



DAMOORI SIGNATURE PLATES

RUZ WI DJAJ  **\$17.99**

lemon and oil marinated chicken thighs served over spiced beef rice with garlic yogurt, topped with almonds and pine nuts

BETINJAN FATTEH  **\$16.99**

roasted eggplant & chickpea in a tomato & pine nut sauce served over mint rice with garlic yogurt

AROUS

Lebanese pita sandwiches on white or wheat, made with tomato, radish, pickled turnips, parsley, and our Taratour tahini

TETA'S MARINATED CHICKEN **\$15.49**

BEEF KAFTA **\$15.49**

TRADITIONAL FALAFEL  **\$14.49**

ROASTED EGGPLANT  **\$14.49**

ADD FETA  **\$1**

ADD HARISSA   **\$1**

SALATA & GRAIN BOWLS

FATTOUSH  **\$15**

romaine, tomato, green pepper, radish, english cucumber, green onion, parsley lemon sumac vinaigrette, pita chips

TABOULI  **\$15**

parsley, tomato, bulghur wheat, lemon mint vinaigrette

GOLDEN BEETS, FETA, ORANGE **\$17**

& QUINOA 

romaine, red onion, red wine vinaigrette

KALE TAHINI CAESAR  **\$15**

pita chips, pickled red onion, nigella seeds

BEIRUTI BOWL  **\$17**

kale, quinoa, currants, pepitas, parmesan, sesame seeds, tahini caesar dressing

DAMOORI BOWL  **\$17**

romaine, crispy sumac chickpeas, quinoa, cured olives, feta, english cucumbers, tomatoes, red onion, sumac, lemon mint vinaigrette

BYBLOS BOWL  **\$17**

romaine, farro, pickled red onion, radish, green pepper, red cabbage, nigella seeds, urfa biber pickled carrots, taratour tahini, red wine vinaigrette

ADD CHICKEN **\$4.49**

ADD FALAFEL **\$3**

ADD TOFU SHAWARMA **\$4**



KHIBZ

Levantine-inspired toasts made with Tall Grass Bakery Pain Au Levain and our housemade Damoori dips

LABNEH & ZA'ATAR \$11
fresh mint

LABNEH & GOLDEN BEETS \$11
sumac

MUHAMMARA \$12
fresh oregano, crushed walnuts

BABA GHANOUSH \$11
tomatoes, green onion, lemon zest

HUMMUS & HARISSA \$11
fresh parsley, pickled red onion

SIDES & DESSERT

TABOULI SIDE \$5

KALE TAHINI CAESAR SIDE \$5

ZA'ATAR FRIES \$6.99
hand cut, with garlic yogurt
ADD FETA \$1

HARISSA FRIES \$6.99
hand cut, with garlic yogurt
ADD FETA \$1

TAHINI CHOCOLATE CHIP COOKIE \$3

 gluten free friendly

 vegan friendly



DAMOORI DIP SIDES

with Lebanese pita bread

MUHAMMARA \$6

LABNEH & ZA'ATAR \$5

BABA GHANOUSH \$4

HUMMUS \$4

TZATZIKI \$4

SYRIAN BEET DIP \$5

A NOTE ABOUT ALLERGIES

We always strive to do our best to accommodate dietary requests but would like to note that we are not a gluten free, nut free, or dairy free facility. The items indicated above that are gluten free and vegan friendly do not have any gluten and/or animal products in the item ingredients but are still processed in our facility.

One more note we like to highlight is that our falafel is fried in the same basins as our pita chips.