

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
A SELECTION OF BOREK

PUNTATELLE
CITRUS AND CHICORIES

CHARRED CAULIFLOWER
RICOTTA DUMPLINGS
DELICATA SQUASH
MANSAF

AUTUMN 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.

A MEDITERRANEAN ADVENTURE 30

3 oz each

13 Casa Comerci | GRECO | Refulu | Calabria, Italy
16 Chene Bleu Rose | GRENACHE, SYRAH, CINSAULT
Rhône Valley, France
04 Domaine Tatsis | XINOMAVRO, NEGOSKA | Goumenissa
Macedonia, Greece

THE MUSAR EXPERIENCE | BEKAA VALLEY, LEBANON 60

3 oz each

03 Chateau Musar | OBAIDEH, MERWAH
14 Chateau Musar Rose | OBAIDEH, MERWAH, CINSAULT
00 Chateau Musar | CINSAULT, CABERNET, CARIGNAN

THE MYSTERY PAIRING 90

3 oz each

Sommeliers' Selection

* Participation by the entire table is required.

BITES

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

BREAD + ACCOMPANIMENTS

HOUSE BREAD wheat bran crust	4
SEEDED BREAD sesame, nigella	5
CHEESE BOREK za'atar, feta, kashkaval, sumac	4
BEEF BOREK liver mousse, winter squash	5
THREE LABNEHS maras pepper and dried mint, za'atar and olive oil, hazelnut dukkah	8
RUTABAGA TARATOR tahini, black sesame	6
FUL MEDAMES fava beans, fenugreek egg	6
BEET MUHAMMARA walnuts, sweet peppers, pomegranate molasses	6
NEW OIL frantoio, leccino	5

MEZE

PUNTARELLE preserved citrus, myzithra, capers	16
KIBBEH NIYYEH raw antique beef, bulgur, pine nuts, mint	17
CITRUS AND CHICORIES blood oranges, new oil, za'atar	17
FATTOUSH arugula, pita rusks, sumac onions, almonds, date vinaigrette	15
MANSAF lamb belly, jameed, almonds	21
HORTA chard, pine nuts, currants, verjus	15
BABY CARROTS persimmon, honeycomb, cured egg yolk, pomegranate	16
VEAL TONGUE celery root tzatziki, kalamata olives	22
CHARRED CAULIFLOWER tahini, garlic, lemon	16
RICOTTA DUMPLINGS feta, chanterelles, porcini, hazelnuts	17
DELICATA SQUASH almond skordalia, satsumas, bay	17
MEATBALLS beef, pork and lamb, pistachio, sour cherry	19
SAMAKEH HARRAH whole rockfish, spicy walnut stuffing, tahini, pomegranate	55
SQUASH MAQLUBA 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.

