EST. MMXXVI

TINAAR

— Middle Eastern Flavours —

A Journey Through Yemen, Levant & Arabia

CHARCOAL · SPICE · HOSPITALITY

THE MENU

PLEASE ALERT OUR STAFF OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS. WE CANNOT GUARANTEE THAT ANY DISH IS ENTIRELY FREE OF ALLERGENS DUE TO THE NATURE OF OUR KITCHEN.



I · SIGNATURE

Yemeni Rice Dishes

Slow-cooked rice, charcoal-kissed meats, shared at the table

Lamb Mandi 1,250

Tender slow-cooked lamb served over fragrant Yemeni mandi rice, delicately spiced and traditionally prepared.

Lamb Haneeth 1,350

Fall-off-the-bone lamb slow-roasted for hours and served with aromatic rice.

Lamb Madghout 1,250

Traditional pressure-cooked lamb and rice infused with Yemeni spices and slow-developed flavours.

Lamb Burma 1,300

Tender lamb simmered in an aromatic spiced broth with stewed vegetables, served in a traditional Burma pot alongside aromatic rice.

Chicken Mandi 1,250

Juicy slow-cooked chicken served on fragrant mandi rice infused with authentic Yemeni spices.

Chicken Madghout 1,150

Pressure-cooked chicken and rice infused with Yemeni spices and slow-developed flavours.

Chicken Zurbian 1,150

Aromatic layered rice with tender chicken, raisins and traditional Yemeni spices.

Extra Lamb Meat 900

Extra Chicken Meat 750

Extra Mandi, Zurbian or Bukhaari Rice 400



II · THE CHARCOAL

From the Open Flame

Marinated, skewered, kissed by smoke

Mix Grill Platter — Full (for two) 3,900

A grand selection of lamb and chicken from the charcoal, served with traditional accompaniments, hummus and warm Middle Eastern flatbread.

Mix Grill Platter — Half (for one) 2,100

The signature mix grill, plated for one.

Lamb Chops 1,450

Premium lamb chops marinated in Middle Eastern spices and flame-grilled over charcoal.

Lamb Cubes 1,250

Tender cubes of lamb marinated in aromatic spices and grilled over open charcoal flames.

Lamb Shish Kabob 1,250

Seasoned minced lamb skewers charcoal-grilled and served with traditional accompaniments.

Chicken Shish Tawook 1,200

Mediterranean chicken breast skewers, marinated and grilled over charcoal.

Chicken Kebab 1,250

Juicy minced chicken skewers seasoned with Middle Eastern herbs and chargrilled to perfection.

Charcoal Wings 1,150

Marinated chicken wings flame-grilled over charcoal and finished with Tinaar's signature seasoning.



IV · MORNING

Breakfast & Traditional

Served with warm Mullawah, our layered Yemeni flatbread

Shakshuka 750

Eggs gently poached in a rich tomato sauce infused with peppers and Middle Eastern spices.

Fuul Medames 750

Slow-cooked fava beans seasoned with garlic, lemon and herbs.

Fasoulia 750

A hearty traditional dish of beans in a rich, garlic-spiced tomato sauce.

Chicken Agda 850

Hearty Yemeni stew of tender bite-sized chicken slow-cooked with sautéed vegetables.

Laham Sughaar 950

Yemeni dish of tender diced lamb sautéed with aromatic spices.

Kibda 1,100

Traditional Yemeni-style liver sautéed with peppers, onions and fragrant spices.

Mullawah 250

Traditional Yemeni layered flatbread, freshly baked and served warm.





III · STREET LUXURY & STONE OVEN

Shawarma & Manaeesh

Levantine flatbreads and the art of the spit

SHAWARMA

Chicken Shawarma Sandwich ····· 650
Classic chicken shawarma wrapped with garlic sauce, pickles and fresh vegetables.

Chicken Shawarma with Cheese ····· 900
Succulent shawarma chicken wrapped with melted cheese, garlic sauce and pickles.

Chicken Shawarma Plate ····· 950
Tender chicken shawarma served with fries or rice, fresh accompaniments and signature sauces.

Beef Shawarma ····· Coming Soon
A new arrival to the Tinaar charcoal — coming to the menu soon.

Hummus Shawarma ····· 950
Creamy hummus topped with succulent chicken shawarma and a drizzle of olive oil.

Falafel Wrap ····· 750
Freshly made falafel wrapped with crisp vegetables, pickles and tahini dressing.

MANAEESH

Manaeesh Laham Bil-Jubna ····· 950
Freshly baked flatbread topped with seasoned minced lamb and melted cheese.

Manaeesh Laham ····· 850
Traditional Levantine flatbread topped with aromatic spiced minced lamb.

Manaeesh Jubna ····· 750
Freshly baked flatbread topped with a blend of premium Middle Eastern cheeses.

Manaeesh Zaatar ····· 550
Traditional flatbread topped with zaatar, olive oil and toasted sesame.

VI · THE TABLE

Mezza, Sides & Sauces

Cold dips, warm sides and dressings



Hummus — 550

Silky chickpea purée blended with premium tahini, lemon and olive oil.

Falafel — 650

Golden chickpea fritters blended with herbs and spices, served with tahini sauce.

Mushakkal Forn (Roasted Vegetables) — 550

Tender, oven-roasted Mediterranean vegetables.

Plain Chips — 350

Golden crispy fries lightly seasoned and served fresh to order.

Arabic Pickles — 350

A selection of house-pickled vegetables prepared in traditional Levantine style.

— Extra Sauces —

Thoumeya — 200

Bold, creamy garlic sauce and dip.

Tahini Sauce — 200

Rich, savoury sesame sauce with lemon, garlic and a hint of salt.

Plain Yoghurt — 200

Ketchup — 100

Banana — Complimentary

Served with our compliments.



VII · TO FINISH

Desserts

Kunafa, baklava and the sweets of home

Kunafa Nutella 950

Golden crisp kunafa layered with warm Nutella and finished with pistachios.

Baklava Pistachio 650

Delicate layers of filo pastry filled with premium pistachios and fragrant syrup.

Areeka Malaki 850

Traditional Yemeni dessert of soft bread, dates, honey and fresh cream, topped with nuts and raisins.

Kaimati 450

Golden crisp dough drops drizzled with date syrup, fragrant with cardamom.

Kunafa Cream Cheese 850

Traditional kunafa filled with rich cream cheese and lightly sweetened syrup.

Baklava Cream Cheese 550

Flaky layers of golden pastry filled with smooth cream cheese and aromatic syrup.

Masoub 850

Rich Yemeni delicacy of mashed banana, fresh bread, honey and cream, topped with nuts and raisins.

Chocolate Date Balls 450

Premium dates coated in rich chocolate and finished with a delicate crunch.



TINAAR

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"Eat slowly. Share generously."

CONTACT & RESERVATIONS

Call to order on

0794 000 004

For all types of events, contact us on

0702 000 004

or email

info@tinaar.co.ke

SHUKRAN — THANK YOU