



# MEZÈ

RESTAURANT & BAR

## 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) Babagannuş (\$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 (\$13.99)**

DAIRY-FREE.

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

Served with Pita Bread

#### **(Vegan) Gavur Dağı (\$9.99)**

GLUTEN-FREE, DAIRY-FREE.

Spiced relish of chopped tomatoes, onions, green peppers, parsley and walnuts, finished with olive oil and pomegranate dressing.

Served with Pita Bread

**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 4 credit cards per check.**

### ~ GARDEN ~

#### **(Vegan) Falafel Plate (\$10.99)**

GLUTEN-FREE, NUT-FREE, DAIRY FREE.

Falafel with hummus served over salad with tahini lemon sauce.

#### **(Vegan) Sebze Kebap (\$11.99)**

NUT-FREE, GLUTEN-FREE, DAIRY-FREE.

Veggie Kebab with Grilled Onion, Mushroom, Zucchini, Green Pepper and Tomato On A Skewer Served with Side Of Humus.

#### **(Vegan) Dolma (\$11.99)**

GLUTEN-FREE, DAIRY-FREE.

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

#### **(Vegetarian) Brüksel Lahana (\$11.99)**

NUT-FREE, GLUTEN-FREE.

Fried Brussels sprouts, garlic and yogurt-mayo sauce.

#### **(Vegan) Karışık Zeytin (\$6.99)**

NUT-FREE, GLUTEN-FREE, DAIRY-FREE.

Whole marinated mixed Mediterranean olives.

#### **(Vegan) Tursu (\$7.99)**

NUT-FREE, GLUTEN-FREE, DAIRY-FREE.

Mixed Pickles

#### **(Vegetarian) Sebze Beğendi (\$11.99)**

NUT-FREE.

Sautéed mushrooms with onions, zucchini, and red pepper served on eggplant cheese puree.

#### **(Vegetarian) Mücver (\$11.99)**

NUT-FREE.

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

#### **(Vegetarian) Şakşuka (\$13.99)**

NUT-FREE, GLUTEN-FREE.

Fried eggplant, zucchini, green pepper, potato served with tomato sauces.

#### **(Vegetarian) Ispanaklı Mantı (\$17.99)**

NUT-FREE.

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

#### **(Vegetarian) Sigara Böreği (\$12.99)**

NUT-FREE.

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

### ~ SOUP ~

#### **(Vegan) Mercimek Çorbası (\$9.99)**

NUT-FREE, DAIRY-FREE.

Aromatic red lentil soup.

#### **(Vegetarian) Cacık (\$9.99)**

Cold yogurt soup with cucumber, dill and garlic.

### ~ SALADS ~

Add Chicken \$10, Add Steak \$17, Add Shrimp \$12

**(Vegetarian)**

#### **Keçi Peynirli Meze Salatası (\$12.99)**

NUT-FREE, GLUTEN-FREE.

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

#### **(Vegan) Coban Salatası (\$14.99)**

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.

### ~ CHEESES ~

#### **Beyaz Peynir (Izmir, Turkey) (\$10.99)**

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

#### **Feta Cheese (Bulgaria) (\$8.99)**

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

#### **Kaşar (Kars, Turkey) (\$8.99)**

Medium hard sheep's milk cheese served with jam.

#### **Keçi Peyniri (Goat Cheese) (\$9.99)**

Creamy goat's milk cheese served with jam.

#### **Sample Cheese Plate (\$21.99)**

Kasar, Feta, Goat, Halloumi Cheese.

#### **Kızarmış Hellim Peyniri (\$14.99)**

NUT-FREE, GLUTEN-FREE.

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

## ~ SEA ~

### **Kalamar (\$15.99)**

NUT-FREE.

Lightly fried calamari served with tarator sauce.

### **Karides Kebap (\$17.99)**

NUT-FREE, GLUTEN-FREE.

Seasoned grilled shrimp served with cocktail sauce.

