



tabbuli

peace. love. tabbuli.

Downtown Charleston

6 North Market St.
843.628.5959



tabbuli.com

MEZZE

▼ Hummus

Chickpeas, tahini, lemon, and olive oil, with lightly grilled pita, house pickle, olives, and roasted red pepper 7

Masabaha

Creamy hummus topped with grilled chickpeas, almonds, served with lightly grilled pita, and drizzled with our vibrant red pepper coulis 8

Babaganoush

Garden fresh fire-roasted eggplant mixed with tahini sauce, garlic, olive oil, and a dash of lemon juice with warm grilled pita 8

Falafel

A balanced blend of ground habanero, chickpeas, garlic, and specialty house spices, accompanied by our creamy hummus, with a tahini drizzle and sprinkled with fresh tabbūli salad 8

Mixed Olives & Feta

Feta cheese complimented by mixed olives, and lightly grilled pita 7

Deep Fried Eggplant*

Fried eggplant with a tangy citrus aioli drizzled with our red pepper coulis 8

Hummus Harra

Creamy tahini hummus topped with a house-made garlic chili sauce, garnished with warm grilled pita, house pickle, olives, and roasted red pepper 8

▼ Tabbūli Spring Rolls*

Kibbeh lightly fried to a crisp in a delicate wonton wrap 10

Batata Harra*

Chopped potatoes pan-fried topped with our house-made garlic chili sauce 8

MEZZE GRANDE

▼ Grilled Kabob Platter* 16

Fire-grilled peppers, onions and tomato, served with basmati rice and topped with your choice of lamb, chicken, gyro meat or falafel

Mezze Platter* 31

Creamy hummus, babaganoush, tabbūli salad, jerusalem salad, basmati rice, falafel, and grilled veggies served with warm pita

Make it a meal add +17

Mezze Platter plus your choice of two kabobs, (lamb, chicken, gyro meat or falafel) and baklava

Tabbūli Trio 17

Mix any three items from mezze selections

▼ Tabbūli Mediterranean Dip 10

Creamy hummus, roasted red coulis, accompanied with jerusalem salad, fried pita, feta wedge, and sprinkled with parsley

Hummus Trio 13

Creamy tahini, roasted red pepper hummus and pesto style hummus, garnished with olives, lightly grilled and fried pita wedges, and jerusalem salad garnish



SALADS & SOUPS

Add lamb, chicken, or gyro meat +5

▼ Tabbuli Salad 7

Garden fresh parsley and mint with diced tomatoes, bulgar wheat, olive oil, and lemon juice, served on a crisp leaf of romaine lettuce and garnished with a lemon and red pepper coulis

▼ Jerusalem Salad 7

Chopped tomato, cucumber and parsley, lightly tossed in olive oil and lemon juice, served on a crisp leaf of romaine lettuce and garnished with a lemon and red pepper coulis

▼ Tahini Salad* 9

Deep fried pita bowl, stuffed with our fresh jerusalem salad and topped with our creamy tahini sauce

▼ Greek Salad 8

Crisp greens, tomatoes, cucumbers, red onion, pepperoncini, mixed olives, feta, roasted red peppers tossed in our house-made greek vinaigrette accompanied by lightly grilled pita bread

▼ Lentil Soup 5 / 7

Savory blend of onions, carrots, celery, tomatoes, vegetable broth, oregano, salt, pepper, red wine, and lentils

▼ Lemon Chicken & Rice Soup* 5 / 7

Fresh lemon, with house-made chicken broth, grilled chicken, basmati rice and parsley

PIZZAS

Ayopa' Street Pizza* 13

Roasted red pepper coulis, gyro meat, feta, provolone, tomato, onion, and fried egg served on top of a baked pita

Veggie 11

Fresh pesto, artichoke, almonds, feta, tomatoes, and diced onions on top of warm pita bread served with jerusalem salad

Marinated Grilled Chicken* 12

Warm pita topped with fresh pesto, feta, diced tomatoes and diced onions

▼ Tabbuli signature dishes

Please "ALERT" your server if you have any food allergies.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

†Prices and menu items are subject to change.



