

## MEZZE

### ✓ **Hummus** 7

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

### ✓ **Masabaha** 8

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

### ✓ **Babaganoush** 8

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

### ✓ **Falafel** 8

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 tabbuli salad

### ✓ **Mixed Olives & Feta** 7

Feta cheese complimented by mixed olives, and lightly grilled pita

### ✓ **Deep Fried Eggplant\*** 8

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

### ✓ **Hummus Harra** 8

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

### **Tabbuli Spring Rolls\*** 10

Kibbeh lightly fried to a crisp in a delicate wonton wrap

### ✓ **Batata Harra\*** 8

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

## SALADS & SOUP

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

## CLASSICS

Served with choice of side

### **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

## 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

### ✓ **Tabbuli 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

### ✓ **Mezze Platter\*** 31

Creamy hummus, babaganoush, tabbuli 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**

### **Tabbuli Trio** 17

Mix any three items from mezze selections

## 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

## Sides

4

Tabbuli Salad  
Jerusalem Salad  
Basmati Rice

## Premium Sides

Fries 5  
Hummus 6

✓ Tabbuli Vegetarian Friendly

18% gratuity added to parties for 6 or more, and tabs over \$100.

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.

tabbuli  
restaurant & hookah lounge

mediterranean  
**Menu**

CATERING    DELIVERY

541 KING STREET  
CHARLESTON, SC 29403

843.628.5959

tabbuli.com



## ULTIMATE COCKTAILS

### Ultimate Strawberry Basil Lemonade 12

Firefly Sweet Tea Vodka, Bacardi Dragon Fruit Rum, muddled basil and lemons, fresh squeezed lemonade, dollop of strawberry puree

### Ultimate Margarita 14

Milagro Anejo, Grand Marnier, Cointreau, house made sweet and sour, with or without salt.  
Add a flavor S1: strawberry, peach, passion fruit, mango, pomegranate, raspberry

### Ultimate Mai Tai 12

Bacardi Superior Rum, Kraken Rum, amaretto liqueur, citrus juices with a splash of grenadine

### Liquid Marijuana 12

Spiced rum, coconut rum, melon liqueur, blue curacao, pineapple juice and a splash of our house made sweet and sour mix

### Trash Can 13

Vodka, light rum, gin, blue curacao, triple sec and 1 can Red Bull Energy Drink

## SPECIALTY

### Pomegranate Lemonade 9

Vodka, muddled cucumber, pomegranate puree, fresh squeezed lemonade, and dash of Sierra Mist

### Peach Moonshine Julep 9

Peach infused moonshine, bourbon, peach puree, muddled mint and fresh lime juice, with a splash of ginger beer

### Que Palmetto Punch 10

A favorite! Coconut rum, spiced rum mixed with orange and pineapple juice with grenadine

### Going Bananas 10

Bacardi Dragonfruit, Banana liquor, Sierra Mist, pineapple juice, strawberry puree

### Mermaid Water 11

Silver rum, coconut rum, sweet & sour mix, pineapple juice, blue curacao, lemon & lime

### Cherry Pepsi 11

Smirnoff Cherry Vodka, Smirnoff Vanilla Vodka, Pepsi, cherry juice

### Blueberry Lemonade 11

Smirnoff Blueberry Vodka, Homemade sweet & sour mix, lemonade, blue curacao, blueberries

### Seasonal Punch 25

Punch bowl filled with vodka, peach schnapps, peach puree, pineapple juice and Sierra Mist.  
**Great to share with friends!**

### Classic Mojitos 9

Add fruit S1: mango, passion fruit, peach, pomegranate, raspberry or strawberry

## MOSCOW MULES

All mules topped with ginger beer and garnished with lime wheel

### Mississippi Mule 10

Cathead Honeysuckle Vodka, sweet and sour

### Vanilla Mule 10

Crown Royal Vanilla, sweet and sour mix, ginger beer

### Mexican Mule 10

1800 Silver Tequila, sweet and sour, fresh lime juice, aromatic bitters

### Frisky Mule 10

Frisky Whiskey, sweet and sour, lime juice, aromatic bitters

### Classic Moscow Mule 9

Smirnoff Vodka and lime juice

## RISE & SHINE

These cocktails are perfectly acceptable for breakfast consumption

### Tabbali Sunrise 8

House-made orange vodka, Bacardi Pineapple, fresh orange juice and a splash of grenadine

### Bloody Mary 8

Vodka with our house specialty Bloody Mary Mix, served with a celery salt rim

### Ultimate Bloody Mary 12

Voted Charleston's #1 Bloody Mary by Charleston Magazine. Combines our 4 house-infused vodkas (Cucumber, Black Pepper, Habanero and Bacon), a Falafel skewer and our house-made mix

