



MEZÈ

Dinner Menu

~ DIPS ~

(Vegetarian) (Spicy) ATOM (\$9.99)

Gluten-free.

Turkish strained yogurt with sautéed garlic, herbs, shishito pepper, walnut and extra virgin olive oil.
Served with Pita Bread

(Vegan) HUMUS (\$9.99)

Nut-free, Gluten-free, Dairy-free.

Chickpeas and tahini paste, seasoned with garlic and olive oil.
Served with Pita Bread

(Vegan) BABAGANUSH (\$9.99)

Nut-free, Gluten-free, Dairy-free.

Grilled eggplant and tahini paste, seasoned with garlic and olive oil.
Served with Pita Bread

(Vegan) MUHAMMARA (\$13.00)

Dairy-free.

Roasted red pepper spread with walnut, olive oil, lemon juice, and garlic.
Served with Pita Bread

(Vegan) GAVUR DAGI (\$9.99)

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.
Served with Pita Bread

~ SOUP ~

(Vegan) MERCIMEK CORBASI (\$7.99)

Nut-free, Dairy-free.

Aromatic red lentil soup.

(Vegetarian) CACIK (\$9.99)

Cold yogurt soup with cucumber, dill and garlic.

~ SALADS ~

Add Chicken \$9.00, Add Steak \$15.00,
Add Shrimp \$11.00

(Vegetarian)

KECI PEYNIRLI MEZE SALATASI (\$12.50)

Nut-free, Gluten-free.

Mixed greens, and goat cheese served with our famous fresh basil-vinaigrette dressing.

(Vegan) COBAN SALATASI (\$13.99)

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.

~ SIDES ~

(Vegan) PILAV (\$6.00)

(BASMATI RICE)

Nut-free, Gluten-free, Dairy-free.

Steamed basmati rice cooked with onion and olive oil.

(Vegan) BULGUR PILAV (\$6.00)

Nut-free, Dairy-free.

Steamed bulgur rice cooked with vegetables and olive oil.

(Vegan) PATATES KIZARTMASI (\$6.00)

(FRENCH FRIES)

Nut-free, Dairy-free.

(Vegan) SIDE SALAD (\$9.00)

Gluten-free, Nut-free, Dairy-free.

Mix green salad

PITA BREAD (\$2.50)

Fresh Baked Bread

~ CHEESES ~

BEYAZ PEYNIR (Izmir, Turkey) (\$9.50)

Creamy and mild sheep's milk cheese served with tomato.

FETA CHEESE (Bugaria) (\$8.50)

Creamy and mild sheep's milk cheese served with tomato.

KASAR (Kars, Turkey) (\$8.75)

Medium hard sheep's milk cheese served with jam.

KECI PEYNIRI (Goat Cheese) (\$9.00)

Creamy goat's milk cheese served with jam.

SAMPLE CHEESE PLATE (\$18.50)

Kasar, Feta, Goat, Halloumi Cheese.

(Vegetarian)

KIZARMIS HELLIM PEYNIR (\$14.50)

Nut-free, Gluten-free.

Pan fried halloumi cheese, served with basil-vinaigrette sauce and mix green salad.

10% DC tax is added to all checks
20% Gratuity charge is added to parties of 5 and more.
Credit Cards Accepted with \$20 Minimum Orders!!!
For split payments, we accept up to 6 credit cards per check.

~ GARDEN ~

(Vegan) SEBZE KEBAP (\$10.99) **(Veggie Kebab)**

Nut-free, Gluten-free, Dairy-free.
Grilled onion, mushroom, zucchini, green pepper and tomato on a skewer served with side of humus.

(Vegetarian) SAKSUKA (\$13.50) Nut-free, Gluten-free.

(Ask your server for Dairy-free option.)
Fried eggplant, zucchini, green pepper, potato served with garlic yogurt and tomato sauces.