CLASSICS

with house cut seasoned fries or jerusalem salad, tabbuli salad or creamy hummus +2, fried egg +1

▼ Grilled Chicken Club* 11

Fire-grilled chicken breast served with fresh pesto, bacon, lettuce, and topped with provolone cheese

Chicken Sandwich* 10

Fire-grilled chicken breast with roasted red peppers, grilled onions, feta cheese and a tangy citrus aioli

▼ Pitas* lamb 12, grilled chicken 11, falafel 11

Your choice of lamb, chicken or falafel, on a pita shell with creamy hummus, caramelized onions, jerusalem salad, and drizzled with tahini sauce

Classic Gyro* 10

Fresh lettuce, tomatoes, caramelized onions, tzatziki sauce, and pita
add feta +.50

▼ Kofta Burger* 11

House-ground lamb & beef, tomatoes, red onion, drizzled with tzatziki sauce and topped with feta

American Burger* 10

House-ground beef, cheese, bacon, lettuce, tomato, and pickles



BRUNCH ANYONE?

Join us for brunch
on Saturday and Sunday...

...Sunday features
a buffet and mimosa bar

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HOOKAH LIST

HOOKAH 30 ADD A BUZZ OR BUBBLES—ADDITIONAL PRICE MY VARY

Orange Blossom

Orange, vanilla and jasmine flavored shisha with an orange juice base. The fragrant flower of the orange tree comes to life with a shot of tangerine vodka.

Cherry Coke Float

Cherry, cola and vanilla flavored shisha with a Dr. Pepper and cherry base. Add a shot of cherry vodka.

Baja Blast

Cherry, apricot and guava flavored shisha with a Mt. Dew and cherry base. Add a Bacardi Dragonberry shot to unleash the beast.

Candied Peach

Peach, pomegranate and fresh flavored shisha with a Sierra Mist and fresh fruit base. Add a splash of peach schnapps for some southern charm.

Lemon Julep

Lemon, mint and hints of jasmine flavored shisha with a base of fresh made lemonade and lime. Add a shot of limoncello or bourbon.

Berry Sorbet

Berry, strawberry and vanilla flavored shisha with a milk base. Add Rumchata liquor to the base for a very berry blast.

Tropical Mint

Melon, mango, and mint flavored shisha with a strawberry and Sierra Mist base. Mango vodka pairs perfectly.

Sunburst

Apricot, double apple and guava flavored shisha with a pineapple base. Taste the flavor with a shot of coconut rum.

Island Life

Coconut, fresh and guava flavored shisha with a pineapple orange base. Passion fruit rum takes you to a faraway secluded beach in the Caribbean.

Tabbulirita

Lemon, cocktail and strawberry flavored shisha with a fresh made sweet and sour base. Tastes like summer living with a shot of Patron.

Cappuccino Delight

Cappuccino, chocolate and vanilla flavored shisha with an iced mocha base. Espresso liquor makes a perfect after dinner experience.

Sweet Dreams

Coconut, honey and cocktail flavored shisha blended with a strawberry mint and Sierra Mist base. Sweet dreams are made of this...with a shot of berry liquor.

HOOKAH 35

Ice Cream Sunday

Chocolate, cherry and vanilla with an ice cream base. Takes you right back to the ice cream counter. Add a shot of chocolate liquor for an ultimate adult Ice Cream Sunday.

Tour the Wine Country

Rose, berry and grape flavored shisha with a red or white wine base. Take a tour of the wine country without leaving the city.

Energizer

Energy drink, lemon and fresh flavored shisha with a red bull base. Add a shot of vodka and take flight.

Available Without a Prescription

Pineapple, coconut and cinnamon shisha with a pineapple base. With a shot of our famous Tabbuli Coloda and it will surely cure whatever ails you.

