



Appetizers - Shared Mezza

Hummos 8 Puree of chickpeas, tahini, and lemon.	Tabouli 9 A delicate mixture of chopped parsley, onion, tomatoes and cracked wheat. Seasoned with olive oil, lemon and herbs.	Soujouk 10 Beef and lamb sausages in a spicy tomato sauce.
Spicy Hummos 8 Our hummos, blended with our famous hot sauce.	Lebanese Jibneh 9 Lebanese cheese seared with pomegranate sauce, garnished with pistachios, grape tomatoes, basil and kalamata olives.	Shawarma 10 Seasoned strips of grilled beef topped with tomato, onion, sumac, parsley, and pine nuts. Served with tahini sauce.
Hummos Fattah 10 Chickpeas layered with fried pita chips, tahini yogurt garlic sauce, pine nuts, seasoned olive oil and fresh herbs.	Manakish 8 Freshly baked Lebanese flatbread topped with your choice of Feta Cheese Mix, Zaatar Mix or Spinach Mix.	Kibbie 11 Ground beef and wheat shells stuffed with seasoned meat, pine nuts, and onions, fried in peanut oil.
Baba 9 Puree of char-grilled eggplant, tahini, and lemon.	Garlic Spinach 9 Sautéed spinach in olive oil and fresh garlic. Topped with toasted onions and pine nuts.	Spicy Cauliflower 9 Cauliflower florets fried in peanut oil and smothered in Tahini Yogurt Dressing and our Homemade Hot Sauce. Sprinkled with a blend of spices and fresh parsley.
Foole M Damas 8 Puree of fava beans, chickpeas, garlic, olive oil, and lemon.	Garlic Labneh 9 Creamy dip made from strained yogurt, garlic, a dash of dry mint and olive oil.	Kibbie Nayyeh* 18 A Traditional Lebanese Delicacy. Lamb tartare blended with cracked wheat and spices. Served with fresh mint and onions.*
Falafel 9 Mildly spiced vegetarian patties made with chickpeas, fava beans, and parsley. Fried in peanut oil and topped with tahini sauce.	Potato Cilantro 9 Diced potatoes sautéed in olive oil, garlic, cilantro, and lemon sauce.	
Dawali 9 Grape leaves stuffed with rice, chickpeas, tomato and parsley. Topped with feta cheese and lemon herb dressing.	French Fries 7 Fried in peanut oil, seasoned with Zaatar (an ancient mid-east herb).	
Loubie 9 Green beans sautéed with onion, herbs, large whole cloves of garlic, tomato and extra virgin olive oil.	Makanek 11 Baby beef and lamb sausages sautéed in a lemon-pomegranate sauce, and garnished with pine nuts.	
Kabis 8 Pickled turnips, olives, and wild cucumbers.		

Tour of Lebanon

Vegetarian Feast 17
Our traditional favorites: Tabouli, Hummos, Baba and Falafel.

Taste of Taza 19
Shawarma, Shish Tawook, Vegetable Couscous, Lebanese Salata, Hummos, & Baba.

Entrees from our Shish Grill

	small // large		small // large
Shish Kabob 16 // 26 Beef tenderloin marinated in a blend of spices and roasted to perfection.		Shish Tawook 13 // 21 Cuts of chicken tenders, brushed with a zesty lemon and garlic blend.	
Shish Lamb 16 // 26 Hand-trimmed high-quality lamb, infused with our robust blend of herbs.		Yellowfin Tuna 16 // 26 Steeped in a delectable marinade of special spices.	
Beef Kafta** 14 // 24 Lean ground beef, parsley and onions, combined with traditional spices.		Mixed Grill I 27 A selection of brochettes; lamb kabob, chicken kabob and beef kafta.	
Chicken Kafta** 14 // 24 Ground chicken breast mixed with a blend of spices, grilled to a golden brown.		Mixed Grill II 27 A selection of brochettes; beef kabob, chicken kabob and beef kafta.	

