



MEDITERRANEAN CUISINE

Cold Starters

- 7 -

-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

- 10 -

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

Hot Starters

- 12 -

-Manti

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

-Ali Nazik

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

-Tender Calamari

Freshly seasoned tender fried calamari. Served with tartar sauce

-Shrimp Umburger

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

-Karides Tava

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

-Hot Hummus

- 8 -

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

- 9 -

-Mediterranean Salad

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

-Gavur Dagı 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 & pomegranate sauce

Main Course

- 23 -

-Çoban Kavurma

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

-Lamb Chops

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

-Grilled Bronzini

Whole Bronzini grilled. Served with sautéed vegetables & arugula salad

-Seafood Casserole

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

-Vegetarian Delight

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

BYOB (No corkage fee)

Kebabs

- 16 -

-Beef (made from sirloin steak)

-Lamb

-Adana (mixed ground beef & lamb)

-Chicken (skewered with vegetables)

Char Grilled

-Chicken Cutlet

- 13 -

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

-Kasap Kofte

- 15 -

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

- 25 -

2 people

- 35 -

4 people

- 65 -

-Isot Mix (4 people)

- 75 -

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 -