



Tavlin
DINNER

CHEF'S SELECTION (Minimum of two people)

Let Adi feed you a selection of the tastes and flavours of Tavlin.

TWO COURSE \$38.00pp

Starter – falafel, cigars, fried cauliflower, salads, dips & laffa bread

Main – selections of meats from the grill, chips, cabbage salad, rice of the day and Israeli salad

THREE COURSE \$45.00pp

As above plus a hot drink and selection of our famous homemade desserts

**Vegetarian options available.*

**Kids (aged 10 and under) banquet price \$20*

SHARING IS CARING

- V GF 8 FALAFEL BALLS WITH GREEN TAHINI** \$9.90
Crispy chickpea patties served with green tahini sauce
- MOROCCAN BEEF CIGARS (3 per serve)** \$10.50
Delicately spiced minced beef wrapped in fine pastry served on green tahini
- ADDITIONAL CIGAR** \$3.50
- V GF FRIED CAULIFLOWER** \$8.50
Steamed cauliflower florets fried in egg batter
- LAMB KIBBEH & PINENUTS (3 per serve)** \$9.00
Finely ground bulgur & spices, stuffed with prime lamb from select farms in Western Australia, pinenuts & onion
- ADDITIONAL KIBBEH** \$3.00
- V VEGETARIAN KIBBEH (3 per serve)** \$9.00
Spiced potato & herbs stuffed with fetta cheese
- ADDITIONAL KIBBEH** \$3.00
- GF MUSHROOMS AND ONIONS** \$9.00
Sautéed mushrooms with caramelized onions

HOME MADE SALADS & DIPS TO SHARE

All dips are made on site with the freshest of ingredients; our laffa bread is home made and cooked fresh in our tandoor oven

THREE DIPS AND A LAFFA \$15.00

SIX DIPS AND TWO LAFFAS \$28.00

EXTRA LAFFA BREAD OR GLUTEN FREE FLAT BREAD \$3.50

- V GF Hummus dip** **V GF Green Tahini dip** **V GF Baba Ganoush dip**
V GF Turkish dip **V GF Chatzilim (fried eggplant)** **V GF Adi's famous corn salad**
V GF Moroccan carrot salad **V GF Roasted beetroot salad**

HUMMUS

Served with a Laffa and Mixed Pickles; gluten free flatbread available

- V GF THE ORIGINAL** \$11.90
Topped with tahini, whole chickpeas & olive oil
- V GF GET FUL** \$14.90
Topped with slow cooked and crushed fava beans
- V GF MUSHROOM** \$14.90
Topped with sautéed mushrooms & onion
- GF BASAR** \$16.50
Topped with home made minced veal, lamb & pine nuts

FROM THE GRILL / MAIN

	Single	Main
<i>Single is one skewer / serve.</i>		
<i>Main plates served with a skewer, Hummus & Tahini, Chips, Israeli salad and a laffa</i>		
V GF FALAFEL (8 balls)	\$9.90	\$23.90
GF GRILLED CHICKEN SKEWER	\$9.90	\$23.90
<i>Marinated for over 24 hours in Adi's authentic Syrian seasoning</i>		
GF GRILLED CHICKEN LIVER SKEWER	\$9.90	\$23.90
<i>Fresh liver, best eaten medium-well</i>		
GF BEEF TENDERLOIN SKEWER	\$9.90	\$23.90
<i>Grain fed Black Angus South Gippsland beef</i>		
GF LAMB SKEWER	\$10.90	\$24.90
<i>Prime lamb from select farms in Western Australia</i>		
GF GRILLED KOFTA SKEWER	\$9.90	\$23.90
<i>Home made from minced veal & grilled lamb from select farms in Western Australia</i>		
GF GRILLED SALMON SKEWER	\$10.90	\$24.90
<i>Fresh Tasmanian Salmon</i>		
CHICKEN SCHNITZEL	\$10.90	\$24.90
<i>Tavlin's specially crumbed juicy chicken schnitzel</i>		

Note: no changes or substitutions can be made for the plates, any additional items will be charged accordingly

SIDES TO SHARE


	Small	Large
V GF ISRAELI SALAD	\$7.00	\$12.00
<i>Freshly chopped tomato, cucumber & lettuce, dressed with cold pressed olive oil, lemon juice, sea salt & black pepper</i>		
V GF CABBAGE SALAD	\$6.50	\$10.00
<i>White cabbage or Red Cabbage in vinaigrette dressing</i>		
V GF RICE OF THE DAY		\$8.00
<i>Ask your waiter</i>		
V GF CHIPS <i>With Tavlin's special seasoning</i>	\$5.00	\$9.00
V GF MIXED PICKLES	\$6.00	\$8.00
<i>Pickled cucumbers with olives</i>		

KIDS MEALS *(Aged 10 and under)*

SCHNITZEL PLATE <i>with chips and Israeli salad; No substitutions</i>	\$11.90
V GF FALAFEL PLATE <i>with chips and Israeli salad; No substitutions</i>	\$11.90
KIDS DESSERT <i>A scoop of ice-cream or sorbet</i>	\$4.00

V Vegetarian **GF** Gluten Free

Tavlin is able to provide catering for your functions, work parties & dinners. Speak to us about a menu catered specifically for you and your guests. Our food is available for takeaway and delivery, and our dips come in three sizes. Ask your waiter for a takeaway menu. Prices subject to change without notice.



Adi Daboush arrived in Melbourne in 2004 after extensive travels through the Middle East, South, Central and North America, Europe and Asia.

Adi has worked in many kitchens here and abroad, learning from, and being inspired by, those around him. His travels, along with family recipes brought from Damascus, Tripoli and Tel Aviv led him to establish Tavlin in October 2012.

Tavlin, the Hebrew word for spice, is a celebration of Adi's family's heritage, his passion and aspirations. Savta Esther's secret recipes, Syrian spices, marinated and juicy meat cooked on a grill and fresh home made laffa bread cooked in a tandoor oven are just some of the centre pieces here at Tavlin. All food is prepared and cooked daily with fresh and high quality ingredients.

Tavlin will delight all your senses; the food, photos, memories and music will have you thinking you are eating on the streets of central Tel Aviv.