

With our homemade Bread

Vegan *Humus* (Nut free, Gluten-free, dairy free)

Chickpeas & tahini paste seasoned with garlic and olive oil. \$6.50

Vegan *Babaganush* (Nut free, Gluten-free, dairy free)

Grilled eggplant, tahini paste seasoned with garlic and olive oil. \$6.90

Vegan *Muhammara* (Dairy free)

Roasted red pepper spread with walnut, olive oil, lemon juice, garlic \$7.50

Vegan *Patlican Ezme* (Nut free, Gluten-free, dairy free)

Grilled eggplants mixed with onions and peppers, dressed with lemon juice and olive oil. \$6.90

Cerkez Tavugu

Shredded chicken breast with walnuts, garlic and paprika. \$7.50

Vegan *Gavur Dagi* (Gluten-free, dairy free)

Spicy relish of chopped tomatoes, onions, green peppers, parsley and walnuts finished with olive oil-pomegranate dressing \$6.50

Haydari (Nut free, Gluten-free)

Thick yogurt with herbs \$7.50

Selection of three

\$17.95

Selection of seven

\$39.95

Soups

Soup of the Day

Vegan *Mercimek Çorbasi* (Nut free, dairy free)

Aromatic red lentil soup.

\$6.45

Cacik (Nut free, Gluten-free)

Cold yogurt soup with cucumber, dill and garlic. \$6.45

Green Garden

(Add Feta Cheese \$2)

Vegatarian *Roka Salata* (Nut free, Gluten-free)

Aragula salad, walnut , feta cheese with lemon olive oil dressing \$9.95

Vegan *Meze Salata* (Nut free, Gluten-free, dairy free)

Mixed greens served with our famous fresh basil-vinaigrette dressing \$7.95

Vegan *Coban Salatasi* (Nut free, Gluten-free, dairy free)

Shepard's salad; Diced fresh cucumbers, onions, tomatoes and green peppers, dressed with olive oil, parsley and lemon juice. \$7.95

Vegatarian *Keci peynirli Pancar Salatasi*

(Ask your server without cheese ,walnut crouton)

Goat cheese , Red beet , mix green , corn , crouton, berries our special basil pomegranate vinaigrette dressing . \$9.95

GARDEN

Vegeterian *Kisir (Tabbouleh)* (Nut free, dairy free)

Bulgur wheat ,parsley, diced tomatoes , cucumber, onion lemon dressing .6.95

Vegeterian *Uc Peynirli Koz Patlican* (Nut free, Gluten-free)

Roasted eggplant , tomato herb and feta, kasar ,goat cheese . \$11.95

Vegeterian *Kirmizi Beyaz* (Nut free, Gluten-free)

Roasted Red Paper , herbs and feta cheese . \$8.95

Vegeterian *Saksuka* (Nut free, Gluten-free)

Fried eggplant , zucchini , green paper, potato garlic yogurt with tomato sauce . \$7.95
Ask server without yogurt sauce .

Vegetarian *Yumurtali Ispanak* (Nut free, Gluten free)

Sauté Spinach onion, tomato with sunny side up egg. .7.45
(Ask your server without egg)

Vegetarian *Mucver* (Nut free)

Savory zucchini pancakes mixed with feta cheese served with tomato and yogurt sauces. \$7.50

Vegan *Mercimek Kofte* (Nut free, dairy free)

Veggie lentil cakes with bulgur, onions and parsley. \$6.95

Vegan *Dolma* (dairy free, gluten-free)

Grape leaves stuffed with caramelized onions, rice, pine nuts and cooked on gentle fire. \$6.99

Vegetarian *Sebze Begendi* (Nut free)

Veggie delight; Sautéed mushrooms and onions with zucchini, red pepper served on eggplant and gruyere cheese puree \$7.50

Vegetarian *Sigara Böregi* (Nut free)

Turkey's popular crispy cigar-shaped pastry stuffed with feta cheese, parsley and dill. \$7.50

Vegetarian *Domates Dolmasi* (Nut free, Gluten-free)

Tomato stuffed with caramelized onions, mushroom and cooked on a gentle fire with feta cheese on top \$8.95

Ask your server if you would like without feta cheese

Vegan *Sebze Kebab* (Nut free, Gluten-free, dairy free)

Veggie kebab; Grilled onions, mushrooms, zucchinis, green pepper and tomatoes on a skewer, served with humus. \$6.95

Vegan *Imam Bayildi* (Nut free, Gluten-free, dairy free)

Istanbul style roasted eggplant stuffed with onions, tomato \$7.95

Sea

Uzum Yapragina Sarili Levrek (Nut free, Gluten-free, Dairy free)

Grill Branzino wrapped in grape leaves stuffed with herbs serve with onions \$14.95

Sarap Soslu Midye (Nut free, Gluten-free, Dairy free)

Steamed mussels with white wine, tomato, onion and garlic \$8.95

Deniz Taragi (Nut free)

Sautéed Scallops with eggplant puree and gruyere cheese. \$12.95

Domatesli Deniz Mahsulleri (Nut free, Gluten-free)

Mussels, shrimp, calamari, scallops, sautéed with garlic butter seasoned tomatoes and parsley \$15.95

Midye Tava

Golden Fried mussels served with our Chefs' special tarator sauce \$7.95

Somon Kanepe (Nut free)

Smoked salmon served on bruschetta with feta cheese and basil tomato sauce. \$8.95

Kalamar (Nut free)

Lightly fried calamari served with tarator sauce. \$8.95

Karides Kebab (Nut free, Gluten-free)

