

Cold Appetizers

LAVAS (Hollow Bread)	4.25
› Our signature, made to order bread creation is highly recommended for all soups and appetizers	
Select Two	10.50
› Your choice of two cold appetizers from humus, sautéed eggplant salad, tabbuli, babaganoush, tarama, ezme, or haydari	
Sautéed Eggplant (Soslu Patlican)	8.50
› Eggplant in a rich tomato sauce with red and green bell pepper, onion, and garlic	
Tabbuli (Kisir)	8.50
› Cracked wheat, with accents of tomatoes and red bell peppers, parsley, and green onion, topped with authentic Turkish extra virgin olive oil	
Babaganoush	8.50
› Fresh smoked eggplant purée with tahini, olive oil, and yogurt	
Ezme	8.50
› Delicious combination of fresh tomatoes, red and green bell pepper, red onion, walnuts, garlic, parsley, dill pickle, jalapeno pepper, and lemon juice	
Humus	7.95
› Freshly pureed chickpeas with olive oil, tahini, garlic, and lemon juice	
Tarama	8.95
› A wonderful combination of red caviar, oil, and lemon juice	
Haydari	7.95
› Thick and creamy yogurt mixed with walnuts, dill, and mint	
Feta Plate	5.50
› Imported feta cheese, kalamata olives, cornichon pickles, garnished with spring mix, tomato and cucumber slices	
Stuffed Grape Leaves (Zetinyagli Yaprak Dolma)	9.95
› Grape leaves stuffed with rice, pine nuts, currants, onion, and fresh herbs and spices	
Mixed Appetizer (Karisik Meze)	21.95
› A combination of humus, babaganoush, sautéed eggplant, tabbuli, ezme, tarama, haydari, and stuffed grape leaves (no substitutions please)	

Salads & Soup (Salatalar & Corbalar)

Shepherd's Salad (Coban Salata)	11.45
› Chopped cucumber, tomato, bell pepper, parsley, and red onion tossed in our special dressing	
House Salad (Yesil Salata)	10.45
› Romaine hearts, spring mix, tomato, cucumber, bell pepper, feta cheese, tabbuli, and Turkish black olives in our special dressing	
White Bean Salad (Piyaz Salatasi)	9.95
› White beans, tomatoes, bell pepper, parsley, topped with hard boiled egg and Turkish olives	
Add an order of Lamb Sis, Chicken Sis, or Salmon to any of the above salads for an additional :	
› ---- Lamb.... \$8.50 ----Chicken....\$6.00 ----Salmon....\$11.00	
Red Lentil Soup (MermiceK)	5.50
› A vegetarian blend of red lentils, Turkish seasonings and fresh herbs	
Cold Cucumber Dip (Cacik)	6.50
› Freshly chopped cucumber blended with yogurt, garlic, mint, and dill	

Hot Appetizers

Fried Liver (Arnavut Cigeri)	11.95
› Tender, hand-breaded liver pan-fried and served over sautéed fries and freshly sliced red onions	
Sigara Boregi	8.95
› Crispy filo dough stuffed with feta cheese and parsley	
Falafel	9.50
› A mixture of chickpeas, celery, parsley, and green onions tossed in spices and fried, served with tahini	
Pan Fried Zucchini Patties (Mucver)	9.50
› A delicious combination of tender zucchini and fresh herbs and spices served with our special yogurt sauce	
Cracked Wheat Patties (Icli Kofte)	11.95
› A traditional hand-made Central-Anatolian dish made with ground lamb, onion, bulgur wheat, walnuts, and herbs hand sculpted and fried to a golden brown	
Fried Calamari (Kalamar Tava)	13.95
› Crispy fried calamari served with a light pine nut infused sauce	

Special Turkish Pastry

All Pides are garnished with mixed green salad, red cabbage, and either carrots or red onions

Turkish Style Pizza (Lahmacun)	16.95
› Freshly ground lamb blended with peppers, tomatoes, parsley, and fresh herbs on a thin crusted dough	
Feta Cheese (Beyaz Penirli)	16.95
› A thick dough crust stuffed with feta cheese mixed with parsley and topped with fresh tomatoes	
Cheese (Kasarli)	16.95
› A thick dough crust stuffed with cheese and topped with fresh tomatoes	
Spinach and Feta (Ispanakli Pide)	20.95
› A thick dough crust stuffed with sautéed spinach, onions, feta cheese, and topped with fresh tomatoes	

ENTRÉES

Most entrées are served with fresh steamed rice along with a vegetable medley of pickled red cabbage, carrots, and red onions with parsley all topped with our house dressing

Chicken (Tavuk)

Entrées prepared in traditional yogurt style add \$3.00

Chicken Sis Kebap 21.95
› Hand carved cubes of chicken breast marinated in our chef's blend of unique seasonings and char-grilled to perfection

Chicken Patties (Chicken Kofte) 18.95
› Hand chopped chicken seasoned with green onion, dill, fresh tomatoes, garlic, and parsley then char-grilled

