

## 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\*

Like an impromptu visit to your most culinary grandma's house, we will put a menu together for you based on the best of what is available at that moment. Below is a sample of what you may have tonight.

UNLIMITED BREAD SERVICE  
A SELECTION OF DIPS AND BOREK

MUJADARA  
PORK TERRINE

FENNEL ZEYTINYAGLI  
CHICKPEA SAFFRON FRITTER  
SPRING ONION BOUYIOURDI  
LOUKANIKO

## SPRING FEAST

69 per person\*

Similar to Teta's table, with even more variety and a focus on large dishes for sharing. This is our approach to the bounty of California through the lens of a celebratory feast in the Eastern Mediterranean.

## EAST MEDITERRANEAN WINE FLIGHT 30

2013 Koutsoyannopoulos | ASSYRTIKO | Santorini, Greece

2014 Stefano Novello - Ronco Severo | RIBOLLA GIALLA

Venezia Giulia, Italy

2014 Cremisan | BALADI ASMAR | Bethlehem | West Bank, Palestine

## SOMMELIER SELECTION WINE PAIRING AQ

Catered to you, a selection of pours from our cellars premier bottlings.

\* Participation by the entire table is required.  
For parties of 5 or more we add 20% gratuity.

## BITES

CHICHARRONES 3  
baharat

WARM OLIVES 3  
citrus, herbs

MARINATED KASHKAVAL 3  
za'atar

WILD PECANS 4  
aniseed, fennel pollen

## BREAD + ACCOMPANIMENTS

HOUSE BREAD 4  
wheat bran crust

SEEDED BREAD 5  
sesame, nigella

CHEESE BOREK 4  
za'atar, sumac,  
feta, kashkaval

LAMB BOREK 5  
currants, pine nuts,  
bastirma

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

CELERY ROOT TARATOR 6  
parsnips, black tahini

BEEF MUHAMMARA 6  
walnuts, cumin,  
pomegranate molasses

CAULIFLOWER 6  
jameed, spicy turmeric oil

## MEZE

PORK TERRINE 17  
lingonberry amba, dandelion greens, mustard vinaigrette

MUJADARA 16  
lentils, rice, yogurt, kumquat

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

HINDBEH 15  
beet greens, pine nuts, crispy shallots

FENNEL ZEYTINYAGLI 16  
fennel pollen, bottarga, preserved lemon

LOUKANIKO 19  
pork sausage, warm chicory salad

CHICKPEA SAFFRON FRITTER 15  
meyer lemon, cured duck egg

SPRING ONION BOUYIOURDI 15  
feta, tomato, green garlic

ASPARAGUS 16  
brown butter, verjus, oil poached egg yolk, sage

MEATBALLS 19  
beef, pork and lamb, nettles, labneh, pine nuts

SAMAKEH HARRAH IRANI 55  
whole petrale sole, walnut herb stuffing, citrus, saffron

MUSHROOM MAQLUBA 29  
tomato, baharat

STUFFED PORK BELLY 35  
turnips, leek, bitter orange, fiddleheads

MUSAKHAN 30  
allspice chicken, sumac onion bread, pine nuts

LEG OF LAMB 140  
three sauces

We append a 6% service charge to every check to offer our entire staff better wages and full benefits. Thank you for supporting a fair San Francisco. Consuming raw or undercooked meat, poultry, eggs, or seafood may increase risk of food-borne illness.