Seasoned grilled shrimp served with cocktail sauce. \$10.95

Somon Kebab (Nut free, Gluten-free)

Grilled fresh salmon skewer served with spinach puree and mashed potatoes. \$10.95

Karides Sote (Nut free, Gluten-free)

Shrimp sautéed with butter & seasoned, Tomato, garlic, parsley \$11.95

Levrek (Nut free, dairy free)

Half Branzino, pan fried fresh-catch Aegean
(flown weekly from Turkey)
\$13.95

SIDES

Karisik Zeytin

Marinated mixed Mediterranean olives \$5.95

Pilav

Basmati Rice, onion, \$3.00

Patates Pure

Mush patato, cheese, butter. \$3.00

Tursu

Mixed Pickles \$5.95

Patates Kizartmasi

French Fries \$5.00

Land

Sicak Humus ve Sote Et (Nut free, Gluten-free, dairy free)

Sautéed beef cubes with Chickpeas & tahini paste seasoned with garlic oven baked \$13.95

Biftek (Nut free, Gluten-free, dairy free)

4 oz. Grill Strip steak with French fries and port wine sauce . \$15.95

Domates Soslu Kofte (Nut free)

Lamb beef meatballs with tomato sauce top shredded kasar cheese \$11.95

Hünkar Begendi (Nut free)

Breast Lamb served on an eggplant puree with gruyere cheese. \$12.95

Karnı Yarık (Nut free, Gluten-free, dairy free)

Baked eggplant stuffed with ground lamb and beef, onions, peppers and tomatoes \$8.95

Icli Patates Kofte

Potato shells stuffed with ground lamb, beef,
Parsley, and walnuts, served with yogurt sauce. \$7.45

Köfte (Nut free, dairy free)

Grilled Turkish-style beef and lamb meatballs, seasoned with parsley and onions. \$8.99

Tavuk Kofte (Nut free)

Chicken meatballs with mashed potato and grilled vegetables. \$8.45

Kuzu Pirzola (Nut free)

Grilled rack of lamb with port wine sauce and mashed potatoes. \$15.95

Tavuk Kebab (Nut free, Gluten-free, dairy free)

Marinated grilled chicken breast on a skewer, served with fresh tomato relish \$8.95

Sis Kebab (Nut free, Gluten-free, dairy free)

Grilled, seasoned tender lamb on a skewer, served with cacik sauce. \$11.95

Arnavut Cigeri (Nut free, dairy free)

Pan-fried spicy calf's liver served with onions and parsley. \$9.95

Tavuk Adana (dairy free)

Ground Chicken mixed vegetables grilled on a skewer, served with ezme salad \$10.95

Fistikli Adana(dairy free)

Ground lamb and beef mixed with pistachio and grilled on a skewer, served with ezme salad
\$11.95

Small Manti(Nut free)

Turkish-style homemade mini beef stuffed dough served in a garlic yogurt and topped with a
buttered red pepper sauce. \$12.95

(Ask your server we can substitute tomato sauce)

Entrées

Beyti (Nut free)

Grilled ground beef and lamb on a skewer and served wrapped in lavash topped with tomato
sauce and yogurt. \$21.95

Adana Kebab (Nut free, dairy free)

Grilled ground lamb and beef on a skewer served on bed of rice and ezme salad. \$19.95

Karisik Deniz Tabagi

Combination of Half Branzino , salmon , shrimp ,fried mussels , calamari. \$32.95

Karisik Kebab

Combination of Adana with pistachio, shish kebab, chicken kebab, meatball, chicken
meatball, rack of lamb, Chicken Adana served with rice ,mashed potato, cacik sauce and
ezme salad \$35.95

Manti (Nut free)

Turkish-style homemade mini beef stuffed dough served in a garlic yogurt and topped with
abuttered red pepper sauce. \$19.95

(Ask your server we can substitute tomato sauce)

Begendili Kuzu Incik Kebab

Slowly simmered oven roasted Lamb Shank, rosemary, garlic, tomato served pure eggplant
\$19.95

Ali Nazik

Sautéed beef cubes with pure eggplant with yogurt sauce \$19.95

Doner Kebab

10-oz s Thin sliced marinated lamb and veal cooked with an open flame on a vertical split.
Shaved-off in tender thin slices with rice and yogurt sauce. \$18.95

Iskender Kebap

Thin sliced marinated lamb and veal cooked with an open flame on a vertical split. Shaved-off
in tender thin slices and served over toasted Pita bread with fresh sautéed tomato and yogurt
sauce \$19.95

Sebze Tabagi

Combination of Mucver, Mercimek Kofte,
Dolma, Sebze Begendi, Sigara Böregi, Sebze Kebab served with mashed potato \$20.95

Istanbul Burger (Nut free, dairy free)

A hearty seasoned beef burger patty, tomatoes, lettuce, onion \$14.95

Cheeses

Beyaz Peynir, from Izmir, Turkey

Creamy and mild sheep's milk cheese with tomato, olives \$7.60

Kasar, from Kars, Turkey

Medium hard sheep's milk cheese with jam, apricot \$7.60

Eski Kasar, from Kars, Turkey

Aged medium hard pale yellow sheep's milk cheese with honey, walnut \$7.60

Grilled Hellim Peynir, from Cypriot, Turkey

Pan fried Cypriot cheese with a basil-vinegar reduction \$9.45

Tulum, from Erzincan, Turkey

Fresh, soft goat's milk cheese with Jam \$8

Choice of Three Cheeses \$18.00

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

20% Gratuity maybe added to parties of 6 or more.

Sorry! We do not split / itemize checks, but accept credit cards