

SOUPS

Lentil Soup, Creamy Vegetable Soup, Soup of the Day \$6

SALADS

CAESAR SALAD

Romaine lettuce, croutons, cherry tomatoes, shaved parmesan cheese and house caesar dressing served in a crispy tortilla bowl. \$8

MESCLUN SALAD

Baby mix mesclun greens, cherry tomatoes, cucumber with house dressing. \$8

ARTICHOKE SALAD

Fresh artichoke and vegetables tossed with olive oil & lemon juice \$9

MEDITERRANEAN SALAD

Romaine lettuce, tomatoes, cucumber, red onions, parsley, green peppers and feta cheese with olive oil & lemon juice. \$8

SHEPHERD SALAD

Tomatoes, cucumbers, green peppers, red onions, parsley, olive oil & lemon juice. \$7

add a skewer of: chicken \$5 Shrimp \$6 Beef tenderloin \$6 Lamb tenderloin \$6

MEZE'S

CACIK

Yogurt mixed with diced cucumber, dill, herbs, drizzled olive oil. (garlic optional) \$5

EZME

Spicy tomato & red pepper dip made with onions, green peppers, parsley, olive oil & spices. \$7

HAYDARI

Thick yogurt dip made with strained yogurt, garlic, mint & olive oil. \$6

HUMMUS

Mashed chickpeas blended with tahini, garlic, olive oil & lemon juice. \$7

KISIR

Fine-ground bulgur (cracked wheat) mixed with parsley & tomato paste garnished with romaine lettuce & tomatoes \$7

SAKSUKA

Lightly sauteed aubergines cooked with potatoes, onions & garlic.. \$8

RED LENTIL KOFTE

Made with red lentils, cracked wheat, green onions & parsley. \$8

PAN FRIED CALF LIVER

Pan fried liver cubes served with onion, parsley & hot peppers \$9

WHIPPED EGGPLANT

Char grilled eggplant puree mixed with red & yellow peppers, olive oil & lemon juice \$8

APPETIZERS

ZEYTINYAGLI SARMA

Your choice of grape leaves or cabbage stuffed with rice, pine nuts, currants, onions & herbs, cooked with olive oil \$8

WHITE BEAN PILAKI

White beans cooked with carrots, potatoes & onions tossed with olive oil and lemon juice \$6

STUFFED BABY EGGPLANT

Whole baby eggplant stuffed with tomatoes, onions & herbs, cooked with olive oil. \$6

STUFFED MUSSELS

Mussel's stuffed with rice, pine nuts, currants, onions & herbs. \$10

ZEYTINYAGLI DOLMA

Your choice of green peppers or zucchini stuffed with rice, pine nuts, currants, onions & herbs, cooked with olive oil. \$8

BOREK

Phyllo dough stuffed with your choice of feta cheese, spinach or ground beef. \$8

KADINBUDU KOFTE

Pan fried, oval shaped ground beef & rice patties. \$11

ICLI KOFTE

Bulgur patties stuffed with ground beef, pine nuts, black currants & walnuts. \$7

SARMA

Grape leaves stuffed with ground beef, bulgur, pine nuts, currants, onions & herbs, served with yogurt sauce. (Garlicky yogurt optional) \$9

DOLMA

Your choice of green peppers or zucchini stuffed with ground beef, bulgur, pine nuts, black currants, onions & herbs served with yogurt sauce. (Garlicky yogurt optional) \$10

MANTI

Poached beef dumplings in garlicky yogurt sauce topped with mint. \$ 12

MAIN COURSES

SHISH KEBAB

*House marinated chicken breast grilled on a skewer, served with grilled vegetables and rice. \$18
substitute with lamb, shrimp or beef tenderloin*

BAKED CHICKEN ROLL

Chef's special: chicken breast rolled with sauteed spinach puree and baked served with grilled vegetables. \$20

LAMB CHOPS

Char-grilled baby lamb chops, served with vegetables & herbed potatoes wedges. \$22

BOSPHORUS BAKE

Lamb shank cooked in tomato sauce with vegetables & herbs, rolled up in phyllo dough and baked to perfection. \$22

BEEF CASSEROLE

Beef tenderloin & vegetable casserole, served with rice. \$19

HASANPASA KOFTE

Oven baked beef patties filled with potato puree, served with sauteed vegetables. \$19

EGGPLANT CASSEROLE

Baby eggplants & beef tenderloin casserole, served with rice. \$19

MIXED KEBAB

Skewered grilled chicken, beef tenderloin, and lamb chop, served with rice & vegetables \$24

DONER KEBAB

Thinly sliced grilled lamb & beef served with rice and vegetables. \$17

ISKENDER KEBAB

Shaved grilled lamb & beef over diced pita bread, dressed with tomato sauce & garlic yogurt sauce served with grilled hot green peppers & tomatoes. \$19

FROM THE SEA

PAN FRIED HADDOCK

Marinated with white wine & herbs. Served with arugula salad & fries. \$18

GRILLED RED MULLET

Marinated in beer & fresh herbs. Served with fresh vegetables and \$19

SHRIMP CASSEROLE

Baked shrimp and vegetable casserole topped with kashkaval cheese. Served with rice. \$19

LEVREK BOGAZICI

Striped bass rolled with mushrooms & shrimp baked with potatoes. \$22

VEGETARIAN DISHES

SAUTEED SPINACH

Sauteed with onions & tomatoes and cooked with rice. Served with garlicky yogurt sauce. \$17

VEGETABLE CASSEROLE

Mixed vegetable casserole with potatoes, eggplants, mushrooms, carrots, peppers & celery served with bulgur and yogurt. \$18

OVEN BAKED SPAGHETTI

Oven baked spaghetti with melted kashkaval cheese & bechamel sauce. \$17

VEGGIE PENNE PASTA

Sauteed vegetables served with tomatoes & basil sauce. \$18

SIDE DISHES

Bulghur, Grilled vegetables, Sauteed spinach, Frites or Rice \$ 5 each

DESSERTS

ASURE A.K.A Noah's dessert,

a festive pudding of cereal grains, chickpeas, beans, dry fruit & nuts. \$8

“According to a legend, it was originally concocted in the galley of Noah's ark from whatever was left in the pantry.”

KUNEFE

Shredded phyllo dough filled with sweet cheese, baked in syrup topped with pistachios. \$9

BAKLAVA

Layers of phyllo dough filled with pistachios and sweetened with syrup. \$7

SUTLAC

Oven baked rice pudding, with a hint of vanilla & cinnamon. \$7

SEKERPARE

Baked pastries soaked in the sweetness of a lemony syrup. \$7