



A TASTE OF TANOREEN



WRITTEN BY ERIN MAHONEY ON 03 APRIL 2013. POSTED IN [REVIEWS](#)

Middle Eastern/Mediterranean restaurant in Brooklyn called Tanoreen, located on 76th Street and Third Avenue in Bay Ridge. It is one of Brooklyn's hidden gems.



In 1998, [Tanoreen](#) was opened in a small space by Rawia Bishara. Bishara became the owner and chef. In 2006, her daughter Jumana joined her as co-owner and manager.

Since then, Tanoreen has moved to a bigger space to accommodate its growing patronage.

Tanoreen has been reviewed by many magazines and newspapers and has received many accolades. From the outside, Tanoreen looks like a typical Bay Ridge restaurant. When you walk inside, you can see and feel the difference.

The restaurant is sleek and modern but the atmosphere is more than welcoming. Tanoreen is known for its amazing food that is basically home-style cooking.

There are so many options on the menu. Even vegetarians and vegans can find something they can enjoy. As an appetizer, the Brussels sprouts are amazing.

Yes, Brussels sprouts can be delicious. They are prepared with a yogurt sauce, pomegranate syrup and panko breadcrumbs.

Junior Lauren Suarez said, "I would've eaten Brussels sprouts when I was younger if they tasted like this." Their homemade hummus is just as good. It is creamy and so fresh. The olive oil they place on top of the hummus cuts the richness of the chickpeas perfectly. "This is the best hummus ever," added Suarez.

The food reminds me a lot of my family's cooking and that is one of the reasons it is such a great place. Every time I come to this restaurant I order the Mediterranean Chicken.

The portion is gigantic. They serve two massive pieces of chicken with sundried tomatoes and mushrooms. The portion of rice pilaf is huge. The seasoning and flavoring on the chicken is always delicious.

The lamb shish kabob entrée is a generous portion as well. It is served with rice and a salad.

Suarez said, "This is so good. I never thought I would be eating lamb, but it is so delicious."

For dessert, their baklava is sweet and delicious. It is made with fillo dough with nuts and spices topped with syrup. It is a lot different from traditional Greek baklava, but it is not too sweet. It was a perfect way to end a meal. Our waiter was attentive and friendly. Something you always look out for in a restaurant.

One of the things I love about Tanoreen is every single time I am there Rawia Bishara comes around to each and every table and speaks to patrons. She is one of the nicest women in the world. And this added touch shows how much heart is put into Tanoreen.

You will not be disappointed if you try Tanoreen. Their food is always spot on. Tanoreen's generous portions and prices are great little bonuses. Their food is a must try, and for the prices it is a steal.

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