

10% DC tax is added to all checks | 20% Gratuity charge is added to parties of 5 and more.

~ DIPS ~

Selection of Three Dips (\$25.50)

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

(Vegetarian) PEMBE SULTAN *Nut-free, Gluten-free.*
Red beets, strained yogurt, garlic, and olive oil. (\$9.90)

(Vegan) HUMUS *Nut-free, Gluten-free, Dairy-free.*
Chickpeas and tahini paste, seasoned with garlic and olive oil. (\$9.00)

(Vegan) BABAGANUSH *Nut-free, Gluten-free, Dairy-free.*
Grilled eggplant and tahini paste, seasoned with garlic and olive oil. (\$9.50)

(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. (Ask your server for Nut-free option.)*
Spiced relish of chopped tomatoes, onions, green peppers, parsley and walnuts.
Finished with olive oil and pomegranate dressing. (\$9.50)

~ 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

(Vegetarian) KECI PEYNIRLI MEZE SALATASI *Nut-free, Gluten-free.*
Mixed greens, and goat cheese served with our famous fresh basil-vinaigrette dressing. (\$12.50)

(Vegetarian) ANTALYA USULU PIYAZ *Nut-free, Gluten-free, Dairy-free. (Ask your server for Vegan option.)*
Turkish white bean salad with hard boil egg, tomato, onion, parsley served tahini lemon sauce. (\$12.50)

(Vegetarian) PANCARLI MOZARELLA SALATASI *Nut-free, Gluten-free.*
Sliced mozzarella, tomato, and red beets served with our famous fresh basil-vinaigrette dressing. (\$13.50)

(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. (\$13.99)

~ GARDEN ~

(Vegetarian) KARISIK MEZE TABAGI
Combination platter of: Pembe Sultan/Muhammara/Kisir/Zeytinyagli Patlican/Sebze Begendi/Saksuka/Dolma/Sigara Boregi. (\$49.00)

(Vegan) TAHIN SOSLU SEBZELER *Nut-free, Gluten-free, Dairy-free.*
Grilled zucchini, green pepper, red pepper, white onion, served with homemade tahini sauce, lemon juice, and garlic. (\$11.50)

(Vegan) KISIR (Turkish Style Tabbouleh) *Nut-free, Dairy-free.*
Turkish wheat bulgur salad, chopped tomatoes, cucumbers, peppers, spring onions, loads of fresh herbs. (\$12.50)

(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)

(Vegan) SEBZE KEBAP (Veggie Kebab) *Nut-free, Gluten-free, Dairy-free.*
Grilled onion, mushroom, zucchini, green pepper and tomato on a skewer served with side of humus. (\$10.99)

(Vegetarian) KARPUZ & PEYNIR *Nut-free, Gluten-free.*
Watermelon with feta cheese dressed pomegranate vinegar. (\$12.50)

(Vegetarian) SEBZE BEGENDI (Veggie Delight) *Nut-free.*
Sautéed mushrooms with onions, zucchini, and red pepper served on eggplant cheese puree. (\$11.50)

(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. (\$13.50)

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

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

(Vegan) DOLMA *Gluten-free, Dairy-free.*
Grape leaves stuffed with caramelized onions, rice, and pine nuts, cooked on gentle fire. (\$11.99)

(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)

~ SEA ~

UZUM YAPRAGINA SARILI LEVREK *Nut Free, Gluten Free, Dairy Free.*
Grilled seabass (branzino) wrapped in grape leaves stuffed with herbs and onions. (\$21.50)

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. (\$19.95)

~ LAND ~

BIFTEK *Nut-free, Dairy-free. (Ask your server for Gluten-free option.)*
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. (\$23.95)

BEGENDILI TAVUK KOFTE *Nut-free.*
Grilled chicken meatballs, served with eggplant cheese puree. (\$15.99)

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. (Ask your server for Dairy-free option.)*
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.*
Sautéed marinated strips of beef steak with tomato sauce, served on top of French fries and garlic yogurt sauce. (\$26.50)

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. (\$22.99)

BEYTI *Nut-free.*
Grilled ground lamb on a skewer, wrapped in lavash bread, served with tomato and garlic yogurt sauce and bulgur rice. (\$26.99)

TAVUK ADANA KEBAP *Nut-free, Dairy-free. (Ask your server for Gluten-free option.)*
Grilled ground chicken on a skewer Red Peppers & Spices Served with bulgur rice. (\$24.00)

ADANA KEBAP *Nut-free, Dairy-free. (Ask your server for Gluten-free option.)*
Grilled ground lamb on a skewer served on bed of bulgur rice and vegetable. (\$25.50)

ISKENDER KEBAP *Nut-free.*
Marinated lamb and veal cooked with an open flame on a vertical split. 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 in oven with rosemary, garlic, and tomato, served with rice and grilled veggies. (\$26.99)

(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. (\$25.99)

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. (\$58.99)

~ SIDES ~

(Vegan) PILAV (BASMATI RICE) *Nut-free, Gluten-free, Dairy-free.*
Steamed basmati rice cooked with onion and olive oil. (\$6.00)

(Vegan) BULGUR PILAV *Nut-free, Dairy-free.*
Steamed bulgur rice cooked with vegetables and olive oil. (\$6.00)

(Vegan) PATATES KIZARTMASI (FRENCH FRIES)
Nut-free, Dairy-free. (\$6.00)

(Vegetarian) KIZARMIS HELLIM PEYNIR *Nut-free, Gluten-free.*
Pan fried halloumi cheese, served with basil-vinaigrette sauce and mix green salad (\$14.50)

*Our olives contain pits.

*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.