In addition to 'Tawla,' the Arabs sometimes refer to the game as 'Shesh Besh.' The exact naming clearly reflects how widely shared this game is in the region as the word 'Shesh' is Farsi for the number '6' and 'Besh' is Turkish for the number '5'. Now what makes this name most exciting is the fact that Tawla also means table which brings it back to the concept behind our restaurant.

Despite a political history rich with shifting centers and borders, uncompromising climate and geography contributed to a common Eastern Mediterranean culinary identity. Its food is the product of millennia of cultural cross-pollination across Greece, Turkey, the Levant, and Iran. Yet, the cuisine of each of these regions has evolved its unique versions of the same dishes due to religions, the ebb and flow of empires, and its interaction with neighboring cultures.

Tawla weaves together these culinary connections without losing the diverse colors of each thread. We think of our restaurant as a mythical island that places Northern California at the culinary epicenter of the cosmopolitan Eastern Mediterranean coastal cities of Athens, Istanbul, Izmir, Damascus, Aleppo, Tripoli, Beirut, Haifa and Alexandria.

We hope you enjoy the Tawla experience.

Azhar Hashem
Proprietor





FEEL AT HOME

TETA'S TABLE

49 per person*

An impromptu visit to Grandma's won't stop her from preparing a bountiful spread.

We give you a tour of the Eastern Mediterranean with a selection from our evening's menu and breads hot from the oven.

LATE SUMMER FEAST

69 per person*

The best of the season from our farmers, ranchers and fishermen, through the lens of a celebratory feast in the Eastern Mediterranean.

Extravagant, fun, and festive. Similar to Teta's table, but just a bit more...

This feast is all about celebration.

* Participation by the entire table is required.

WINE PAIRINGS

optional

A MEDITERRANEAN ADVENTURE 25

3 oz each

15 Domaine Roland Schmitt | *RIESLING* | Alsace, France
14 Stefano Novello | *PINOT GRIGIO RAMATO* | Ronco Severo Venezia Giulia, Italy
16 Pardas | *SUMOLL* | Sus Scrofa | Penedes, Spain

THE MUSAR EXPERIENCE 60

3 oz each

16 Musar Jeune | *VERMENTINO, CHARDONNAY, VIOGNIER*
Bekaa Valley, Lebanon
99 Chateau Musar | *OBAIDEH, MERWAH*
Bekaa Valley, Lebanon
13 Musar Jeune | *CABERNET, SYRAH, CARIGNAN*
Bekaa Valley, Lebanon
99 Chateau Musar | *CINSAULT, CABERNET, CARIGNAN*
Bekaa Valley, Lebanon

* pairing prices change through the night depending on availability

BITES

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|----------------------------------|---|
| CHICHARRONES baharat | 3 |
| WARM OLIVES citrus, herbs | 3 |
| MARINATED KASHKAVAL za'atar | 3 |
| CANDIED NUTS coriander, cardamom | 3 |

BREAD + ACCOMPANIMENTS

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|---|----|
| HOUSE BREAD wheat bran crust | 4 |
| SEEDED BREAD sesame, nigella | 5 |
| CHEESE BOREK fresh za'atar, feta, kashkaval | 4 |
| PORK BOREK sour cherry, hibiscus | 5 |
| THREE LABNEHS maras pepper and dried mint, za'atar bi zeit, hazelnut dukkah | 8 |
| BATINJAN pomegranate, mint | 9 |
| MUHAMMARA walnuts, sweet peppers, pomegranate molasses | 6 |
| UNI AVGOLEMONO spicy turmeric oil | 10 |

MEZE

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| CUCUMBER SALAD citrus bay vinaigrette, plums, preserved citrus, pomegranate | 14 |
| SHAVED FENNEL radishes, avocado, preserved lemon vinaigrette | 15 |
| HEIRLOOM TOMATO FATTA anchovy, capers, fresh za'atar | 16 |
| KIBBEH NIYYEH lamb sirloin, bulgur, pine nuts, mint | 17 |
| FATTOUSH arugula, pita rusks, sumac onions, almonds, date vinaigrette | 15 |
| GULF SHRIMP perfume pepper jam, padrones | 22 |
| MUSAKA blistered eggplant, cherry tomatoes, mint, verjus | 15 |
| HORTA amaranth, currants, pine nuts | 15 |
| DELICATA SQUASH ricotta avgolemono, hazelnuts, nepitella | 18 |
| TEA-SMOKED LOUKANIKO green tomato moustarda, charred nardello peppers, herb salad | 19 |
| KOUSA white zucchini, sheep's milk feta, za'atar | 15 |
| MEATBALLS beef, pork and lamb, fresh tomato, chile | 19 |
| SAMAKEH HARRAH whole rockfish, spicy walnut stuffing, fig leaves | 55 |
| PORK BELLY caramelized apples, sage, jus | 32 |
| EGGPLANT MAQLUBA zucchini, tomato, baharat | 29 |
| MUSAKHAN allspice chicken, sumac onion bread, pine nuts | 30 |
| LEG OF LAMB three sauces | 140 |

We append a 20% service charge to every check to offer our entire staff better wages and full benefits. Thank you for supporting a fair San Francisco.