 Chicken Adana Kebap 19.95
› Hand chopped chicken seasoned with fresh garlic, light hot peppers, red bell peppers, and parsley - expertly grilled

Chicken Sauté 19.95
› Tender pieces of chicken breast sautéed with fresh onions, red and green bell peppers, mushrooms and seasoned with herbs and spices in your choice of lemon, tomato, or rich cream sauce - served with rice

Lamb (Kuzu) and Beef (Dana)

Entrées prepared in traditional yogurt style add \$3.00

Mixed Grill (Karisik Izgara) 35.95
› An unbelievable combination of doner kebab, chicken and lamb adana kebab, chicken and lamb sis kebab, & chicken and lamb kofte; served over our jasmine rice pilaf (all lamb available - add \$8.00)

Special Beyti Kebap 23.95
› Hand-chopped lamb, flavored with garlic, hot Turkish peppers, and parsley then char-grilled on skewers wrapped in our special pita then topped with our home-made tomato and yogurt sauces

Lamb Shank 27.95
› Lamb shanks seasoned to perfection with our authentic Turkish spices and seasonings, braised slowly amongst a medley of fresh carrots, onions, and bell peppers until the meat is tender enough to fall off the bone. Served with our jasmine rice pilaf

Grilled Lamb Adana Kebap 22.95
› A mouth watering creation of freshly ground lamb flavored with red bell peppers, light hot peppers, slightly seasoned then expertly char-grilled

Ground lamb and veal patties (Lamb Kofte) 22.95
› Ground lamb and veal blended with garlic, and our chef's unique seasoning then char-grilled to perfection

Beef Tenderloin Sis Kebap 25.95
› Tender cubes of Creekstone Farms Certified Black Angus beef tenderloin delicately marinated then char-grilled



Doner Kebap 20.95
› Tender lamb, grilled vertically and thinly sliced

Lamb Sis Kebap 27.95
› Tender cubes of lamb marinated in our chef's unique seasonings and char-grilled to perfection on skewers

Iskender Kebap 22.95
› Tender lamb, grilled vertically and thinly sliced, served over buttered bread and topped with savory tomato sauce and yogurt

Lamb Sauté 23.95
› Tender chunks of lamb sautéed with onions, red & green bell peppers, and mushrooms in a tomato sauce and delicately seasoned with herbs and spices - served with our jasmine rice pilaf

Seafood (Deniz Mahsulleri)

 Sea Bass (Levrek Izgara)	Mkt Price
› Mediterranean sea bass, served whole or filleted, char-grilled and served with mixed green salad and choice of rice or french fries	
 Dorado (Cupra Izgara)	27.95
› Mediterranean dorado (filleted), served char-broiled or fried with mixed green salad and choice of jasmine rice or french fries	
Atlantic Salmon (char-grilled or broiled)	25.95
› Atlantic Salmon seasoned with our special spices, served with your choice of rice or french fries	
Shrimp Casserole (Karides Guvec)	27.95
› Shrimp sautéed with bell peppers, onions, mushrooms, garlic and herbs, topped with kasar cheese in a rich cream sauce - served with rice	
Shrimp Sauté	26.95
› Fresh shrimp sautéed with onions, red and green bell peppers, mushrooms, and garlic in a choice of lemon, tomato, or rich cream sauce - served with rice	

Sauté

Vegetable Sauté (Guvec)	17.95
› A delightful combination of fresh eggplant, green beans, zucchini, potatoes, carrots, and garlic in a savory tomato sauce; available with chicken or lamb for an additional \$2.00 - served with rice	
Okra Sauté (Bamya)	19.95
› A superb medley of okra, red and green peppers, onions, and garlic in our savory tomato sauce; available with chicken or lamb for an additional \$2.00 - served with rice	
Stuffed Cabbage (Etli Lahana Dolma)	19.95
› Freshly ground lamb mixed with rice, mint, tomatoes, onion, red and green bell pepper, and garlic expertly hand rolled in cabbage and served with our savory tomato sauce and garlic yogurt	
Moussaka	18.95
› Exquisitely prepared eggplant layered with ground lamb and fresh tomatoes, topped with a light bechamel sauce & kasar cheese and baked to perfection - served with rice	

Beverages (Icecekler)

Coke, Diet Coke, Sprite, Lemonade, Fresh	2.50	Laziza (Apple, Peach, Raspberry)	5.00
Brewed Iced Tea, Raspberry Sweet Tea		Turkish Soft Drinks	2.50
Turkish Fruit Juice (Cherry, Peach, Apricot)	2.75	Ayran (Yogurt Drink)	4.00
Mighty Leaf Herbal or Turkish Apple teas	2.95	Turkish Coffee	3.00
Coffee (Regular & Decaf)	2.50	San Pellegrino	5.50
Evian	5.50	Sarikiz (Turkish Mineral) Waters in regular	2.50
Uludag Frutti Sparkling Mineral Waters	2.50	or pomegranate	