

Tavlin, *noun* (Hebrew): spice

IN A PITA

HUMMUS, TAHINI, ISRAELI
SALAD, SLAW &
PICKLES +

IN A BOWL

HUMMUS, TAHINI,
ISRAELI SALAD, TABOULI,
SLAW & PICKLES +

tel aviv falafel

OUR FALAFEL MIX WITH AMBA

10

13

the iraqi

FRIED EGGPLANT, HARD BOILED EGG,
PICKLED ONION, PARSLEY & AMBA

10

13

flower power

FRIED CAULIFLOWER, PARSLEY
& GREEN ZHUG

10

13

shawarma

SPICED CHICKEN SHAWARMA
SUCCULENT LAMB SHAWARMA
MIX OF LAMB AND CHICKEN

12

12.5

12.5

15

15.5

15.5

chicken schnitzel

JUICY TENDERLOIN SCHNITZEL
WITH BABA GANOUSH

12

15

hummus & pita

the original

TOPPED WITH TAHINI, WHOLE CHICKPEAS
& OLIVE OIL, SERVED WITH ONE PITA

10

ADD ON:

BOILED EGG

1.5

FALAFEL BALLS (6)

4.2

SHAWARMA – CHICKEN/LAMB/MIX

4/5/5

take me home

shawarma meat

CHICKEN

5/10/20

LAMB

6/11/21

MIX

6/11/21

pita

1.2

falafel balls (6)

4.2

dip

HUMMUS, TAHINI, BABA GANOUSH

5/9

salad

ISRAELI SALAD, TABOULI, RED SLAW, WHITE SLAW

5/9

Zhug (chilli)

2

loaded

OUR FRIES WITH LOADED WITH YOUR CHOICE BELOW AND
TAHINI:

CHICKEN SHAWARMA

13

LAMB SHAWARMA

14

MIX SHAWARMA

14

snacks & sides

CHIPS

5/7

FRIED CAULIFLOWER

6/8

SCHNITZ & CHIPS

9.5

drinks

SOFT DRINK GLASS BOTTLE

4

ISRAELI DRINKS

4

HOMEMADE LIMONANA

5

MINERAL WATER

3.5

WATER

3

BEERS

8.5/9.5

CIDER

8

Prices include GST and are subject to change without notice.
Please inform us of any allergies before ordering.
Payments by credit card will incur a surcharge.

TAVLIN'S GLOSSARY

We want to help you spice up your life from amba to zhug and everything in between!

AMBA

Did you know that amba means mango in Indian? This pickled mango sauce tastes great on top of almost anything.

BABA GANOUSH

The best thing about Baba Ganoush is the smokey eggplant flavour. We think it goes best with our schnitzel, but we could dip pita into it all day long!

BAHRAT

Bahrat is a spice mixture or blend used in Middle Eastern and Greek cuisine. Bahrat is the Arabic word for 'spices'. This mixture is often used on lamb and chicken and can even be used as a condiment.

FALAFEL

We love crispy, crunchy and delicious falafel balls. Ours have a green colour to them because they contain fresh greenery. Also in there is a touch of garlic, chickpeas and a blend of spices we would love to share but will keep it a secret for now.

HUMMUS

The ultimate...not only is this Middle Eastern dip delicious but it is a superfood too. We make this dip every day so that it is fresh for you to enjoy on anything and everything. The word hummus means chickpea in Arabic. We cannot eat enough of the stuff and we are sure you'll agree. This is our most popular dip for takeaway so be sure to take some home to enjoy any time of day.

THE IRAQI

Also known as Sabich, this classic Israeli street food is as popular in some places as falafel and shawarma. Classically served in pita with fried eggplant, hard boiled eggs, fresh parsley and amba, this is traditionally an Iraqi Jewish breakfast but can (and should) be enjoyed any time of day.

ISRAELI SALAD

Often called chop chop salad, due to the perfectly chopped cubes! This salad is a delicious and fresh combination of cucumbers and tomatoes. We make it fresh as needed and add it to our pitas and bowls.

SHAWARMA

Succulent meat tossed in our special and secret homemade shawarma spice blend.

SUMAC

Pronounced 'soo-mak' this spice comes from the berries of a bush that grows wild in the Mediterranean area. It is both sour and fruity and therefore a hugely popular spice in both Middle Eastern and South Asian cooking

TABOULI

A light and healthy salad made of finely chopped parsley, tomato and chickpeas and seasoned with olive oil, lemon juice and salt. There are many versions of tabouli, we like to keep it simple and fresh.

TAHINI

Tahini is a condiment made from toasted ground hulled sesame seeds. Tahini is served as a dip on its own or as a major component of hummus. Another fantastic superfood, that will keep you feeling energised all day. Did you know that tahini is dairy free and that just one tablespoon of tahini has almost 3 grams of protein and is high in omega-3 fatty acids?

ZHUG

Pronounced 's-kh-oog', the kh is a Hebrew/Arabic guttural sound...give it a go! A beautiful, exotic and fiery Yemeni relish that we love to have with everything! Zhug is now considered one of Israel's national hot sauces. The red is hotter than the green and has been known to bring on labour so tread carefully!

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