

~ DIPS ~

Selection of Three Dips (\$24.00)

(Vegetarian) (Spicy) ATOM Gluten-free.
Turkish strained yogurt with sautéed garlic, herbs, shishito pepper, walnut and extra virgin olive oil. (\$9.50)

(Vegan) HUMUS Nut-free, Gluten-free, Dairy-free.
Chickpeas and tahini paste, seasoned with garlic and olive oil. (\$8.50)

(Vegan) BABAGANUSH Nut-free, Gluten-free, Dairy-free.
Grilled eggplant and tahini paste, seasoned with garlic and olive oil. (\$9.00)

(Vegan) MUHAMMARA Dairy-free.
Roasted red pepper spread with walnut, olive oil, lemon juice, and garlic. (\$9.50)

(Vegan) GAVUR DAGI Gluten Free, Dairy Free.
Spiced relish of chopped tomatoes, onions, green peppers, parsley and walnuts.
Finished with olive oil and pomegranate dressing. (\$9.00)

~ SOUP ~

(Vegan) MERCIMEK CORBASI Nut-free, Dairy-free.
Aromatic red lentil soup. (\$7.99)

(Vegetarian) CACIK Nut-free, Gluten-free.
Cold yogurt soup with cucumber, dill and garlic. (\$9.99)

~ SALADS ~

Add Chicken \$9, Add Steak \$15, Add Shrimp \$11

(Vegan) PANCARLI MEZE SALATASI Nut-free, Gluten-free, Dairy-free.
Mixed greens, and red beets served with our famous fresh basil-vinaigrette dressing. (\$11.50)

(Vegetarian) PANCARLI MOZARELLA SALATASI Nut-free, Gluten-free.
Sliced mozzarella, tomato, and red beets served with our famous fresh basil-vinaigrette dressing. (\$12.99)

(Vegan) COBAN SALATASI 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. (\$13.50)

~ GARDEN ~

(Vegan) ZEYTINYAGLI PATLICAN Gluten free, Nut-free, Dairy-free.
Eggplant dish that is stuffed with onion, tomatoes herbs, and garlic then gently simmered in olive oil. (\$12.50)

(Vegetarian) SEBZE BEGENDI (Veggie Delight) Nut-free.
Sautéed mushrooms with onions, zucchini, and red pepper served on eggplant cheese puree. (\$10.90)

(Vegan) SEBZE KEBAP (Veggie Kebab) Nut-free, Gluten-free, Dairy-free.
Grilled onions, mushrooms, zucchinis, green peppers and tomatoes on a skewer served with side of humus. (\$9.99)

(Vegetarian) SAKSUKA 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)

(Vegetarian) BRUKSEL LAHANA Nut-free, Gluten-free, Ask your server for Dairy-free and Vegan options.
Fried Brussels sprouts, garlic and yogurt-mayo sauce. (\$11.50)

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

(Vegetarian) MUCVER Nut-free.
Savory zucchini pancakes mixed with feta cheese served with tomato and yogurt sauces. (\$11.50)

(Vegan) MERCIMEK KOFTE Nut-free, Dairy-free.
Veggie lentil cakes with bulgur, onions, and parsley. (\$9.00)

(Vegan) DOLMA Gluten-free, Dairy-free.
Grape leaves stuffed with caramelized onions, rice, and pine nuts, cooked on gentle fire. (\$10.99)

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

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

(Vegan) KARISIK ZEYTIN Nut-free, Gluten-free, Dairy-free.
Whole marinated mixed Mediterranean olives. (\$6.50)

(Vegetarian) ISPANAKLI MANTI Nut-free.
Turkish style, homemade mini dough, stuffed with spinach, and onion served with side tomato sauce. (\$17.95)

~ SIDES ~

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

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

~ SEA ~

BALIK KOKOREC *Nut Free, Dairy Free, Ask your server for Gluten-free option.*
Sautéed seabass (branzino), calamari, red and green peppers, onions, seasoned with garlic and oregano. (\$18.50)

DENIZ TARAGI *Nut-free.*
Sautéed diver scallops on top of eggplant cheese puree served with green and red sauce. (\$19.95)

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, Ask your server for Gluten-free option.*
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. (\$19.95)

SALMON KEBAP *Nut-free, Gluten-free.*
Grilled fresh salmon skewers served with spinach puree, and side of salad. (\$19.95)

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

~ LAND ~

ICLI PATATES KOFTE
Potato shells stuffed with ground lamb and beef, parsley, walnuts, served with yogurt sauce. (\$13.00)

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 server 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. (\$22.95)

TAVUK KEBAP *Nut-free, Gluten-free, Dairy-free.*
Marinated grilled chicken breast pieces on a skewer, served with rice and side ezme dip. (\$18.50)

SIS KEBAP *Nut-free, Gluten-free, Dairy-free.*
Grilled seasoned tender lamb on a skewer, served with rice and side cacik sauce. (\$19.99)

ARNAVUT CIGERI *Nut-free, Dairy-free.*
Pan fried spicy calf's liver, served with onions, parsley. (\$14.50)

~ ENTRÉES ~

MEZE KEBAB *Nut-free, Ask your server for Dairy-free option.*
Sautéed marinated strips of steak with tomato sauce, served on top of French fries and garlic yogurt sauce. (\$25.00)

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 sauce. (\$25.50)

ADANA KEBAP *Nut-free, Gluten-free, Dairy-free.*
Grilled ground lamb on a skewer served on bed of rice and vegetable. (\$25.00)

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)

(Vegetarian) **DOMATES SOSLU MAKARNA** *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. (\$15.95)

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. (\$56.99)

KARISIK DENIZ TABAGI *Nut-free.*
Pan seared seabass, grilled salmon and shrimp skewer, sautéed diver scallop, grape leaves stuffed with seabass, served with salad and rice. (\$58.95)

Our olives contain pit.

*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.