

ISTANBUL

BRUNCH MENU

SHARE PLATES & COLD MEZES

- HUMUS | Puree of chickpeas blended with yogurt tahini and virgin olive oil | 8.00
BABAGANOUSH | Puree of eggplant, flavored with yogurt, tahini, virgin olive oil and garlic | 8.00
SPICY EZME | Tomatoes cucumber onion blended with pomegranate molasses and walnuts | 8.00
HOME MADE DOLMA | Stuffed Grape leaves with rice, pine nuts, raisin | 8.00
TURKISH FETA CHEESE | Turkish white cheese, olive, grape tomato, drizzled with virgin olive oil | 8.00
MIX COLD APPETIZER | Humus / Babaganoush / Spicy Ezme / Haydar i/ White Beans | 20.00

SHARE PLATES & HOT MEZES

- RED LENTIL SOUP | Pureed red lentil blended with tomato paste, onions and Turkish spices | 6.00
HALLOUMI CHEESE | Pan fried with fresh green and oregano | 10.00
CIGARETTE BOREK | Phyllo rolls stuffed with feta and deep fried | 7.50
ZUCCHINI CAKE | Pan fried zucchini pancakes served with yogurt sauce | 8.00
FALAFEL | Fritter with broad beans and chickpeas blend 8.00
PACANGA BOREK | Phyllo rolls stuffed, with beef pastrami and mozzarella red peppers | 8.50
MIX HOT APPETIZER | Cigarette Borek/Zucchini Cake/Falafel/Pacanga Borek | 20.00

SALADS

- Chicken salad 15 | Gyro salad 15 | Salmon salad 17
MEDITERRANEAN SALAD | Spring Mix carrot, cucumber and feta with lemon dressing | 8.00
SHEPHERD SALAD | Plum tomato, cucumber, onion, fresh dill, feta with vine vinaigrette dressing | 8.00
GREEK SALAD | Romaine lettuce, tomatoes, cucumbers, olives, feta cheese with oregano dressing | 8.00

MAIN COURSES

- STEAK & EGGS | Grilled hanger steak with two eggs over easy | 14.00
MENEMEN | Traditional Turkish scrambled eggs, sauteed tomatoes, red bell pepper and onion | 12.00
GREEK OMELET | Feta, spinach, mushroom and kalamata olives | 12.50
TURKISH SAUSAGE OMELET | Scrambled eggs with sausage | 13.00
GYRO OMELET | Gyro meat red bell pepper mushroom and feta | 13.00
BEEF KEBAB | Special marinated beef tenderloin served with rice | 18.00
LAMB SHISH KEBAB | Cubes of lamb grilled to delight on skewers | 18.00
HUNKAR BEGENDI | Lamb slow simmered in tomato sauce on a bed of smoked eggplant puree | 18.00
GRILLED SALMON KEBAB | Pieces of fresh Atlantic salmon char grilled served with rice | 18.00
GRILLED RACK OF LAMB | 4 pieces | milk-fed lamb chop chargrilled to your preference | 26.00
RAINBOW TROUT | Delicate pan seared/ over sautéed with chick peas, and spinach | 18.00
TURKISH MEATBALL | Mixture of ground beef and lamb blend with kasseri cheese | 17.00
GRILLED CHICKEN KEBAB | Chunk of chicken breast marinated and chargrilled on skewer | 17.00
BRAISED LAMB SHANK | Lean and tender lamb shank slow cooked in its own juices over puree of eggplant | 18.00
GREEK GYRO | Vertically grilled thin slices of lamb and lean beef served with rice | 17.00
CHICKEN DELIGHT | Pieces of chicken breast with mushroom on bed of smoked puree eggplant | 17.50
BAKED BEEF MOUSSAKA | Layers of eggplant zucchini and sliced potato with spiced ground beef filling | 18.00
CHICKEN THIGHS sautéed with chick peas, and spinach / served with bulgur pilav | 17.00

SIDE DISHES

- House Cut Fries 4 | Spinach & Mushroom Sautéed 5 | Rice 4 | Bulgur Pilav 5

BEWAREGE

- Turkish Coffee 3.50 | Turkish Tea 2.50 Fr | A.Coffee 3.00 Fr | Mimosa 4 | Soda 2.75