

Cold Meze

HUMMUS 7.95

Chickpeas Spread with Tahini, Lemon Salt, Olive Oil, Pine Seeds
(gf-vg-df)

HAYDARI 7.95

Fresh Labneh Yogurt Flavored with Mint, Dill, Olive Oil
& Walnut (gf-vg)

ATOM 7.95

Garlic-Yogurt, Celery, Sundried Chili & Tomato (gf-vg)

EZME 6.95

Sundried Tomato Paste with Onion, Green Pepper, Garlic, Parsley
and Turkish Spices (gf-vg-df)

PEMBE SULTAN 7.95

Beets, Labneh Yogurt, Garlic, Olive Oil (gf-vg)

MUHAMMARA 7.95

Red Pepper Spread with Walnuts, Feta Cheese & Olive Oil (gf-vg)

ÇIĞ KÖFTE 7.95

Six Pieces of Bulgur-Wheat Kofta with Tomato Paste, Red
Peppers, Turkish Spices (vg-df)

Hot Meze

SIGARA BÖREĞİ 10.50

Homemade Dough Wrapped with Feta Cheese, Onions & Parsley (vg)

FALAFEL 9.50

Chickpea-Vegetable Fritters with Tahini Sauce (vg)

PATATES KÖFTE 10.50

Potato Cakes with Crumbled Feta & Yogurt Sauce (vg)

BUTTER SHRIMP 14.50

Sautéed Butter Shrimp with Sundried Chili & Turkish Spices (gf)

MÜCVER 9.50

Pan-Seared Zucchini-Carrot Cakes, Onions, Dill (vg)

Meze Platters

Chef's Selection of Cold or Hot Meze

COLD MEZE PLATTER 23.90

Hummus, Pembe Sultan,
Muhammara, Haydari, Ezme

HOT MEZE PLATTER 13.95

Sigara Boregi, Falafel, Patates Köfte, Mucver

Soups & Salads

Add Protein:

Chicken Şiş 8.95

Beef-Lamb Döner 11.95

RED LENTIL SOUP 7.95

Red Lentils, Onions, Carrot, Potato
(gf-vg-df)

SHEPHERD SALAD 11.95

Chopped Tomatoes, Cucumbers,
Onions, Green Peppers, Walnuts,
Parsley, Lemon Dressing (gf-vg-df)

GREEK SALAD 11.95

Romaine Hearts, Beets, Red Onion,
Olives, Tomatoes, Cucumber, Feta
Cheese, Lemon Dressing (gf-vg)

G = Gluten Free, V = Vegetarian. DF=Dairy Free

Some dishes can be made vegetarian; please ask your server for more details

Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food-borne illness

Main Course

DÖNER KEBAP 21⁷⁵

Thinly Sliced Beef & Lamb Döner Kebab Served with White Rice

İSKENDER KEBAP 23⁵⁰

Thinly Sliced Beef & Lamb Döner Kebab Served Over Toasted Pita Bread with Tomato Sauce & Yogurt

ADANA KEBAP 23⁹⁵

Char-Grilled Spicy Ground Beef & Lamb Kebab Seasoned with Red Peppers & Spices Served with Bulgur Pilav

BEYTI KEBAP 24⁹⁵

Char-Grilled Spicy Ground Beef & Lamb Kebab Wrapped in Lavash Bread with Eggplant Salad;
Served with Iskender Sauce & Yogurt

INEGOL KÖFTE 23⁹⁵

Char-Grilled Ground Beef & Lamb Kofta Seasoned with Onions & Herbs Served with White Rice

TAVUK ŞIŞ 22⁹⁰

Char-Grilled Chicken Cubes Seasoned with Herbs & Served with Bulgur Pilav

LAMB CHOPS 28⁹⁵

Thyme & Pepper Marinated Lamb Chops Served with Sautéed Baby Vegetables & Smoked Eggplant Puree (gf)

MOUSSAKA 19⁹⁵

Eggplant, Potato, Ground Beef, Bechamel Sauce & Kashkaval Cheese

SALMON 25⁵⁰

Char-Grilled Salmon Served with Mashed Potatoes & Sautéed Spinach (gf)

KURU FASULYE & PILAV 18⁹⁰

White Beans Stew with Tomatoes, Onions & Green Peppers Served with White Rice (gf-vg)

Chef's Mixed Grill

Chef's Selection of Kebabs for Two Guests 57⁵⁰

Lamb Chops, Beef & Lamb Köfte, Chicken Şiş, Adana Kebab, Döner Kebab

Served with White Rice and Grilled Vegetables

Tatli Menu/Desserts

BAKLAVA 9⁵⁰

Finely Layered Pastry Filled with Nuts & Steeped in Syrup

CHOKLAVA 9⁵⁰

Finely Layered Pastry Filled with Nuts & Steeped in Chocolate Syrup

KÜNEFE 9⁹⁵

Crispy Kadayif Pastry with Cheese & Pistachios Steeped in Syrup

KATMER 9⁹⁵

Phyllo Dough Stuffed with Cream & Pistachio

DONDURMA 6⁰⁰

Strawberry Ice Cream

Chocolate Ice Cream

Vanilla Ice Cream

Sides

WHITE RICE 5⁰⁰

FRENCH FRIES 5⁰⁰

BULGAR PILAV 5⁰⁰

VEGETABLES 5⁰⁰

Beverages

TURKISH TEA 3⁰⁰

TURKISH COFFEE 4⁵⁰

AMERICAN COFFEE 3⁰⁰

SINGLE ESPRESSO 3⁵⁰

DECAF ESPRESSO 3⁵⁰