

DINNER MENU



ÇORBALAR & SALATALAR / SOUPS & SALADS

Kırmızı Mercimek Çorbası | Red Lentil Soup 8.00
Red lentils, onion, tomatoes, paprika oil

Yayla Çorbası | Yogurt Soup 8.00
Yogurt soup cooked with a variety of herbs and rice

Çoban Salatası | Shepherd Salad 8.25
Chopped tomatoes, cucumbers, onions, grated feta cheese, marinated olives

Greek Salad 11.75
Romaine hearts, beets, red onion, olives, tomatoes, feta cheese, lemon & oregano dressing

Ahtapot Salatası 14.95
Grilled octopus, olives, red onions, tomatoes, pearl couscous

Grilled Calamari Fattoush Salad 14.00
Pearl couscous, tomatoes, cucumbers, crispy pita chips

Kısır | Turkish Tabbouleh 10.00
Fine couscous, tomato paste, fresh herbs, and garden vegetables

SOĞUK MEZELER / COLD MEZE

Karışık Meze Tabakası 24.00
Chef's choice of six meze platter

Confit Garlic Hummus 7.00
Chickpeas, garlic, tahini, paprika

Muhammara 7.00
Red peppers, walnuts, olive oil

Ezme 8.00
Fine chopped tomatoes, pomegranate molasses, and fresh herbs

Haydari 8.00
Fresh labneh yogurt flavored with toasted walnuts, mint & dill oil

İmam Bayıldı 9.00
Roasted eggplant stuffed with tomatoes, onions, basil oil

Zeytinyağlı Enginar 12.00
Slow cooked artichoke hearts, carrots, peas, potatoes

Zeytinyağlı Yaprak Dolması 10.00
Stuffed grape leaves with rice, pine nuts, raisin and yogurt sauce

Çerkez Tavuğu 10.00
Carcashian chicken, walnut, garlic, paprika oil

Peynir Tabakası 19.00
Artisanal cheese platter of four cheeses served with Turkish marmalade and grapes

Saksuka 9.00
Crispy zucchini, eggplant, bell peppers served over tomato and mint yogurt sauce

SICAK MEZELER / HOT MEZE

İçli Köfte 12.00
Bulgur wheat köfte stuffed with ground lamb & beef, walnuts and parsley sauce

Sigara Böregi 9.95
Homemade dough wrapped with feta cheese and parsley

Karides Güveç 13.95
Shrimp stew, saffron & tomato broth, garlic chips, fresh herbs

Mücver 9.00
Pan-seared zucchini cakes, scallions, onions, garlic, dill

Falafel 10.00
Chickpea fritters, tahini sauce

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

DINNER MENU



PİDELER / FLAT BREADS

Kekikli Keçi Peynirli Pide 12.00

Flat bread with goat cheese, fresh thyme, oven roasted tomato served with arugula and marinated red onions

Sucuklu Pide 12.00

Flat bread with spicy lamb sausage with cows' milk cheese served with arugula and marinated red onions

Lahmacun 11.75

Crispy thin flat dough topped with ground lamb, special spices served with lettuce and tomatoes

ANA YEMEKLER / MAIN COURSES

Tavuk Sis 19.99

Char grilled marinated chicken kebab served with rice pilaf and vegetables

Adana Kebab 22.45

Char grilled lamb & beef kebab seasoned with red pepper and herbs

Kuzu Sis 24.00

Char grilled lamb cubes on skewers served with rice pilaf

Döner Kebab 20.75

Thinly sliced lamb & beef doner kebab served with rice pilaf and onion salad

İskender Kebab 22.50

Thinly sliced lamb & beef doner kebab served over toasted pita bread with tomato & yogurt sauce

Tavuk Döner Kebab 19.75

Thinly sliced chicken doner kebab served with rice pilaf and onion salad

Tavuk İskender 21.75

Thinly sliced chicken doner kebab served over toasted pita bread with tomato & yogurt sauce

Kasap Köfte 21.99

Spiced ground beef köfte with parsley, onions, herbs

Hünkâr Beğendi 23.75

Slow braised lamb shank served over eggplant puree

Karnıbahar 16.75

Cauliflower stew, tomatoes, cipollini onions and parsley

Kuzu Pirzola 24.95

Thyme & pepper marinated lamb chops, white bean stew & pastrami, mint puree

Moussaka 18.50

Eggplant, potato, ground beef, béchamel sauce

Kayseri Mantısı 17.25

Grand Moms' ravioli stuffed with ground beef served with garlic yogurt, dill & paprika butter

Tavada Levrek 24.95

Pan-seared Branzino, mashed fingerling potatoes, capers, tomatoes, olives with sautéed spinach

Sumaklı Salmon 23.95

Sumac crusted Salmon, Turkish tabbouleh, sautéed spinach

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