



MEZELER / APPETIZER

MERCIMEK ÇORBASI	3
Traditional Mediterranean lentil soup	
ÇOBAN SALATASI	6
Fresh chopped cucumbers, tomatoes, scallions, sweet peppers, fresh parsley with evoo and fresh lemon, topped with feta	
KISIR	5
Traditional medium spiced bulgur salad with thin chopped fresh vegetables	
ZEYTINYAGLI SARMA	6
Grape Leaves stuff with pine nuts, rice, and herbs	
SOSLU PATLICAN	5
Lightly fried eggplant and zucchini with pepper paste and fresh parsley	
PATLICAN EZMESI	6
Smoked eggplant puree with fresh garlic and extra virgin olive oil	
SASSUKA	5
Eggplant and zucchini with Turkish garlic yogurt	
ACILI EZME	5
Thinly chopped fresh vegetables tossed with spcicy Turkish pepper paste	
CACIK	5
Turkish yogurt complimented with fresh parsley, cucumbers and garlic	
HAYDARI	5
Homemade Turkish yogurt with fresh dill, garlic and evoo	
BEYAZ PEYNIR	5
Full butter Turkish feta served with fresh cut tomato	
CIZ-BIZ KOFTE	6
Mini lamb kofte sauteed and served with cucumber yogurt	
MÜCVER	6
Pan-fried zucchini pancakes served with fresh dill garlic yogurt sauce	
SIGARA BOREGI	6
Turkish feta and fresh dill filled phyllo-dough rolls, served with chef's specialty pepper paste marinara	
SOGUK MEZE TABAGI	10
Chilled platter mix of cacik, soslu patlican, sarma, kisir and beyaz peynir	

DESSERT

IN-HOUSE BAKLAVA	4
HOMEMADE SUTLAC	3
Turkish rice pudding	
LOKUM (TURKISH DELIGHT)	3
Traditional pistachio nougatine	

ANA YEMEKLER / ENTRÉE

All of our kebab plates are served with Turkish rice (pilav) or bulgar pilav, special salad, and grilled sweet pepper

ADANA KEBAB	15
Perfect combination of ground lamb and beef hand-formed on a traditional Turkish skewer, finished over open-flame	
URFA KEBAB	15
Less spicy version of Adana Kebab	
YAPRAK DÖNER KEBAB	15
Marinated lamb and beef cooked on a vertical skewer, hand-carved into thin tender slices	
ISKENDER KEBAB	14
Thin slices of lamb and beef served over a bed of Turkish lavash bread with tomato sauce and topped with yogurt	
TAVUK SIS KEBAB	12
Traditionally marinated cubes of chicken perfected on the grill	
SEBZE KEBAB	12
Marinated eggplant and zucchini, lightly fried and finished on the grill, topped with homemade Turkish tomato pepper sauce	
KUZU SIS KEBAB	16
Marinated cubes of lamb perfected on the grill	
KÖFTE	16
Ground lamb marinated in Turkish spices and shaped into patties and finished on the grill	
HÜNKAR BEĞENDI	16
Marinated and spiced cubes of tender lamb surrounded with smoked baby eggplant puree	
KARIDES	16
Lightly spiced Mediterranean-style marinated shrimps finished on the grill	
ALBALIK	18
Traditional Black Sea styled Rainbow Trout pan-fried, served with Mediterranean salad and fresh lemon	

DRINKS

TURKISH TEA	2
TURKISH COFFEE	2.5
AYRAN	3
Traditional thin Turkish yogurt drink served with dash of salt and pepper	
SARAKIZ (TURKISH SPARKLING MINERAL WATER)	2
CHERRY NECTAR	2
PEACH NECTAR	2
APRICOT NECTAR	2
SOFT DRINKS	2

