

Appetizers - Shared Mezza

Hummos Purée of chickpeas, tahini, and lemon.	9	Tabouli A delicate mixture of chopped parsley, onion, tomatoes, and cracked wheat. Seasoned with olive oil, lemon, and herbs.	10	Soujouk* Beef and lamb sausages in a spicy tomato sauce.	11
Spicy Hummos Hummos blended with our famous hot sauce.	9	Lebanese Jibneh Lebanese cheese seared with pomegranate sauce and garnished with pistachios, grape tomatoes, basil, and kalamata olives.	10	Shawarma* Seasoned strips of grilled beef topped with tomato, onion, sumac, parsley, and pine nuts. Served with tahini sauce.	11
Hummos Fattah Chickpeas layered with fried pita chips, tahini yogurt garlic sauce, and pine nuts. Seasoned with olive oil and herbs.	11	Manakish Freshly baked Lebanese flatbread topped with your choice of feta cheese mix, za'atar mix, or spinach mix.	8	Kibbie* Ground beef and wheat shells stuffed with seasoned meat, pine nuts, and onions, fried in peanut oil.	12
Baba Purée of char-grilled eggplant, tahini, and lemon.	10	Garlic Spinach Spinach sautéed in olive oil and fresh garlic, topped with toasted onions and pine nuts.	9	Spicy Cauliflower 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.	9
Foole M Damas Purée of fava beans, chickpeas, garlic, olive oil, and lemon.	9	Garlic Labneh Creamy dip made from strained yogurt, garlic, a dash of dry mint, and olive oil.	9	
Falafel Mildly spiced vegetarian patties made with chickpeas, fava beans, and parsley. Fried in peanut oil and topped with tahini sauce.	9	Potato Cilantro Diced potatoes sautéed in olive oil, garlic, cilantro, and lemon sauce.	9	Kibbie Nayyeh* A traditional Lebanese delicacy! Lamb tartare blended with cracked wheat and spices. Served with fresh mint and onions.	20
Dawali Grape leaves stuffed with rice, chickpeas, tomato, and parsley. Topped with feta cheese and lemon herb vinaigrette.	10	French Fries Fried in peanut oil and seasoned with za'atar, an ancient Middle-Eastern herb.	8	
Loubie Green beans sautéed with onion, herbs, large whole cloves of garlic, tomato, and extra virgin olive oil.	9	Makanek* Baby beef and lamb sausages sautéed in a lemon-pomegranate sauce and garnished with pine nuts.	12	
Kabis Pickled turnips, olives, and wild cucumbers.	8			

Tour of Lebanon

Vegetarian Feast **19**
Our traditional favorites: tabouli, hummos, baba, and falafel.

Taste of Taza* **20**
Shawarma, shish tawook, vegetable couscous, Lebanese salata, hummos, and baba.

Entrées from our Shish Grill

	small // large		small // large
Shish Kabob* Beef tenderloin marinated in a blend of spices.	17 // 27	Shish Tawook Cuts of chicken tenders brushed with a zesty lemon and garlic blend.	15 // 25
Shish Lamb* Hand-trimmed high-quality lamb infused with our robust blend of herbs.	18 // 28	Ahi Tuna* Steeped in a delectable marinade of special spices.	17 // 27
Beef Kafta* Lean ground beef, parsley, and onions, combined with traditional spices.	15 // 25	Mixed Grill I* A selection of brochettes; lamb kabob, chicken kabob, and beef kafta.	29
Chicken Kafta Ground chicken breast mixed with a blend of spices.	15 // 25	Mixed Grill II* A selection of brochettes; beef kabob, chicken kabob, and beef kafta.	29

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

Entrées

	small // large		small // large		small // large
Grilled Veggie Marinated grilled vegetables served with Lebanese rice, vegetable bulgur, and your choice of garlic or tahini sauce.	12 // 18	Shawarma Plate* Seasoned strips of grilled beef served with fresh tomato, onion, sumac, parsley, tahini sauce, and French fries.	15 // 23	Samakeh Harra* Seared cod seasoned with exotic Lebanese spices and a roasted tomato-garlic sauce. Served with vegetable bulgur.	15 // 25
Mujadara A bed of steamed lentils and rice topped with Lebanese salata and garnished with fried onions.	12 // 18	Hummos Chicken Our famous hummos topped with seasoned chicken, tomatoes, pine nuts, and parsley.	15 // 23	Samakeh Tajin* Seasoned char-grilled salmon paired with a tahini walnut-cilantro sauce. Served with Lebanese rice.	16 // 27
Fattah* Seasoned chicken or shawarma , chickpeas, fried pita chips, tahini yogurt garlic sauce, pine nuts, and olive oil.	14 // 21	Hummos Shawarma* Our famous hummos topped with seasoned strips of beef with tomatoes, pine nuts, and parsley.	16 // 24	Samakeh Seana* Five-spice crusted ahi tuna topped with a parsley za'atar-pesto sauce. Served with vegetable couscous.	16 // 27

