

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.

SUMMERTIME 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

AN AMERICAN ADVENTURE 35

13 Domaine Eden | *Chardonnay* | Santa Cruz, California

14 Barboursville Vineyards | *Cabernet Franc* | Reserve | Virginia

14 Neyers Vineyard | *Carignan* | 130 yr old vines | Oakley, California

THE TRADITION 55

NV DELAMOTTE | *Blanc de Blancs* | Champagne, France

15 ROBERT MONDAVI | *Fume Blanc* | Napa Valley, California

01 RIDGE VINEYARDS | *Grenache, Syrah* | Lytton Springs Estate ATP Healdsburg, California

THE MYSTERY AQ*

Each night the sommelier will craft a unique blind wine pairing featuring some of the best and rarest wines on and off the wine list. There are no limits and no rules. Just drink!

* pairing prices change through the night depending on availability

BITES

CHICHARRONES
baharat 3

WARM OLIVES
citrus, herbs 3

MARINATED KASHKAVAL
za'atar 3

CANDIED PECANS
coriander, cumin 3

BREAD + ACCOMPANIMENTS

HOUSE BREAD
wheat bran crust 4

SEEDED BREAD
sesame, nigella 5

CHEESE BOREK
fresh za'atar, feta, kashkaval 4

LAMB BOREK
currants, pine nuts,
pomegranate molasses 5

THREE LABNEHS
maras pepper and
dried mint, za'atar and
olive oil, hazelnut dukkah 8

CORN TARATOR
pickled wax peppers 6

MUHAMMARA
walnuts, sweet peppers,
pomegranate molasses 6

SEA URCHIN TARAMASALATA
spicy turmeric oil 7

MEZE

KIBBEH NIYYEH
antique beef, bulgur, pine nuts, mint 17

FATTOUSH
arugula, pita rusks, sumac onions, almonds, date vinaigrette 15

HEIRLOOM TOMATO FATTA
anchovy, capers, fresh za'atar 16

MUJADARA
lentils, rice, yogurt, cherry tomatoes 15

SUMMER FIGS
fig leaf yogurt, wildflower honey, hazelnuts 16

WHITE SEA BASS MOLOKHIA
mallow leaves, fermented chile, coriander fumet 22

MUSAKA
blistered eggplant, cherry tomatoes 15

MAKANIQ
lamb sausage, baharat, pine nuts, sweet peppers 19

GRILLED PEACHES
cured pork, bay, citrus peel, watercress 15

SUMMER VEGETABLE YAKHNI
kousa, sweet peppers, burnt tomato, za'atar oil 14

STUFFED SQUASH BLOSSOMS
farmer's cheese, saffron, meyer lemon 17

BRENTWOOD CORN
jameed butter 14

MEATBALLS
beef pork and lamb, fresh tomato, chile 19

BAKALARIOS SKORDALIA
smoked fish fritter, trout roe, tzatziki, botargo 17

SAMAKEH HARRAH
whole rockfish, spicy walnut stuffing, fig leaves 55

EGGPLANT MAQLUBA
zucchini, tomato, baharat 29

MUSAKHAN
allspice chicken, sumac onion bread, pine nuts 30

MANSAF
lamb shoulder, ouzi rice, tomato jam 32

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.

