

IN A PITA

HUMMUS, TAHINI, ISRAELI SALAD,
SLAW, PICKLES +

TEL AVIV FALAFEL (V, VG)	11.5
crispy chickpea and fresh herb balls with amba	
THE IRAQI (SABICH) (V)	11.5
fried eggplant, hard-boiled egg, pickled onion, parsley & amba	
FLOWER POWER (V)	11.5
cauliflower florets fried in egg batter	
SHAWARMA	
spiced chicken shawarma	12.5
succulent lamb shawarma	13
mix of lamb and chicken	13
CHICKEN SCHNITZEL	12.5
juicy tenderloin schnitzel with baba ganoush	

IN A BOWL

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

TEL AVIV FALAFEL (V, VG, GF)	14
crispy chickpea and fresh herb balls with amba	
THE IRAQI (SABICH) (V, VGO, GF)	14
fried eggplant, hard-boiled egg, pickled onion, parsley & amba	
FLOWER POWER (V, GF)	14
cauliflower florets fried in egg batter	
SHAWARMA (GF)	
spiced chicken shawarma	15
succulent lamb shawarma	15.5
mix of lamb and chicken	15.5
CHICKEN SCHNITZEL	15
juicy tenderloin schnitzel with baba ganoush	

ADD ONS

lamb shawarma (GF)	6
chicken shawarma (GF)	5.5
mix shawarma (GF)	6
6 falafel balls (V, VG, GF)	5
boiled egg (V)	1.5
pita (V, VG)	1.5
fried eggplant (V, VG, GF)	1.5
schnitzel	5/10

HUMMUS BOWL

OUR FAMOUS HOMEMADE HUMMUS
AND TAHINI SERVED WITH A PITA +

THE ORIGINAL (VG, GFO)	10
FALAFEL (V, VG, GFO)	14.5
THE IRAQI (V, VGO, GFO)	14.5
CAULIFLOWER (V, GFO)	14.5
SHAWARMA	
chicken shawarma (GF)	15
lamb shawarma (GF)	15.5
mix of lamb and chicken (GF)	15.5

SNACKS & SIDES

TRIO OF DIPS & PITA	10
hummus, baba ganoush, turkish	
CHIPS (VG)	4/7
with special seasoning	
FRIED CAULIFLOWER (V)	6/9
6 FALAFEL BALLS (V, VG, GF)	5

SWEETS

MALABI	6
rosewater pudding & pistachio	
BAKLAVA	5
2 pieces	

LOADED FRIES

SEASONED FRIES
TOPPED WITH TAHINI +

FALAFEL (V, VG, GF)	14.5
SHAWARMA	
chicken shawarma (GF)	15
lamb shawarma (GF)	15.5
mix of lamb and chicken (GF)	15.5
SCHNITZEL	15

WANNA TAKE ME OUT?

HOMEMADE DIPS & SALADS 5/9

hummus (V, VG, GF)
baba ganoush (V, GF)
Turkish harissa (V, VG, GF)
tahini (V, VG, GF)
tabouli (V, VG, GF)
israeli salad (V, VG, GF)
fried eggplant (V, VG, GF)
fried cauliflower (V, GF)
red or white slaw (V, VG, GF)
israeli pickles (V, VG, GF)

6 FALAFEL BALLS (V, VG, GF) 5

SHAWARMA (meat only)

chicken (GF) 5.5/10/20
lamb (GF) 6/11/21
mix (GF) 6/11/21

PITA (V, VG) 1.5

MAKE IT A COMBO
ADD SMALL CHIPS & A DRINK FOR 6.5
(KOMBUCHA + 1.5 BEER + 4)

TAVLIN'S GLOSSARY

Tavlin, noun (Hebrew): spice

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 smoky eggplant flavour. We think it goes best with our schnitzel, but 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 are green because they contain fresh greenery. Also in there is a touch of garlic, chickpeas and a secret blend of spices.

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 everything. The word hummus means chickpea in Arabic. We cannot get enough of the stuff and we're sure you'll agree. This is our most popular dip for takeaway so be sure to take some home to enjoy.

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 pieces! 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 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 a hugely popular spice in both Middle Eastern and South Asian cooking.

TABOULI

A light and healthy salad made of finely chopped parsley, tomato, onion 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. Our chili has been known to bring on labour so tread carefully

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