

ISTANBUL

Turkish Mediterranean Grill

share plates & cold meze

- 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
PIYAZ white beans ,red peppers, green pepper parsley blended with olive oil and lemon juice| 8.00
SPICY EZME tomatoes, cucumber, onion blended with pomegranate molasses and walnuts| 8.00
FRESH HOUSEMADE DOLMA stuffed grape leaves with rice, pine nuts, raisins| 8.00
TURKISH FETA CHEESE Turkish white cheese, black olives, tomato, drizzled with virgin olive oil |8.00
MIX COLD APPETIZER humus| babaganoush | spicy ezme | dolma | piyaz |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 greens 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 cheese |8.50
MIX HOT APPETIZER cigarette borek | zucchini cake | falafel | pacanga borek |20.00

salads

- CHICKEN SALAD** 16.50 | **GYRO SALAD** 16.50 | **SALMON SALAD** 18.50
MEDITERRANEAN SALAD spring mix carrot, cucumber and feta with lemon dressing 8|10
SHEPHERD SALAD plum tomato, cucumber, onion, fresh dill, feta with red vine vinaigrette dressing 8|10
GREEK SALAD romaine lettuce, tomatoes, cucumbers, olives, feta cheese with oregano dressing 8|10

entrees

- BEEF SHISH KEBAB** special marinated chunks of beef hanger steak |18.50
ADANA KEBAB minced lamb skewer with south eastern Turkish spices served with bulgur pilaf| 17.00
LAMB SHISH chunks of lamb tenderloin grilled to delight on skewer| 18.50
CHICKEN TAVA chunk of chicken sautéed with red pepper and mushroom served with vermicelli rice pilaf|17.50
HUNKAR BEGENDI lamb slow simmered in tomato sauce on a bed of smoked eggplant puree|18.50
TURKISH MEATBALL mixture of ground beef and lamb blend with kasseri cheese served with Turkish bulgur pilaf|17.50
CABBAGE ROLLS cabbage stuffed with ground beef, rice and herbs cooked w/ olive oil served w/yogurt| 17.50
GRILLED CHICKEN SHISH KEBAB chunk of chicken breast marinated and chargrilled on skewer|17.50
BRAISED LAMB SHANK lean and tender lamb shank slow cooked in its own juices over puree of eggplant|18.50
GRILLED RACK OF LAMB 4 pieces |milk-fed lamb chops chargrilled to your preference|26.00
GREEK GYRO vertically grilled thin slices of lamb and lean beef|17.00
CHICKEN DELIGHT diced chicken breast with mushroom on bed of smoked puree eggplant|17.50
BEEF MOUSSAKA layers of eggplant zucchini and sliced potato with spiced /ground beef filling|18.00
CHICKEN THIGHS sautéed chick peas and spinach / served with Turkish bulgur pilaf|17.00
VEGETABLE MOUSSAKA layers of eggplant, zucchini and sliced potato with bechamel sauce |15.00
GRILLED SALMON KEBAB fresh Atlantic salmon char grilled|18.50
MEDITERRANEAN BRANZINO grilled or pan seared over sautéed chick peas and spinach|24.50
RAINBOW TROUT delicate pan seared over sautéed with chick peas and spinach, |19.00

side dishes

- house cut fries 4.50 | spinach & mushroom sautéed 5.00 | vermicelli rice 4.50 | Turkish Bulgur pilaf 5.00