Salads

Cedars Salad Crisp romaine, grape tomatoes, kashkaval cheese, and fried pita chips. Tossed in creamy garlic dressing. Add chicken 4.50	11	Tabouli A delicate mixture of chopped parsley, onion, tomatoes and cracked wheat. Seasoned with olive oil, lemon, and herbs.	10
Phoenician Salad Mixed greens, grape tomatoes, sun-dried cranberries, candied walnuts, and Gorgonzola. Tossed in balsamic herb vinaigrette. Add chicken 4.50	14	Lebanese Salata Mixed greens topped with chopped tomatoes, cucumbers, green peppers, onions, kalamata olives, and feta. Tossed in a lemon herb vinaigrette. Add chicken 4.50	11
Falafel Salad Falafel patties, mixed greens, grape tomatoes, cucumbers, and feta. Tossed with your choice of lemon herb vinaigrette or tahini dressing.	13	Spinach Salad Baby spinach, cucumbers, grape tomatoes, candied walnuts, kalamata olives, orange wedges, and feta. Tossed with your choice of lemon herb or raspberry vinaigrette. Add chicken or shawarma 4.50	13
Taza Chicken Salad Shredded romaine, grilled chicken tenders, roasted corn, grape tomatoes, dates, red grapes, roasted pine nuts, and feta. Tossed in mango-cilantro dressing.	16	Fattoush Shredded romaine mixed with chopped tomatoes, green peppers, cucumbers, parsley, seasoned pita chips, lemon, garlic, olive oil, and a hint of sumac. Add chicken 4.50	12

Specialty Salads

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

Shish Kabob*	17	Shawarma*	17
Shish Tawook	16	Grilled Tuna*	18
Shish Lamb*	19	Grilled Salmon*	18

Rolled Pitas

Lamb* Char-grilled marinated lamb kabob, tomato, onion, lettuce, pickles, turnips, and tahini sauce.	14	Vegetarian Rolled Pitas	
Kabob* Char-broiled beef tenderloin, grilled tomato, green pepper, onion, lettuce, pickles, turnips, and tahini sauce.	13	Garden Lettuce, tomato, cucumber, pickles, and turnips topped with your choice of our famous hummos or baba .	10
Kafta* 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!	12	Falafel Mildly spiced vegetarian patties topped with lettuce, tomato, parsley, pickles, turnips, and tahini sauce.	12
Shawarma* Your choice of beef or chicken shawarma , tomato, onion, lettuce, pickles, turnips and tahini sauce.	12	Hummos Falafel Mildly spiced vegetarian patties topped with hummos, lettuce, tomato, parsley, pickles, and turnips.	13
Tawook Roll Marinated char-broiled chicken tenders, lettuce, tomato, pickles, turnips, and garlic sauce.	12	All rolled sandwiches are lightly toasted and served with French fries.	

Soups

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

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.

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



Wine

White Wine

	Glass	Bottle
Domaine des Tourelles , White Blend, (Lebanon) Bouquet of pineapple, lychee and jasmine.	10	30
Adyar Inspiration , White Blend, (Lebanon) Evokes grapefruit and candied mandarin with white pepper notes. All organic.	11	33
Domaine des Tourelles , Rosé, (Lebanon) Fuller bodied rosé with wild strawberries and a spicy finish.	10	30
Adyar L'Aube , Rosé, (Lebanon) Fruity nose with strawberry, cherry, grapefruit and floral aromas. All organic.	10	30
Chateau Ksara , Blanc de Blancs, (Lebanon) Elegant, rich creaminess with citrus, stone fruit, and discreet oak.	9	27
Chateau Ksara , Sunset Rosé, (Lebanon) An intense pink hue with fresh notes of red berries and spice.	9	27
Loredan Gasparini , Prosecco, (Italy) Yellow apple, creamy white peach, nectarine drop and a hint of crushed herb alongside crisp acidity.	10	30
Ronco Blanchis , Pinot Grigio, (Italy) Bright and savory, the medium-bodied palate presents Bartlett pear, golden apple and tangerine zest.	9	27
Red Newt , Riesling, (New York) Medium-sweet with aromas of apple, pear, honeysuckle, peach and lime.	9	27
Harmony , Chardonnay, (California) Tropical and citrus flavors are complemented by crisp acidity. Full-bodied and creamy.	11	33
Bruce Wayne Winery , Chardonnay, (California) Balanced and approachable with creamy flavors of mango and nectarine.	11	33
Chevalier Saint-Andre , Sauvignon Blanc, (France) Fresh and fruity with a ripe grapefruit finish.	9	27

Red Wine

	Glass	Bottle
Adyar Expression Monastique , Red Blend, (Lebanon) Tasty and refreshing, opens with flavors of cherry, raspberry, and currant.	12	36
Domaine des Tourelles Red , Shiraz, (Lebanon) Complex and multi-layered, abundant cherry flavors and some spice on the finish.	10	30
Vieilles Vignes , Cinsault, (Lebanon) A profound nose with broad, dusty fruit overlaid by dried-spice flavors.	12	36
Chateau Ksara , Réserve Du Couvent, (Lebanon) Soft flavors of plums, blackcurrants, strawberries, cherries, and bell peppers.	9	27
Chateau Ksara , Cabernet Sauvignon, (Lebanon) Flavors of raspberries, blackcurrant, vanilla, spice, and leather.	12	36
Summerland , Cabernet Sauvignon, (California) Rich feel balanced by layers of plum, espresso, chocolate and black currant.	12	36
Caligore Staccato , Red Blend, (Argentina) A rich wine with dark cherry & blackberry flavors, spicy notes, and smooth tannins.	9	27
Cherry Hill , Pinot Noir, (Oregon) Focused and savory, cherry and raspberry flavors with distinctive mineral notes.	11	33
Eyzaguirre , Merlot, (Chile) Expressive and fresh with flavors of plum and cherry accompanied by soft, delicious vanilla and tobacco notes.	9	27
Masso Antico Primitivo , Red Blend, (Italy) Full-bodied and refined with spicy flavors of dark berries and cherry.	10	30

Beer

- Almaza - Lebanese Import
- Great Lakes Seasonal
- Great Lakes Dortmunder
- Dos Equis
- Heineken
- Corona
- 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
- Bottled Sparkling Water
- Bottled Still Water
- Smart Water
- Hot Tea
- Freshly Brewed Hot Mint Tea
- Regular Coffee
- Decaffeinated Coffee
- Turkish Coffee

MyTaza.com

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

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