

## Dinner Menu

### **Corbalari/ Soups**

<i>Yogurt Corbasi</i>	
Chilled yogurt soup with rice, fresh mint, dill and chickpeas	\$6
<i>Domates Corbasi</i>	
Tomato soup ??	\$6
<i>Kimizi Mercimek Corbasi</i>	
Creamy red lentil soup	\$6

### **Soguk Meze/ Cold Starters**

<i>Imam Bayildi</i>	\$8
Eggplant stuffed with tomatoes, garlic, onion and parsley	
<i>Zeytin Karisik</i>	\$5
Mixed marinated olives with herbs	
<i>Labneh</i>	\$6
Strained yogurt with Za'atar	
<i>Mercimek Kofte</i>	
Red lentil and bulgur kofte with herbs	\$7
<i>Htipiti</i>	\$7
Roasted red peppers, feta cheese, thyme, olive oil	
<i>Hummus</i>	\$7
Chick pea puree, tahini, garlic, olive oil	
<i>Yaprak Dolmasi</i>	\$8
Grape leaves stuffed with rice, currants, pine nuts and herbs	
<i>Cerkez Tavugu</i>	\$8
Circassian chicken with walnut-garlic sauce	
<i>Yogurtlu Ispanak</i>	\$8
Sautéed spinach in a garlic yogurt sauce	
<i>Peynir</i>	
Chef selection of mixed Turkish cheeses	\$12
<i>Ankara Meze Tabagi</i>	\$16
Your choice of any three cold meze	
<i>Sicak Meze/ Hot Starters</i>	
<i>Sigara Boregi</i>	
Cheese and herb filled filo dough	\$7
<i>Mucver</i>	
Zucchini-herb cakes with garlic yogurt sauce	\$7
<i>Yogurtlu Patlican Biber Izgara</i>	\$8
Roasted eggplant, poblano and red peppers with garlic yogurt sauce	
<i>Fininda Karnibahar</i>	\$7
Oven roasted cauliflower with herbs	
<i>Kiremitte Mantar</i>	\$7
Baked mushrooms stuffed with kasahar cheese	
<i>Calamari</i>	\$10
Lightly battered and fried, with garlic yogurt, za'atar	
<i>Karides Guvec</i>	\$11
Baked shrimp with garlic, herbs, olive oil and lemon	
<i>Midye tavasi</i>	\$11
Battered mussels served in walnut sauce	
<i>Yaprak Sarma</i>	\$10
Grape leaves stuffed with ground beef, rice, split peas and herbs	
<i>Tereyagli Yaprak Ciger</i>	\$9
Sauteed filet veal liver	

### **Salatalar / Salads**

<i>Coban Salatasi/ Shepherds Salad</i>	\$7
Persian cucumbers, tomatoes, red onion, peppers and fresh hers with lemon-vinaigrette	
<i>Karpuz Salatasi/ Watermelon Salad</i>	\$8
Watermelon, baby tomatoes, pistachios, feta cheese and frisee lettuce	

Roka Salatasi/ Arugala Salad	\$8
Arugula with lemon and olive oil vinaigrette and feta	
Portakal Salatasi/ Orange Salad	\$8
Seasonal citrus salad with red onions, mint, pomegranates and citrus vinaigrette	

### Pide/ Flat Breads

Enough for a meal or to share	
<i>Lahmacun</i>	\$10
Minced meat, onion, parsley	
<i>Ispanakli Pide</i>	\$10
Spinach, leeks, caramelized onions and feta	
Sucuk Pide	\$12
spiced Turkish beef sausage, kasar cheese	
<i>Patlican Pide</i>	\$12
Roasted eggplant, kasar cheese and herbs	
<i>Tavuklu Pide</i>	\$12
shredded roast chicken, caramelized onion and kasar cheese	

### Izgara/ From the Grill

Tavuk Sis/ Chicken Kebab	\$16
Et Sis/ Beef Kebab	\$18
Adana Kebab	\$19
Kofte/ Grilled meatballs	\$17
Kuzu Pirzola/ lamb chops	\$24
Karides/ Grilled Prawns	\$22
Ankara Mixed Grill	\$27
pirzola, kofte and tavuk	
Doner Kebab	\$20
Iskender Kebab	\$22
All grill dishes served with pilav, roasted tomatoes, grilled peppers, and sumac onions with parsley	

### Dinner Entrees

Seared Branzino Filet	\$24
caperberries, olives, pearl onions, tomatoes and lemon vinaigrette	
Seared Skuna Bay Salmon	\$22
with garlic yogurt sauce, chick pea salad	
Ali Nazik	\$22
smoked, spiced pureed eggplant with sautéed lamb cubes	
Roasted chicken	\$21
marinated with sumac and za'atar and served with fingerling potatoes	
Grilled Ribeye Steak	\$29
with garlic herb butter and over roasted circus cauliflower	
Braised Lamb Shank	\$26
gremolata, roasted eggplant puree, natural jus	
Ankara Tava	\$22
rice pilav served with tender beef cubes, tomatoes, peppers and onion sauté	
Manti	\$18
petite dumplings stuffed with minced meat in a garlic-yogurt sauce	

### Desserts

Baklava	\$8
Ankara Armut	\$8
Kunefe	\$9
Sutlac	\$7

Kazandibi \$7

Kayisi Tatlisi \$7