



## MEDITERRANEAN CUISINE

### Cold Starters

- 8 -

#### *-Cig Kofte*

Raw hand-molded vegetarian patties made from fine bulgur mixed with tomatoes, onions, hot pepper paste, tomato paste, walnuts & Isot

#### *-Acili Ezme*

Finely chopped tomatoes, green peppers, onions, garlic & parsley in our spicy Isot sauce

#### *-Haydari*

Strained homemade yogurt with fresh dill & garlic

#### *-Saksuka*

Fried assortment of vegetables mixed with tomato garlic sauce

#### *-Hummus*

Mashed, puréed chickpeas blended with olive oil, tahini & lemon juice

#### *-Russian Salad*

Boiled potatoes, carrots, peas, fresh dill & pickled jerkens tossed in a mayonnaise sauce

#### *-Abugannush*

Charbroiled eggplant, tomatoes, green peppers, garlic & parsley in a pomegranate sauce

#### *-Mixed Meze*

- 12 -

Combination of Abugannush, Acili Ezme, Haydari, Saksuka, Hummus & Russian Salad

### Hot Starters

- 14 -

#### *-Manti*

Turkish dumplings stuffed with a ground beef & lamb mix. Served with homemade yogurt, red pepper oil & mint infused olive oil

#### *-Ali Nazik*

- 16 -

Sautéed lamb & grilled eggplant served in our homemade yogurt garlic sauce. Topped with red pepper oil

#### *-Tender Calamari*

- 14 -

Freshly seasoned tender fried calamari. Served with tartar sauce

#### *-Shrimp Umburger*

- 14 -

Sautéed shrimp with broccoli, cauliflower, corn, carrots & garlic in Neopolitan sauce

#### *-Karides Tava*

- 12 -

Jumbo shrimp sautéed with garlic chips, fresh butter & red pepper

#### *-Hot Hummus*

- 9 -

Mashed, puréed chickpeas blended with olive oil, tahini & lemon juice. Topped with walnuts & red pepper olive oil

### Boreks

- 6 -

#### *-Pacanga*

Soujouk, tomatoes, green peppers & mozzarella

#### *-Mixed Vegetable*

Eggplant, zucchini, broccoli, cauliflower, green pepper, red pepper, onion & mozzarella

#### *-Spinach & Feta*

Spinach, parsley & feta cheese

## Salads

- 12 -

### -Mediterranean Salad

Romaine lettuce, fresh mint, tomatoes, cucumbers, red onions, green peppers & black olives. Topped with feta cheese & zesty lemon vinaigrette

### -Gavur Dagi Salad

Finely chopped cucumbers, tomatoes, onions, green peppers, walnuts & parsley in a pomegranate lemon dressing

### -Baby Arugula Salad

Baby Arugula, romaine lettuce, tomatoes, carrots, Feta cheese & parsley with oil

## Main Course

### -Çoban Kavurma

- 26 -

Sautéed, steel roasted lamb cubes with onions, green peppers, tomatoes & oregano. Served over straw potatoes

### -Lamb Chops

- 24 -

Grilled to perfection, served with bulgur, Antep salad & sautéed vegetables

### -Grilled Bronzini

- 24 -

Whole Bronzini grilled. Served with sautéed vegetables & arugula salad

### -Seafood Casserole

- 24 -

Jumbo shrimp, calamari, mushrooms, tomatoes & garlic topped with mozzarella cheese & baked in a ceramic bowl

### -Vegetarian Delight

- 14 -

Sautéed seasonal vegetables served over an omelette. Topped with feta cheese

BYOB (No corkage fee)

---All Kebab Platters served with bulgur rice, antep salad, roasted vegetables, onion parsley salad & cacik --

## Kebabs

-Chicken (skewered with vegetables) -16-

-Beef (made from 8 oz sirloin steak) -22-

-Lamb (8oz lean lamb) -22-

-Adana (mixed ground beef & lamb) -18-

## Char Grilled

-Chicken Cutlet

-16-

Marinated, seasoned grilled chicken served with bulgur, Antep salad & roasted vegetables

-Kasap Kofte

-18-

Ground beef & lamb mix patties marinated with fresh parsley & Turkish spices. Charbroiled to perfection. Served with bulgur, Antep salad & roasted vegetables

## Mix Plates

Combination of Lamb Chop, Beef Kebab, Chicken Cutlet, Kasap Kofte and Lamb Kebab

1 person - 28 -

2 people - 45 -

4 people - 85 -

Isot Mix (4 people)

- 95 -

Combination of Lamb Chop, Beef Kebab, Lamb Kebab, Chicken Cutlet, Kasap Kofte, Adana kebab

## Desserts

-Kunefe

-9-

Layers of shredded phyllo baked with mozzarella cheese drizzled with syrup (Please allow 15-25 minutes to serve)

-Pistachio Baklava

-5-