

Cold Appetizer - Soguk Mezeler

(served with freshly made pita bread)

Eggplant Puree - Patlican Salatasi

roasted eggplant puree with garlic, lemon and olive oil

Grape Leaves - Zeytinyagli Yaprak Sarmasi

extra thin vine leaves stuffed with rice, red currants and toasted pine nuts. fused together with dill, olive oil and cinnamon

Walnut Chicken spread- Cerkes Tavugu

chopped walnuts, chicken puree, and garlic, garnished with walnut oil

Sak Suka

mixture of eggplant, zucchini, onions, bell peppers, garlic and tomatoes toasted in olive oil and lemon juice

Shrimp Ceviche

pieces of shrimp citrusy cooked in orange and lime juices ; served with tomatoes, onions, scallions, and soda crackers

Spicy Pepper Spread - Acili Ezme

pomegranate juice

Hummus - Humus

smooth blend of chickpeas, tahini, garlic and olive oil

Yogurt Spread - Haydari

blend of yogurt, feta cheese, garlic and a hint of mint

Mixed Appetizer

selection of any four items

Crispy Phyllo Cheese Rolls - Sigara Boregi

thin sheets of phyllo dough filled with feta cheese and parsley, rolled and pan fried

Meatballs - Mitite Kofte

mixture of seasoned ground lamb and beef, deep fried and baked til golden

Chicken Zucchini - Tavuk Izgara Kabak

Grilled Zucchini slices topped with spiced chicken, crème fraiche and fresh herbs

Stuffed Bulgur Shells - Icli Kofte

perfection

Calamari - Kalamar

crispy calamari rings served with tarator sauce (puree of garlic, lemon, olive oil, and walnuts)

Pan Fried Zucchini Patties - Mucver

blended in eggs, pureed zucchini mixed with dill, parsley and onion

Turkish Empanadas - Cig Borek

Savory fried pastry stuffed with seasoned ground beef and fresh herb

Lentil Soup- Ezogelin

puree of red lentils with a touch of mint flakes

Shepherd Salad - Coban Salatasi

chopped vine tomato, cucumber, onion, green pepper and parsley drizzled with olive

Almond Pomegranate Salad - Nar Salatasi

baby spring mix, parsley, olives, parmesan cheese, chopped tomatoes, and roasted

Mediterranean Salad - Akdeniz Salatasi

green leaf lettuce, cucumber, black olives, red onion, feta chesse and vine tomatoes,
add to salad: grilled chicken, lamb shish, or fried calamari for \$6.50

LUNCH ENTREES

ALL LUNCH ENTRÉES ARE \$10.99 (Served Between 11am-2pm)

All lunch entrees are served with choice of side salad and cup of soup.

Iskender

marinated lamb and beef roast, sliced thin and piled atop pita bread. covered with savory tomato sauce and driz.

Lamb or Chicken Shish Kebab – Kuzu veya Tavuk Şiş

lamb or chicken chunks marinated and grilled on a skewer

Spicy Meatball Skewer – Adana

ground beef and lamb blend wrapped on a skewer

Ravioli – Manti

homemade ravioli stuffed with ground beef topped with a garlic –yogurt sauce, a drizzling of butter and a hint of c

Vegetable Stuffed Eggplant – İmam Bayıldı

Roasted eggplant stuffed with sautéed vegetables

Lamb Mac n' Cheese

Macaroni pasta tossed in a 4 cheese cream and topped with grilled lamb.

Kofte Sliders

Two kofte mini burgers with grilled eggplant and garlic-dill yogurt spread.

Herbed Salmon Sandwich

Grilled salmon, garlic-dill yogurt spread, lettuce, tomato, onions, toasted bun.

Veggie Shish Kebab

Mushrooms, peppers, eggplant, zucchinis, and spices grilled in a skewer.

DINNER MENU

pilar or matchstix potatoes (excluding Iskender, Ravioli,
Pasta, Lamb Chops)

(served with freshly made pita bread)

Iskender

marinated lamb and beef roast, sliced thin and piled atop chopped pita bread. covered with savory tomato sauce and drizzled with butter. yogurt on the side

\$19.99

Lamb Chops - Kuzu Pirzola

marinated french cut pan seared lamb chops, with mushroom couscous, lamb sauce and grilled asparagus

\$22.99

Lamb Shoulder - Kuzu Kol Sarma

lamb shoulder flattened and stuffed with sauteed spinach, carrots, rolled tightly and baked to perfection. topped with lamb sauce and mushrooms

\$20.99

Lamb Fore Shank Stew - Incik Kebab

slow oven cooked lamb fore shank, stewed with onions, carrots and potatoes

\$19.99

Turkish Gyro - Doner

marinated lamb and beef roast, sliced thin and served atop of bed of lavosh bread

\$15.50

Grilled Meat Patties - Kofte Izgara

mixture of seasoned ground lamb and beef, flavored with turkish spices, served with grilled marinated eggplant and yogurt sauce

\$15.50

Chicken Shish Kebab - Tavuk Sis

chicken chunks, grilled on a skewer, marinated with oregano and garlic **\$16.50**

Spicy Meatball Skewer - Adana

ground beef and lamb blend wrapped on a skewer and charbroiled served atop of bed of lavosh bread **\$15.50**

Beef Shish Kebab

marinated sirloin grilled on a skewer with vegetables **\$16.50**

Salmon - Somon Baligi

grilled salmon drizzled with a buttery lemon sauce, served on bed of sauteed spinach, broccoli and zucchini carrot mix **\$16.50**

Baked Tilapia - Tilapia Baligi

macadamian nut crusted Tilapia, served over a bed of napa cabbage with grilled asparagus and corn **\$20.99**

Boneless Chicken Breast - Kayisili Tavuk Sarma

boneless chicken breast flattened and filled with crushed pistachio and apricot. rolled and baked to perfection **\$18.99**

Ravioli - Manti

homemade ravioli stuffed with ground beef topped with a garlic & yogurt sauce, a drizzling of butter and a hint of dill **\$15.50**

Vegetable Stuffed Eggplant - Imam Bayildi

roasted eggplant stuffed with sauteed vegetables **\$15.00**

Mediterranean Pasta

sauteed shrimp, artichokes, and capers combined with cream and fettuccini pasta, topped with feta cheese and olives **\$15.00**

Ottoman Grilled Platter - Karisik Izgara

combination of chicken and lamb kebabs, spicy meatball skewer, grilled meat patties and lamb chops (serving for two) **\$41.99**

BEVERAGES

Cans of Coke, Diet Coke, Sprite - \$1,00. Bottled Water \$1.50

\$ 5.50

\$ 6.50

\$ 6.50

\$ 5.50

\$ 6.50

\$ 5.50

\$ 5.50

\$ 5.50

\$17.50

\$ 5.50

\$ 6.50

\$ 8.75

\$ 7.75

\$ 7.75

\$ 6.50

\$ 7.75

\$ 5.50

\$ 7.75

\$ 8.75

\$ 8.75

zled with butter

dill