(Vegetarian) BRUKSEL LAHANA (\$11.50)

Nut-free, Gluten-free,
Ask your server for Dairy-free and Vegan options.
Fried Brussels sprouts, garlic and yogurt-mayo sauce.

(Vegetarian) MUCVER (\$11.50) Nut-free.

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

(Vegetarian) SIGARA BOREGI (\$12.50) Nut-free.

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

(Vegan) DOLMA (\$11.99) Gluten-free, Dairy-free.

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

(Vegan) TORSU (\$7.50) **(MIXED PICKLES)**

Nut-free, Gluten-free, Dairy-free.

(Vegan) KARISIK ZEYTIN (\$6.50) Nut-free, Gluten-free, Dairy-free.

Whole marinated mixed Mediterranean olives.

~ SEA ~

KALAMAR (\$14.99) Nut-free.

Lightly fried calamari served with tarator sauce.

KARIDES KEBAP (\$16.99) Nut-free, Gluten-free.

Nut-free, Gluten-free. Seasoned grilled shrimp served with cocktail sauce.

KARIDES SOTE (\$17.99) Nut-free, Gluten-free.

Seasoned shrimp sautéed with butter, garlic, and parsley.

SALMON KEBAP (\$21.95) Nut-free, Gluten-free.

Grilled fresh salmon skewers served with spinach puree, and side of salad.

LEVREK (\$19.99) Nut-free, Dairy-free.

Pan-fried Mediterranean half branzino served with mix green, onion, lemon and olive oil dressing.

~ LAND ~

BIFTEK (\$20.99)

Nut-free, Gluten-free, Dairy-free.
5 oz. Grilled strip steak served with port wine sauce.

KOFTE (\$16.99) Nut-free.

(Ask your server for Gluten-free option.)
Turkish style, grilled beef and lamb meatballs, seasoned with parsley, and onions.

KUZU PIRZOLA (\$23.95) Nut-free, Dairy-free.

Grilled rack of lamb served with port wine sauce, served with French fries.

TAVUK KEBAP (\$15.50)

Nut-free, Gluten Free, Dairy Free.
Marinated grilled chicken breast pieces on a skewer, served with side Ezme dip.

SIS KEBAP (\$17.99) Nut-free, Gluten-free.

(Ask your server for Dairy-free option.)
Grilled seasoned tender lamb on a skewer, served with side cacik sauce.

ARNAVUT CIGERI (\$15.50) Nut-free, Dairy-free.

Pan fried spicy calf's liver, served with onions, parsley.

~ ENTRÉES ~

MEZE KEBAB (\$26.50) Nut-free, Gluten-free.

Sautéed marinated strips of beef steak with tomato sauce, served on top of basmati rice and garlic yogurt sauce.

IZGARA TAVUK GOGSU DILIMLERI (\$22.99)

Nut-free, Gluten-free, Dairy-free.
Marinated Boneless chunks of chicken grilled on low heat, served with basmati rice and side of salad.

BEYTI (\$26.99) Nut-free.

Grilled ground lamb on a skewer, wrapped in lavash bread, served with tomato and garlic yogurt sauce and bulgur rice.

ADANA KEBAP (\$25.50) 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.

KUZU INCIK KEBAP (\$28.99) Nut-free, Dairy-free.

Roasted lamb shank, slowly simmered in oven with rosemary, garlic, and tomato, served with rice and grilled veggies.

(Vegetarian)

DOMATES SOSLU MAKARNA (\$15.95) Nut-free.

Add Chicken \$9.00, Steak \$15.00, Shrimp \$11.00
Penne Pasta, Mediterranean tomato sauce, basil, garlic, and olives served with feta cheese.

(Vegetarian) ISPANAKLI MANTI (\$17.95)

Nut-free.

Turkish style, homemade mini dough, stuffed with spinach, and onion served with side tomato sauce.

MANTI (\$25.99) Nut-free.

Turkish style, homemade mini dough, stuffed with beef, served in yogurt with garlic and topped with buttered red pepper sauce.

***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.**