

I S T A N B U L

BUSINESS LUNCH MENU

TWO COURSES LUNCH SPECIALS \$13.85

first

1. LENTIL SOUP | pureed red lentil blended with tomato paste, and Turkish spices.
 2. HUMUS | puree of chickpeas blended with yogurt tahini and virgin olive oil
 3. BABAGANOUSH | pure of eggplant flavored with tahini, virgin olive oil
 4. GREEK SALAD | romaine lettuce, tomatoes cucumbers olives and feta
 5. PIYAZ | white beans red peppers, green pepper, parsley, blended with olive oil and lemon juice
 6. SHEPHERD SALAD | tomatoes, cucumbers, parsley, fresh dill, feta cheese with olive oil and vinegar
 7. MEDITERRANEAN SALAD | spring mix greens, tomatoes, cucumber, and feta on top
 8. CIGARETTE BOREK | phyllo rolls stuffed with feta/fresh dill /deep fried.
 9. ZUCCHINI CAKE | pan fried zucchini pancakes served with homemade yogurt sauce
 10. FALAFEL | fritter with broad beans and chickpeas blend
- SPINACH SALAD | spinach granny smith apples, carrot, golden raisins with curry dressing and light feta on top
- FRESH HOUSE MADE DOLMA | stuffed grape leaves / rice/ pine nuts/currant /Mediterranean spices

second

11. BEEF SHISH | Chunks of beef hanger steak served with rice and grilled vegetable
12. LAMB SHISH | Cubes of lamb grilled to delight on skewers served with rice and grilled vegetables
13. GRILLED SALMON | Pieces of fresh Atlantic salmon char grilled served with rice and grilled vegetable
14. TURKISH MEATBALL | Mixture of ground beef and lamb blend with mozzarella and Turkish spices
15. CHICKEN SHISH | Chunks of chicken breast marinated and chargrilled on skewer
16. GRILL CHICKEN SALAD | Choice of Shepherd or Greek salad topped with chicken and feta cheese
17. ADANA KEBAB | Minced Lamb skewer with south eastern Turkish spices
18. FALAFEL PLATE | Two pieces of falafel served on bed of hummus with grilled vegetables and rice
19. GREEK GYRO | Vertically grilled thin slices of lamb and lean beef served with rice
20. GREEK GYRO SALAD | Choices of Shepherd or Greek salad topped with gyro meat and feta
21. CHICKEN DELIGHT | Pieces of chicken breast with mushrooms on bed of smoke eggplant
22. BEEF MOUSSAKA | Layers of eggplant zucchini and sliced potato with spiced ground beef filling
23. GRILLED SALMON SALAD | Choices of shepherd or Mediterranean salad with salmon and feta
24. GREEK GYRO SANDWICH | Served with rice or house cut fries and homemade yogurt sauce
25. CHICKEN WRAP | Marinated slices of chicken served with rice or house cut fries
26. CHICKEN TAVA | Chunk of chicken sautéed with red pepper and mushroom served with vermicelli rice
27. VEGETABLE MOUSSAKA | Layers of eggplant, zucchini and slices potato with bechamel sauce