

**Charleston**  
RESTAURANT  
WEEK

**JANUARY 4<sup>th</sup> 22**



## **Tabbuli**

6 North Market Street  
Charleston, SC 29401

(843) 628-5959

[www.tabbuli.com](http://www.tabbuli.com)

### **Traditional Hot Tea & Hookah Service**

\$15 for groups of four or under  
\$20 for groups over five

**4 COURSES FOR \$20 or 5 COURSES FOR \$25**

*4 FOR \$20 INCLUDES 1 ENTREE. 5 FOR \$25 INCLUDES ONE OF EACH*

### **REFRESHER**

#### **ginger basil champagne**

three types of local grown basil, fresh ginger syrup and champagne

#### **peach hibiscus**

peach puree, fresh hibiscus syrup, fresh lemonade and sweet tea

### **MEZZE**

#### **hummus**

chickpeas, tahini, lemon and olive oil with grilled pita

#### **babaganoush**

garden fresh fire-roasted eggplant mixed with tahini sauce, garlic, olive oil and lemon juice

#### **falafel**

ground chickpeas, garlic, habanero, falafel seasoning with tahini sauce

#### **spring rolls**

kibbeh stuffed wonton wraps served with roasted red pepper coulis

### **SALADS**

#### **tabbuli**

parsley, mint, tomato, bulgar wheat, olive oil and lemon juice

#### **jerusalem**

tomato, cucumber, parsley, olive oil and lemon juice

### **ENTREES**

#### **lamb or chicken kabob platter**

grilled peppers, onion and tomato with basmati rice

#### **ayopa' street pizza**

roasted red pepper coulis, gyro, feta, provolone, tomato, onion and fried egg served on baked pita

#### **classic gyro**

lettuce, tomatoes, caramelized onions, tzatziki sauce

#### **kofta burger**

house-ground lamb and beef, tomatoes, red onion, tzatziki sauce and feta

### **DESSERTS**

#### **traditional mediterranean desserts**

**baklava or awamma**

**CLICK HERE to MAKE A DATE WITH DELICIOUS**