### Mimosa 5

Champagne and classic orange, pineapple or grapefruit juice

### Tropical Mimosa 9

Champagne topped with Tropical Red Bull

### Bellini 5

Champagne and classic peach, mango, strawberry, passionfruit or raspberry

### Individual Carafes 15

Choice of Mimosa or Bellini

### Refillable Carafes 14\*per person

Choice of Mimosa or Bellini

Carafe Refills 3

(Drag Brunch Sunday's Only)

## HAPPY HOUR

### \$3 Beers

(PBR, Miller Lite, Bud Light, Budweiser, Coors Lite, Yuengling)

### \$3 Wells

### \$18 Beer Buckets

(Domestic beers, Happy Hour Only)

### \$5 Appetizers

### \$15 Hookahs\*

Mon-Fri 4pm to 7pm

## BEERS

Budweiser  
Michelob Ultra  
Bud Light  
Michelob Ultra Gold  
Bud Light Lime  
Miller Lite  
Coors Light  
Yuengling  
Corona  
Stella Artois  
Guinness  
ShockTop

Allagash White  
Lagunitas IPA  
Angry Orchard  
Left Hand Milk Stout  
Golden Monkey  
Westbrook IPA  
Island Coastal Lager  
Westbrook White Thai

Ask for our daily prices!

## WINES

### Whites

Pinot Grigio, Sauvignon Blanc, Chardonnay

### Reds

Pinot Noir, Cabernet Sauvignon, Merlot

### Bubbles

Wycliff  
Prosecco Split

Bisol Jeio Prosecco Rose btl

Chandon btl



## HOOKAH 30

Add Bubbles +\$3 or

Add a buzz with a base Red Wine, Vodka, Tequila, Gin Whiskey, Rum, Red Bull Energy Drink for +\$5

### 128 BPM

Mango, melon, mint, kiwi and guava shisha with a Blue Curacao and Sierra Mist base.

### Baja Blast

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

### Calhoun Street

Grapefruit, rosé and vanilla shisha with a strawberry purée and Sierra Mist base.

### CANDIED PEACH

Peach cocktail and kiwi shisha with a peach purée and Sierra Mist base.

### DREAMCICLE

Orange, vanilla and jasmine shisha with an orange juice base.

### Folly Beach

Coconut, fresh and guava shisha, with Blue Curacao and Sierra Mist base.

### Island Breeze

Kiwi, melon and vanilla shisha with a peach purée and pineapple base.

### Lemon Julep

Lemon, mint and hints of jasmine flavored shisha with a base of fresh made lemonade and lime. Add a shot of bourbon +\$5

### Star Buzz

Apple, mint and vanilla shisha with mango, Blue Curacao and Sierra Mist base.

### 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 +\$5

### Sweet Desire

Coconut, cocktail and vanilla shisha with orange juice and cranberry juice base.

### The Drag Queen

Watermelon, pineapple and peach shisha with cranberry and pineapple juice base.

### Tropical Bliss

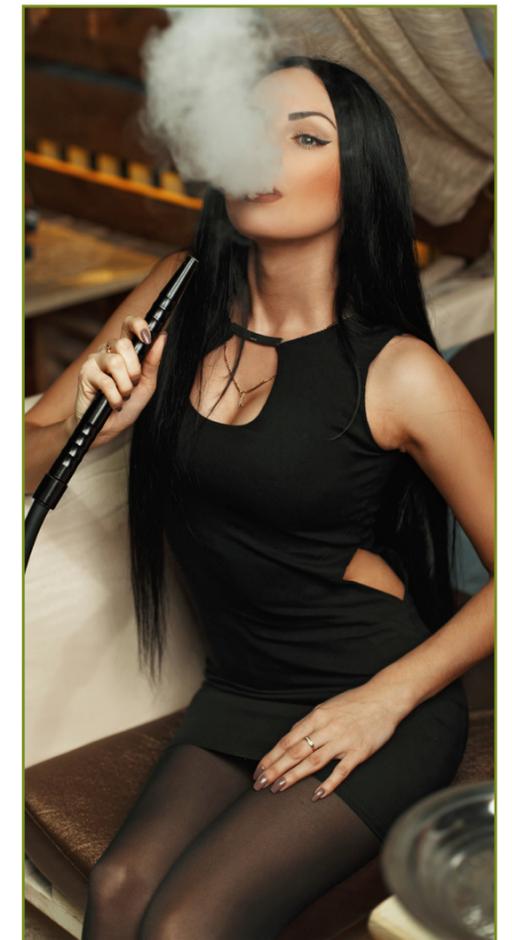
Coconut, melon and kiwi shisha, with pineapple juice and Sierra Mist base.

### Tropical Mint

Melon, mango, and mint flavored shisha with a strawberry and Sierra Mist base.

### Wine Country

Mix of Grape, Berry & Rose Shisha  
Base: Pomegranate, Blue Curacao, & Sierra Mist



### LIABILITY

Hookahs are the responsibility of the purchasing party. By purchasing a hookah, the party agrees to pay \$150 in the event their hookah(s) is damaged or broken. The \$150 charge will automatically be added to the party's tab.