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

Entrees

	small // large		small // large		small // large
Grilled Veggie 12 // 18 Marinated grilled vegetables. Served with Lebanese rice, vegetable bulgur, and your choice of garlic or tahini sauce.		Shawarma Plate 14 // 21 Seasoned strips of grilled beef served with fresh tomato, onion, sumac, parsley, tahini sauce and French fries.		Samakeh Harra 14 // 23 Seared cod seasoned with exotic Lebanese spices and a roasted tomato-garlic sauce. Served with vegetable bulgur.	
Mujadara 12 // 18 A bed of steamed lentils and rice topped with Lebanese Salata, garnished with fried onions.		Hummos Chicken 14 // 21 Our famous hummos topped with seasoned chicken, tomatoes, pine nuts and parsley.		Samakeh Tajin 15 // 25 Seasoned char-grilled salmon paired with a tahini walnut-cilantro sauce. Served with Lebanese rice.	
Fattah 13 // 19 Seasoned Chicken or Shawarma , chickpeas and fried pita chips, tahini yogurt garlic sauce, pine nuts & olive oil.		Hummos Shawarma 14 // 21 Our famous hummos topped with seasoned strips of beef with tomatoes, pine nuts and parsley.		Samakeh Seana 14 // 23 Five spice crusted yellowfin tuna topped with a parsley zaatar-pesto sauce. Served with vegetable couscous.	

Salads

Cedars Salad 10 Crisp romaine, grape tomatoes, kashkaval cheese and fried pita chips. Tossed in creamy garlic dressing. Add chicken 4.00	Tabouli 9 A delicate mixture of chopped parsley, onion, tomatoes and cracked wheat. Seasoned with olive oil, lemon and herbs.
Phoenician Salad 13 Mixed greens, grape tomatoes, sun-dried cranberries, candied walnuts, and Gorgonzola. Tossed in balsamic herb vinaigrette. Add chicken 4.00	Lebanese Salata 10 Mixed greens topped with chopped tomatoes, cucumbers, green peppers, onions, kalamata olives, and feta. Tossed in a lemon-herb dressing. Add chicken 4.00
Falafel Salad 12 Falafel patties served on a bed of mixed greens, grape tomatoes, cucumbers, and feta. Tossed with either lemon herb vinaigrette or tahini dressing.	Spinach Salad 12 Baby spinach, cucumbers, grape tomatoes, candied walnuts, kalamata olives, orange wedges and feta. Tossed with either lemon herb or raspberry vinaigrette. Add Chicken or Shawarma 4.00
Taza Chicken Salad 14 Shredded romaine with grilled chicken tenders, roasted corn, grape tomatoes, dates, red grapes, roasted pine nuts and feta. Tossed in mango-cilantro dressing.	Fattoush 11 Shredded romaine mixed with chopped tomatoes, green peppers, cucumbers, parsley, seasoned pita chips, lemon, garlic, olive oil and a hint of sumac. Add chicken 4.00

Specialty Salads

Mixed greens, grape tomatoes, kalamata olives & feta, served with lemon herb vinaigrette or tahini dressing.
Topped with your choice of:

Shish Kabob 15 **Shawarma** 15
Shish Tawook 14 **Grilled Tuna** 15
Shish Lamb 17 **Grilled Salmon** 15

Rolled Pitas

Lamb 13 Char-grilled marinated lamb kabob, topped with tomato, onion, lettuce, pickles, turnips and tahini sauce.	Vegetarian Rolled Pitas Garden 9 Lettuce, tomato, cucumber, pickles and turnips topped with your choice of our famous Hummos or Baba .
Kabob 12 Char-broiled beef tenderloin, with grilled tomato, green pepper, onion, lettuce, pickles, turnips and tahini sauce.	Falafel 11 Mildly spiced vegetarian patties topped with lettuce, tomato, parsley, pickles, turnips and tahini sauce.
Kafta** 11 Your choice of Beef or Chicken seasoned with our blend of herbs and spices. With tomato, onion and tahini sauce. Like it spicy? Add Hot Sauce!	Hummos Falafel 11 Mildly spiced vegetarian patties topped with hummos, lettuce, tomato, parsley, pickles and turnips.
Shawarma 11 Your choice of Beef or Chicken Shawarma , topped with tomato, onion, lettuce, pickles, turnips and tahini sauce.	
Tawook Roll 11 Marinated char-broiled chicken tenders, topped with lettuce, tomato, pickles, turnips and garlic sauce.	

All rolled sandwiches are lightly toasted and served with French fries.

**Consuming raw or undercooked meats may increase the risk of foodborne illness.*

Soups

Nine Vegetable 6 Homemade with the freshest mix of nine vegetables.
Lentil 6 Red lentil beans seasoned with cumin. Topped with fried pita chips.
Tomato Couscous 6 Tomato broth with onions, fresh garlic, couscous, garbanzo and black-eyed beans. Seasoned with our exotic herbs and spices.

