

MEZÈ DINNER MENU

BRUSCHETTA

Muhammara Kanepi	Roasted red pepper spread with walnut, olive oil, lemon juice, garlic and herbs served on bruschetta.	5
Patlican Kanepi	Grilled eggplants mixed with onions and peppers, dressed with lemon juice and olive oil served on bruschetta.	5
Cerkez Tavuđu Kanepi	Shredded chicken breast with walnuts, garlic and paprika served on bruschetta.	6
Pastırma Kanepi	Thinly sliced traditional Turkish cured beef pastrami served on bruschetta with feta cheese and tomato sauce.	6
Somon Kanepi	Smoked salmon served on bruschetta with feta cheese, mixed greens and basil tomato sauce.	8

SOUPS

Mercimek orbasi	Aromatic red lentil soup.	5
Cacık	Cold yogurt soup with cucumber, dill and garlic.	4

GREEN GARDEN

Mezè Salatası	Mixed greens served with Mezè's basil vinaigrette dressing.	6
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Roka Salatası	Fresh arugula salad with feta cheese and walnuts tossed in a light olive oil-lemon dressing.	8
Ispanak Salatası	Spinach Salad with berries and pine nuts in olive oil-pomegranate dressing.	8
Tomato Mozzarella	Fresh mozzarella and tomato with basil vinaigrette dressing.	7
Coban Salatası	Shepard's salad; Diced fresh cucumbers, onions, tomatoes and green peppers, dressed with olive oil, parsley and lemon juice.	6
Gavur Dağı	Spicy relish of chopped tomatoes, onions, green peppers, parsley and walnuts finished with lemon juice and olive oil-pomegranate dressing	6
GARDEN		
Mucver	Savory zucchini pancakes served with tomato and yogurt sauces.	5
Dolma	Grape leaves stuffed with caramelized onions, rice and pine nuts, cooked on gentle fire.	5
Turlu	Oven Baked Potato, Zucchini and Eggplant cooked in tomato sauce.	7
Yogurtlu Mantar	Mushrooms cooked to perfection in olive oil served in a yogurt garlic sauce.	6
Mercimek Köfte	Veggie lentil cakes with bulgur, onions and parsley served with yogurt sauce.	5
Humus & Veggie	Chickpeas and tahini paste seasoned with garlic and olive oil served with vegetables	8

Peynir Tabađı	Selection of Mediterranean cheeses served with olives.	6
Sigara B6ređi	Turkey's popular crispy cigar-shaped pastry stuffed with feta cheese, parsley and dill.	5
Sebze Begendi	Veggie Delight; Saut6ed mushrooms and onions with zucchini, red pepper served on eggplant and gruyere cheese pur6e.	7
Sebze Kebap	Veggie kebab; Grilled onions, mushrooms, zucchinis and tomatoes on a skewer, served with humus.	6
LAND		
K6fte	Grilled Turkish-style beef and lamb meatballs, seasoned with parsley and onions.	6
H6nkar Beđendi	Braised beef served on an eggplant puree with gruyere cheese.	7
Arnavut Ciđeri	Pan-fried spicy calf's liver served with onions and parsley.	8
Cevizli Adana	Ground lamb and beef mixed with walnuts and grilled on a skewer, served with ezm6 salad.	9
Icli Patates Kofte	Potato shells stuffed with ground lamb, beef, parsley, and walnuts, served with yogurt sauce.	6
Tavuk Begendi	Chicken meatballs with eggplant puree and gruy6re cheese.	7
Tavuk Kebap	Marinated grilled chicken breast on a skewer, served with fresh tomato sauce.	6

Şiş Kebap	Grilled, seasoned tender lamb on a skewer, served with yogurt sauce.	7
Kuzu Pirzola	Grilled rack of lamb with port wine sauce and mashed potatoes.	9
SEA		
Karides Kebap	Seasoned grilled shrimp served with cocktail sauce.	8
Hamsi Tava	Pan-fried crispy Black Sea Anchovies served on a bed of arugula salad.	7
Kalamar	Fried calamari served with tartar sauce.	6
Somon Kebap	Grilled fresh salmon skewer served with spinach and mashed potatoes.	8
Midye Tava	Golden fried mussels served with our chef's special "tarator" sauce.	7
Karides Kofte	Savory shrimp cake mixed with green peppers and onions, served with caper sauce.	8
ENTRÉES		
Adana Kebap	Grilled ground lamb and beef on a skewer served on a bed of rice and ezmè salad	15
Manti	Turkish-style home-made mini beef stuffed dough served in a garlic yogurt and topped with buttered red pepper sauce.	15
Kayısı Tavuk	Apricot stuffed chicken breast served on a bed of mashed potato with vegetables.	15

Mezè Somon	Baked filet of Salmon topped with sautéed mushrooms and onions creamy caper sauce.	16
Entrecôte	12-oz strip steak, served with sautéed onions, mushrooms, roasted potatoes and vegetables.	19

18% gratuity will be added to parties of six or more.