

~ DIPS ~

Selection of Three Dips (\$24.00)

CERKEZ TAVUGU *Cold Dip.*

Shredded chicken breast with walnuts, garlic and paprika. (\$9.99)

ATOM *Vegetarian, Gluten-free, Spicy.*

Turkish strained yogurt sautéed garlic, herbs, shishito peppers, walnut and extra virgin olive oil. (\$9.50)

HUMUS *Vegan, Nut-free, Gluten-free, Dairy-free.*

Chickpeas, and tahini paste. Seasoned with garlic and olive oil. (\$8.50)

BABAGANUSH *Vegan, Nut-free, Gluten-free, Dairy-free.*

Grilled eggplant, and tahini paste. Seasoned with garlic and olive oil. (\$9.00)

MUHAMMARA *Vegan, Dairy-free.*

Roasted red pepper spread with walnut, olive oil, lemon juice, and garlic. (\$9.50)

GAVUR DAGI *Vegan, Gluten Free, Dairy Free.*

Spicy relish of chopped tomatoes, onions, green pepper, parsley and walnuts.
Finished with olive oil and pomegranate dressing. (\$9.00)

~ SOUP ~

MERCIMEK CORBASI *Vegan, Nut-free, Dairy-free.*

Aromatic red lentil soup. (\$7.99)

CACIK *Vegetarian, Nut-free, Gluten-free.*

Cold yogurt soup with cucumber, dill and garlic. (\$9.99)

~ SALADS ~

ANTALYA USULU PIYAZ *Vegetarian, Nut-free, Ask your server for Vegan option.*

Turkish white bean salad with hard boil egg, tomato, onion, parsley served tahini lemon sauce. (\$12.50)

PANCARLI MEZE SALATASI *Vegan, Nut-free, Gluten-free, Dairy-free.*

Mixed greens, and red beets served with our famous fresh basil-vinaigrette dressing. (\$11.50)

COBAN SALATASI *Vegan, Nut-free, Gluten-free, Dairy-free.*

Shepard's Salad: Diced fresh cucumbers, onions, tomatoes, green peppers, and parsley, dressed with olive oil, and lemon juice. (\$12.50)

~ GARDEN ~

(Vegetarian) **KARPUZ & PEYNIR** *(Nut-free), (Gluten-free).*

Watermelon with feta cheese dressed pomegranate vinegar. (\$11.50)

PANCARLI KISIR *Vegan, Nut-free, Dairy-free.* **Turkish Style Tabbouleh**

Turkish wheat bulgur salad with beet, chopped tomatoes, cucumbers, peppers, spring onions, loads of fresh herbs. (\$11.50)

SEBZE BEGENDI *Vegetarian, Nut-free.* **Veggie Delight**

Sautéed mushrooms with onions, zucchini, and red pepper served on eggplant cheese puree. (\$9.90)

SEBZE KEBAP *Vegan, Nut-free, Gluten-free, Dairy-free.* **Veggie Kebab**

Grilled onions, mushrooms, zucchinis, green peppers and tomatoes on a skewer served with side of humus. (\$9.99)

SAKSUKA *Vegetarian, Nut-free, Gluten-free,* Ask your server for dairy free option.

Fried eggplant, zucchini, green pepper, potato served with garlic yogurt and tomato sauces. (\$11.50)

BRUKSEL LAHANA *Vegetarian, Nut-free, Gluten-free.*

Fried Brussels sprouts, garlic and yogurt-mayo sauce. (\$11.50)

QUINOA KOFTE *Vegetarian.*

Pan fried Quinoa with parmesan cheese, walnut, parsley, dill, scallion served with pomegranate vinegar and cacik sauce. (\$11.50)

MUCVER *Vegetarian, Nut-free.*

Savory zucchini pancakes mixed with feta cheese served with tomato and yogurt sauces. (\$10.50)

MERCIMEK KOFTE *Vegan, Nut-free, Dairy-free.*

Veggie lentil cakes with bulgur, onions, and parsley. (\$9.00)

DOLMA *Vegan, Gluten-free, Dairy-free.*

Grape leaves stuffed with caramelized onions, rice, and pine nuts, cooked on gentle fire. (\$10.50)

SIGARA BOREGI *Vegetarian, Nut-free.*

Turkey's popular crispy cigar-shaped pastry stuffed with feta cheese, parsley and dill. (\$12.50)

TURSU *Vegan, Nut-free, Gluten-free, Dairy-free.* **Mixed Pickles.** (\$7.50)

KARISIK ZEYTIN *Vegan, Nut-free, Gluten-free, Dairy-free.*

Marinated mixed Mediterranean olives. (\$6.50)

ISPANAKLI MANTI *Vegetarian, Nut-free.*

Turkish style, homemade mini dough, stuffed with spinach, and onion served with side tomato sauce. (\$18.95)

Our olives contains pits.

*DC tax is added to all checks | 20% Gratuity charge is added to parties of 6 and more.

*Please inform our staff if you have any food allergies or intolerances.