Add chicken to any soup 3.00

All soups are made from scratch with no artificial starch or additives. We only use 100% pure imported Lebanese extra virgin olive oil in our cooking.

***Kafta is seasoned minced beef or chicken.*



Wine

White Wine

	Glass	Bottle
Domaine des Tourelles , White Blend, (Lebanon) Bouquet of pineapple, lychee and jasmine.	9	28
Adyar Inspiration , White Blend, (Lebanon) Evokes grapefruit and candied mandarin with white pepper notes. All organic.	10	32
Domaine des Tourelles , Rosé, (Lebanon) Fuller bodied rosé with wild strawberries and a spicy finish.	9	28
Adyar, L'Aube Rosé , (Lebanon) Fruity nose with strawberry, cherry, grapefruit and floral aromas. All organic.	9.5	38
Marquis des Beys Blanc , White Blend, (Lebanon) The palate of juicy fruit and spice reveals grippy tannins and fresh acidity.	14	36
Loredan Gasparini , Prosecco, (Italy) Yellow apple, creamy white peach, nectarine drop and a hint of crushed herb alongside crisp acidity.	9	28
Ronco Blanchis , Pinot Grigio, (Italy) Bright and savory, the medium-bodied palate presents Bartlett pear, golden apple and tangerine zest.	8	26
Red Newt , Riesling, (New York) Medium-sweet with aromas of apple, pear, honeysuckle, peach and lime.	8	26
Harmony , Chardonnay, (California) Tropical and citrus flavors are complemented by crisp acidity. Full-bodied and creamy.	10	32
Bruce Wayne Winery , Chardonnay, (California) Balanced and approachable with creamy flavors of mango and nectarine.	10	32
Chevalier Saint-Andre , Sauvignon Blanc, (France) Fresh and fruity with a ripe grapefruit finish.	8	26

Red Wine

	Glass	Bottle
Adyar Expression Monastique , Red Blend, (Lebanon) Tasty and refreshing, opens with flavors of cherry, raspberry, and currant.	11	32
Domaine des Tourelles Red , Shiraz, (Lebanon) Complex and multi-layered, abundant cherry flavors and some spice on the finish.	9	28
Marquis des Beys Rouge , Red Blend, (Lebanon) Rounded yet powerful with bramble fruit and spicy, chocolatey notes.	14	36
Vielles Vignes , Cinsault, (Lebanon) A profound nose with broad, dusty fruit overlaid by dried-spice flavors.	12	34
Adyar Monastère de Rechmaya , Red Blend, (Lebanon) Intense fruit flavors and aromas of vanilla.	-	52
Adyar Monastère de Kfifane , Shiraz, (Lebanon) Dark red with scents of mild tobacco. Well balanced, soft and complex.	-	58
Summerland , Cabernet Sauvignon, (California) Rich feel balanced by layers of plum, espresso, chocolate and black currant.	12	40
Caligore Staccato , Red Blend, (Argentina) A rich wine with dark cherry & blackberry flavors, spicy notes, and smooth tannins.	8	26
Cherry Hill , Pinot Noir, (Oregon) Focused and savory, cherry and raspberry flavors with distinctive mineral notes.	11	32
Eyzaguirre , Merlot, (Chile) Expressive and fresh with flavors of plum and cherry accompanied by soft, delicious vanilla and tobacco notes.	8	26
Masso Antico Primitivo , Red Blend, (Italy) Full bodied and refined with spicy flavors of dark berries and cherry.	9	28

Beer

Almaza - Lebanese Import
 Great Lakes Seasonal
 Great Lakes Dortmund
 Dos Equis
 Heineken
 Downeast Cider
 Miller Lite
 Blue Moon
 Columbus IPA

Beverages

Coke, Diet Coke, Sprite
 Lemonade, Raspberry Iced Tea
 Freshly Brewed Green Iced Tea
 Freshly Brewed Black Iced Tea
 Freshly Brewed Mango Iced Tea
 Voss Sparkling Water
 Voss Still Water

Smart Water
 Hot Tea
 Freshly Brewed Hot Mint Tea
 Regular Coffee
 Decaffeinated Coffee
 Turkish Coffee

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@TazaLebaneseGrill

Follow us on social media to stay updated on specials, news, and giveaways!

Taza Woodmere
 28601 Chargin Blvd.
 Woodmere, OH 44122
 (216) 464-4000

Taza Downtown
 1400 W. 6th St.
 Cleveland, OH 44113
 (216) 274-1170

We offer catering!
 We'd love to cater your next event. Ask us about a catering menu.