

Appetizer Trays

Serves 10 Guests
Served with Pita on the side

Hummos	35.00
Puree of chickpeas, tahini and lemon. Topped with fresh herbs and olive oil.	
Spicy Hummos	35.00
Our famous Hummos, mixed with hot sauce and topped with fresh herbs and olive oil.	
Baba	35.00
Puree of char-grilled eggplant, tahini, and lemon. Topped with fresh herbs and olive oil.	
Foole M Damas	35.00
Puree of fava beans, garlic, olive oil, and lemon. Topped with diced tomatoes and parsley.	
Falafel 25 pieces	40.00
Mildly spiced vegetarian patties fried in peanut oil and served with tahini sauce, tomatoes and parsley.	
Dawali 36 pieces	45.00
Grape leaves stuffed with rice, chickpeas, tomatoes, and parsley. Topped with feta cheese and lemon herb dressing.	
Loubie	40.00
Green beans sautéed with onions, herbs, large whole cloves of garlic, tomatoes and extra virgin olive oil.	
Garlic Spinach	40.00
Sautéed spinach in olive oil with onions and fresh garlic. Topped with fried onions and pine nuts.	
Lebanese Jibneh	48.00
Lebanese cheese seared with pomegranate sauce. Garnished with pistachios, grape tomatoes, basil, and kalamata olives.	
Kibbie 24 pieces	48.00
Ground beef and crushed wheat shells, stuffed with seasoned meat, pine nuts, and onions; fried in peanut oil. Served with yogurt and Lebanese Salata.	
Mixed Appetizer	45.00
Choose any six of your favorite appetizers and make your own combination.	

Salad Trays

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Tabouli	40.00
A delicate mixture of chopped parsley, onion, tomatoes, and cracked wheat. Seasoned with olive oil, lemon and herbs.	
Cedars Salad	40.00
Crisp romaine, grape tomatoes, and kashkaval cheese. Garnished with fried pita chips. Creamy garlic dressing on the side.	
Phoenician Salad	40.00
Mixed greens, grape tomatoes, sun-dried cranberries, candied walnuts, and Gorgonzola cheese. Balsamic herb vinaigrette on the side.	
Taza Chicken Salad	55.00
Shredded romaine lettuce mixed with thinly sliced grilled chicken tenders, roasted corn, grape tomatoes, dates, and red grapes. Topped with feta cheese and roasted pine nuts. Mango-cilantro dressing on the side.	
Spinach Salad	40.00
Fresh baby spinach, diced cucumbers, grape tomatoes, candied walnuts, and kalamata olives. Topped with orange wedges and feta cheese. Your choice of lemon-herb or raspberry vinaigrette dressing on the side.	
Lebanese Salata	40.00
Mixed greens topped with chopped tomatoes, cucumbers, green peppers, onions, kalamata olives, and feta cheese. Lemon-herb vinaigrette on the side.	
Fattoush	40.00
Shredded romaine lettuce mixed with chopped tomatoes, green peppers, cucumber, parsley, seasoned pita chips, lemon, garlic, olive oil, and a hint of sumac. Lemon herb vinaigrette on the side.	

Add chicken to any salad for an additional 20.00

Bread & Dipping Sauce

Hot Sauce 16oz.	7.00
Zaatar Dipping Oil 16oz.	7.00
Fresh Pita Bread (3)	2.00
Jasmine Pita Bread (bag)	3.00

Rolled Pita Trays

Choice of 10 rolls cut in half
65.00

Kabob Rolled	Vegetarian
Chicken Kafta Rolled	Falafel Rolled
Beef Kafta Rolled	Baba Garden Rolled
Shawarma Rolled	Hummos Garden Rolled
Lamb Rolled	Hummos Falafel Rolled
Shish Tawook Rolled	Baba Falafel Rolled
Spicy Chicken Kafta Rolled	
Spicy Beef Kafta Rolled	
Chicken Shawarma Rolled	

Entree Platters

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Samakeh Harra	80.00
Seared Cod seasoned with exotic Lebanese spices smothered in a roasted tomato-garlic sauce. Served with vegetable bulgur.	
Samakeh Tajin	80.00
Seasoned char-grilled Salmon paired with a tahini walnut cilantro sauce. Served with Lebanese rice.	
Samakeh Seana	80.00
Five spice crusted Ahi Tuna topped with parsley zaatar-pesto sauce and served with vegetable couscous.	
Fatteh Shawarma	75.00
Seasoned Shawarma layered over chickpeas and fried pita chips. Topped with a tahini yogurt-garlic sauce, pine nuts, and olive oil.	
Fatteh Chicken	65.00
Seasoned chicken tenders layered over chickpeas and fried pita chips. Topped with a tahini yogurt-garlic sauce, pine nuts and olive oil.	
Hummos Shawarma	55.00
Our famous hummos topped with seasoned strips of beef, diced tomatoes, pine nuts and parsley.	
Hummos Chicken	55.00
Our famous hummos topped with marinated chicken, diced tomatoes, pine nuts and parsley.	
Mujadara	50.00
A bed of steamed lentils and rice topped with Lebanese Salata, garnished with fried onions.	
Shawarma Plate	68.00
Seasoned strips of grilled beef served with fresh tomato, onion, sumac, parsley, tahini sauce and french fries.	

Shish Grill Platters

A traditional grill where meats and vegetables are prepared on skewers. Served with Lebanese rice, grilled vegetables and your choice of garlic or tahini sauce.

Shish Kabob 85.00

Beef tenderloin marinated in a blend of spices and roasted to perfection.

Shish Lamb 85.00

Hand trimmed high quality lamb, infused with our robust blend of herbs.

Beef Kafta 82.00

Lean ground beef, parsley and onions, combined with traditional spices.

Chicken Kafta 77.00

Ground chicken breast mixed with a blend of spices, grilled to a golden brown.

Shish Tawook 70.00

Cuts of chicken tenders, brushed with a zesty lemon and garlic blend.

Ahi Tuna 82.00

Steeped in a delectable marinade of special spices.

Mixed Grill 93.00

A combination of lamb, chicken and beef kafta skewers. Served with Lebanese rice, grilled veggies and your choice of garlic or tahini sauce.

All meat is prepared to a medium internal temperature.

Catering menu available for Carry Out only.

Gift cards available.

Dessert Trays

Lebanese Pastries

By the piece

Pricing available upon request

Fingers

Flaky filo dough rolled around ground cashews.

Bassma

Knafee dough, clarified butter and crunchy pistachio.

Burma

Shredded wheat wrapped around Turkish pistachios.

Baklava

Sheets of filo with walnuts and sweetened with sugar syrup

Bird's Nest

Crispy layers of filo filled with whole pistachios

Mini Roses

Sheets of filo with cashews and sweetened with sugar syrup

Gourmet Cakes & Cheesecakes

Please inquire about our
Gourmet Cakes and Cheesecakes.

Available in full sheet, half sheet and 12" round.



Food Trays

*Taza guarantees an exotic,
unforgettable experience.*

*Committed to the
meaning of Taza,
we promise the freshest
ingredients, inspired
by traditional Lebanese
home cooked meals.*

East

28601 Chagrin Blvd.
Woodmere, OH
44122
216.464.4000

Downtown

1400 W. 6th St.
Cleveland, OH
44113
216.274.1170

www.mytaza.com