

Shish Grill Platters

A traditional grill where meats and vegetables are prepared on skewers.

Served with Lebanese rice, grilled vegetables, and garlic or tahini sauce.

Beef Kafta

Lean ground beef, parsley, and onions, combined with traditional spices.

Chicken Kafta

Ground chicken breast mixed with a blend of spices, grilled to a golden brown.

Shish Tawook

Cuts of chicken tenders, brushed with a zesty lemon and garlic blend.

Ahi Tuna

Steeped in a delectable marinade of special spices.

Shish Kabob

Beef tenderloin marinated in a blend of spices and roasted to perfection.

Shish Lamb

Hand trimmed high quality lamb, infused with our robust blend of herbs.

Mixed Grill

A combination of lamb, chicken, and beef kafta skewers. Served with Lebanese rice, grilled veggies, and your choice of garlic or tahini sauce.

Desserts

Available by the piece

Fingers

Flaky filo dough rolled around ground cashews.

Burma

Shredded wheat wrapped around Turkish pistachios.

Baklava

Sheets of filo with walnuts, sweetened with sugar syrup.

Bird's Nest

Crispy layers of filo dough filled with whole pistachios.

Mini Roses

Sheets of filo with cashews, sweetened with sugar syrup.

Gourmet Cakes & Cheesecakes

Available in 12" round. Please inquire about current available selections.



Contact Us

Bring the warmth of Taza to your table! Scan the QR code, visit mytaza.com, or connect with any of our three locations to start planning a feast worth sharing.

Woodmere

28601 Chagrin Boulevard • (216) 464-4000

Downtown Cleveland

1400 West 6th Street • (216) 274-1170

Rocky River

19310 Detroit Road • (216) 303-9300



A LEBANESE GRILL

Catering Menu

Our catering menu is available for carry-out only. Please tell our team if you have a food allergy or restriction.

Although we cannot accommodate every need, we will do our best.

Appetizers

Serves 10 guests, pita included on the side.

Hummos

Purée of chickpeas, tahini, and lemon. Topped with fresh herbs and olive oil.

Spicy Hummos

Our famous hummos mixed with hot sauce and topped with fresh herbs and olive oil.

Baba

Purée of char-grilled eggplant, tahini, and lemon. Topped with fresh herbs and olive oil.

Foole M Damas

Purée of fava beans, garlic, olive oil, and lemon. Topped with diced tomatoes and parsley.

Falafel 40 pieces

Mildly spiced vegetarian patties fried in peanut oil and served with tahini sauce, tomatoes, and parsley.

Loubie

Green beans sautéed with onions, herbs, large whole cloves of garlic, tomatoes, and extra virgin olive oil.

Garlic Spinach

Sautéed spinach in olive oil with onions and fresh garlic. Topped with fried onions and pine nuts.

Lebanese Jibneh

Lebanese cheese seared with pomegranate sauce. Garnished with pistachios, grape tomatoes, basil, and kalamata olives.

Dawali 40 pieces

Grape leaves stuffed with rice, chickpeas, tomatoes, and parsley. Topped with feta cheese and lemon herb vinaigrette.

Kibbie 25 pieces

Ground beef and crushed wheat shells, stuffed with seasoned meat, pine nuts, and onions; fried in peanut oil. Served with yogurt and Lebanese salata.

Mixed Appetizer

Choose any six of your favorite appetizers and make your own combination.

Salads

Serves 10 guests, pita included on the side.

Tabouli

A delicate mixture of chopped parsley, onion, tomatoes, and cracked wheat. Seasoned with olive oil, lemon, and herbs.

Cedars Salad

Crisp romaine, grape tomatoes, and kashkaval cheese. Garnished with fried pita chips. Garlic dressing on the side.

Phoenician Salad

Mixed greens, grape tomatoes, sun-dried cranberries, candied walnuts, and Gorgonzola cheese. Balsamic herb vinaigrette on the side.

Spinach Salad

Fresh baby spinach, diced cucumbers, grape tomatoes, candied walnuts, and kalamata olives. Topped with orange wedges and feta cheese. Your choice of lemon herb or raspberry vinaigrette on the side.

Lebanese Salata

Mixed greens topped with chopped tomatoes, cucumbers, green peppers, onions, kalamata olives, and feta cheese. Lemon herb vinaigrette on the side.

Fattoush

Shredded romaine lettuce mixed with chopped tomatoes, green peppers, cucumber, parsley, seasoned pita chips, lemon, garlic, olive oil, and a hint of sumac. Lemon herb vinaigrette on the side.

Taza Chicken Salad

Shredded romaine lettuce mixed with thinly sliced grilled chicken tenders, roasted corn, grape tomatoes, dates, and red grapes. Topped with feta cheese and roasted pine nuts. Mango-cilantro dressing on the side.

Rolled Pitass

10 rolls per tray, each cut in half.

Kabob Rolled

Chicken Kafta Rolled

Beef Kafta Rolled

Shawarma Rolled

Lamb Rolled

Shish Tawook Rolled

Spicy Chicken Kafta Rolled

Spicy Beef Kafta Rolled

Chicken Shawarma Rolled

Vegetarian

Falafel Rolled

Baba Garden Rolled

Hummos Garden Rolled

Hummos Falafel Rolled

Baba Falafel Rolled

Entrée Platters

Serves 10 guests, pita included on the side

Mujadara

A bed of steamed lentils and rice topped with Lebanese salata, garnished with fried onions.

Hummos Chicken

Our famous hummos topped with marinated chicken, diced tomatoes, pine nuts, and parsley.

Hummos Shawarma

Our famous hummos topped with seasoned strips of beef, diced tomatoes, pine nuts, and parsley.

Fatteh Chicken

Seasoned chicken tenders layered over chickpeas and fried pita chips. Topped with tahini yogurt-garlic sauce, pine nuts, and olive oil.

Fatteh Shawarma

Seasoned shawarma layered over chickpeas and fried pita chips. Topped with tahini yogurt-garlic sauce, pine nuts, and olive oil.

Shawarma Plate

Seasoned strips of grilled beef served with fresh tomato, onion, sumac, parsley, tahini sauce, and french fries.

Samakeh Harra

Seared cod seasoned with exotic Lebanese spices and smothered in a roasted tomato-garlic sauce. Served with vegetable bulgur.

Samakeh Tajin

Seasoned char-grilled salmon paired with tahini walnut cilantro sauce. Served with Lebanese rice.

Samakeh Seana

Five-spice crusted ahi tuna topped with parsley za'atar-pesto sauce and served with vegetable couscous.

Sides & Extras

Hot Sauce (12 oz.)

Za'atar & Oil (12 oz.)

Fresh Baked Pita Bread (3 pieces)

Jasmine Pita Bread