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

~ SEA ~

UZUM YAPRAGINA SARILI LEVREK Nut Free, Gluten Free, Dairy Free.
Grilled seabass (branzino) wrapped in grape leaves stuffed with herbs and onions. (21.00)

KALAMAR Nut-free.
Lightly fried calamari served with tarator sauce. (\$14.99)

KARIDES KEBAP Nut-free, Gluten-free without fries.
Seasoned grilled shrimp served with French fries and cocktail sauce. (\$18.95)

KARIDES SOTE Nut-free, Gluten-free.
Seasoned shrimp sautéed with butter, garlic, and parsley, served with rice. (\$18.95)

SALMON KEBAP Nut-free, Gluten-free.
Grilled fresh salmon skewers served with spinach puree, and side of salad. (\$18.95)

LEVREK Nut-free, Dairy-free.
Pan-fried Mediterranean half branzino served with mix green, onion, lemon and olive oil dressing. (\$17.95)

~ LAND ~

PASTIRMALI SICAK HUMUS Pan fried pastrami with hot humus. (17.00)

PEYNIRLI DOMATES SOSLU KOFTE Nut-free, Gluten-free.
Turkish style seasoned, grilled beef meatballs, parsley, onions, and topped with mozzarella cheese inside tomato sauce. (\$17.00)

FISTIKLI ADANA Dairy-free.
Ground lamb with pistachio, grilled on a skewer, and served with French fries (\$19.99)

BIFTEK Nut-free, Dairy-free.
5 oz. Grilled strip steak served with French fries and port wine sauce (\$22.95)

KOFTE Nut-free, Ask your waiter for Dairy-free option.
Turkish style, grilled beef and lamb meatballs, seasoned with parsley, and onions, served with rice. (\$18.50)

KUZU PIRZOLA Nut-free, Dairy-free.
Grilled rack of lamb served with port wine sauce, served with French fries. (\$21.95)

BEGENDILI TAVUK KOFTE Nut-free.
Grilled chicken meatballs, served with eggplant cheese puree. (\$14.99)

TAVUK KEBAP Nut-free, Gluten-free, Dairy-free.
Marinated grilled chicken breast pieces on a skewer, served with rice and side ezme dip. (\$17.50)

SIS KEBAP Nut-free, Gluten-free, Dairy-free.
Grilled seasoned tender lamb on a skewer, served with rice and side cacik sauce. (\$18.99)

ARNAVUT CIGERI Nut-free, Dairy-free.
Pan fried spicy calf's liver, served with onions, parsley. (\$13.50)

~ ENTRÉES ~

IZGARA TAVUK GOGSU DILIMLERI Nut-free, Gluten-free, Dairy-free.
Marinated Boneless chunks of chicken grilled on low heat, served with basmati rice and side of salad. (\$20.50)

BEYTI Nut-free.
Grilled ground lamb on a skewer, wrapped in lavash bread, and topped with tomato and garlic yogurt sauces. (\$25.50)

ADANA KEBAP Nut-free, Gluten-free, Dairy-free.
Grilled ground lamb on a skewer served on bed of rice and vegetable. (\$24.50)

ISKENDER KEBAP Nut-free.
Marinated lamb and veal cooked with an open flame on a vertical spit. Shaved-off in tender thin slices over toasted pita bread, served with fresh sautéed tomato and yogurt sauce. (\$ 26.50)

KUZU INCIK KEBAP Nut-free, Dairy-free.
Roasted lamb shank, slowly simmered with rosemary, garlic, and tomato in oven, served with rice. (\$26.00)

DOMATES SOSLU MAKARNA Vegetarian, Nut-free.
Add chicken \$9, add steak \$15, add salmon \$13, Add Shrimp \$11
Penne Pasta, Mediterranean tomato sauce, basil, garlic, and olives served with feta cheese. (\$14.95)

MANTI Nut-free.
Turkish style, homemade mini dough, stuffed with beef, served in yogurt with garlic and topped with buttered red pepper sauce. (\$25.00)

KARISIK KEBAP
Combination of Adana kebab, shish kebab, chicken kebab, meatball, chicken meatball, chicken breast, rack of lamb, served with rice, cacik sauce, and side of ezme & humus dip, grilled vegetables and onion. (\$55.00)

~ CHEESES ~

(From Izmir, Turkey) **BEYAZ PEYNIR** Creamy and mild sheep's milk cheese served with tomato. (\$9.50)

(From Kars, Turkey) **KASAR** Medium hard sheep's milk cheese served with jam. (\$8.50)

(From Cyprus, Turkey) **KIZARMIS HELLIM PEYNIRI** Pan fried halloumi cheese, served with basil-vinaigrette sauce. (\$13.50)

(From Bulgaria) **FETA CHEESE** Creamy sheep's milk cheese served with tomato. (\$8 .50)

~ SIDES ~

PILAV Vegan, Nut-free, Gluten-free, Dairy-free. Basmati rice with onion. (\$5.00)

PATATES KIZARTMASI Vegan, Nut-free, Dairy-free. French Fries. (\$5.00)