

# damoori

KITCHEN

## Salata

*Eat your greens!*

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### Fattoush

romaine, tomato, green pepper, radish, english cucumber, green onion, & parsley, with a lemon sumac vinaigrette, pita chips  
\$10.75

### Tabouli

parsley, tomato, green onion, bulghur wheat with a lemon mint vinaigrette  
\$10.75

### Golden Beets, Feta, Orange, & Quinoa

romaine, red onion, with a red wine vinaigrette  
\$12.75

Add Feta \$1

Add Chicken \$3.50

Add Falafel \$3

## housemade *Levantine Inspired Cookies*

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Check our board to see what's available!

## Arous

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

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### Teta's Marinated Chicken

\$9.75

Beef Kafta \$9.75

Traditional Falafel \$9.25

Roasted Eggplant \$9.25

Add Feta \$1

Add small side of Tabouli \$4

## the *Damoori Signature Plates*

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**Ruz wi Djaj** - lemon and oil marinated chicken thighs served over spiced beef rice with garlic yogurt, topped with almonds and pine nuts  
\$12.99

**Betinjan Fattch** - roasted eggplant and chickpea in a savory tomato and pine nut sauce served over mint rice with garlic yogurt

\$11.99

## Khibz

*Levantine-inspired toasts made with Tall Grass Bakery bread topped with our housemade dips & extra virgin olive oil*

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**Labneh**, za'atar, fresh mint  
\$5.99

**Labneh**, golden beets, sumac  
\$5.99

**Muhammara**, fresh oregano, crushed walnuts  
\$6.99

**Baba Ghanoush**, tomatoes, green onion, lemon zest  
\$5.99

**Hummus**, harissa, fresh parsley, pickled red onion  
\$5.99

Add small side of Tabouli \$4

*side of Damoori Dips*  
with pita bread

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**Muhammara** \$4.50

**Labneh & Za'atar** \$3.50

**Baba Ghanoush** \$3

**Hummus** \$3

**Tzatziki** \$3