### **Karides Sote (\$18.99)**

NUT-FREE, GLUTEN-FREE.

Seasoned shrimp sautéed with butter, garlic, and parsley.

### **Salmon Kebab (\$21.95)**

NUT-FREE, GLUTEN-FREE.

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

### **Levrek (\$21.99)**

NUT-FREE, DAIRY-FREE.

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

## ~ LAND ~

### **Biftek (\$21.99)**

NUT-FREE, GLUTEN-FREE, DAIRY-FREE.

5 oz. Grilled strip steak served with port wine sauce.

### **Köfte (\$17.99)**

NUT-FREE.

Turkish style, grilled beef and lamb meatballs, seasoned with parsley, and onions.

### **Kuzu Pirezola (\$24.99)**

NUT-FREE, DAIRY-FREE.

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

### **Tavuk Kebap (\$16.99)**

Nut-free, Gluten Free, Dairy Free.

Marinated grilled chicken breast pieces on a skewer, served with side Ezme dip.

### **Sis Kebap (\$18.99)**

NUT-FREE, GLUTEN-FREE.

Grilled seasoned tender lamb on a skewer, served with side cacik sauce.

### **Arnavut Ciğeri (\$16.99)**

NUT-FREE, DAIRY-FREE.

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

## ~ ENTRÉES ~

### **Kuzu İncik Kebap (\$29.99)**

NUT-FREE, DAIRY-FREE.

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

### **Izgara Tavuk Göğsü Dilimleri (\$23.99)**

NUT-FREE, GLUTEN-FREE, DAIRY-FREE.

Marinated Boneless chunks of chicken grilled on low heat, served with basmati rice and side of salad.

### **Beyti (\$27.99)**

NUT-FREE.

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

### **Manti (\$26.99)**

NUT-FREE.

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

### **Karışık Kebap (\$69.99)**

Combination of Adana Kebap, Sis Kebap, Tavuk Kebap, Köfte, Izgara Tavuk, Döner, served with Rice, Cacik Sauce, and Side of Ezme & Humus Dip, Grilled Vegetables and Onion.

### **Meze Kebap (\$27.99)**

NUT-FREE, GLUTEN-FREE.

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

### **İstanbul Kebap (\$26.99)**

NUT-FREE, GLUTEN-FREE.

Grilled eggplant puree with yogurt, chopped French fries topped with sautéed chicken breast and vegetables.

### **Adana Kebap (\$26.99)**

NUT-FREE, DAIRY-FREE.

Grilled ground lamb on a skewer served on a bed of bulgur rice and vegetable.

*(Vegetarian)*

### **Domates Soslu Makarna (\$16.99)**

NUT-FREE.

Add Chicken \$10, Steak \$17, Shrimp \$12 Penne Pasta, Mediterranean tomato sauce, basil, garlic, and olives served with feta cheese.

### **İskender Kebap (\$28.99)**

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.

## ~ SIDES ~

### *(Vegan)* **Pilav (\$6.99)**

(Basmati Rice)

NUT-FREE, GLUTEN-FREE, DAIRY-FREE.

Steamed basmati rice cooked with onion and olive oil.

### *(Vegan)* **Izgara Sebzeler (\$9.99)**

NUT-FREE, GLUTEN-FREE, DAIRY-FREE.

Seasonal grilled vegetables.

### *(Vegan)* **Side Salad (\$8.99)**

GLUTEN-FREE, NUT-FREE, DAIRY-FREE.

Mix green salad

### *(Vegan)* **Bulgur Pilav (\$6.99)**

NUT-FREE, DAIRY-FREE.

Steamed bulgur rice cooked with vegetables and olive oil.

### *(Vegan)* **Patates Kızartması (\$6.99)**

GLUTEN-FREE, NUT-FREE, DAIRY-FREE.

French Fries

### *(Vegan)* **Pita Bread (\$2.00)**

Fresh Baked Bread

**\*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.**