Cold Appetizers (Soğuk Mezeler)

Turkish Meze Platter
great for sampling and sharing! includes haydari, hummus, babaganoush, Turkish salsa, stuffed grape leaves, served with lavash bread sm 11.99 | lg 17.99
Recommended Wine: Kavaklıdere, Lal

Babaganoush (Patican Salatasi) smoked eggplant, roasted red pepper, tahini, garlic, lemon, extra virgin olive oil, recommended with lavash. 6.99

Hummus flavorful Turkish chickpeas blended with creamy tahini sauce, fresh lemon, extra virgin olive oil, hint of fresh garlic. Recommended with Lavash Bread. 6.99

Haydari homemade filtered yogurt dip blended with creamy Turkish cheese, fresh garlic, dill. Recommended with Lavash Bread 6.99

Turkish Salsa (Ezme) garden fresh tomato, onion, pepper, parsley, garlic, herbs, hand blended with extra virgin olive oil, Turkish pomegranate sauce. Recommended with Lavash Bread. 6.99

Stuffed Grape Leaves (Yaprak Dolma) extra thin vine leaves hand stuffed with Turkish rice, pine nuts, black currants, Turkish herbs 7.99

Hot Appetizers (Sıcak Mezeler)

Lavash Bread made fresh for every order, recommended with all appetizers 1.99

Bulgur Croquettes (Içli Köfte) two large croquettes one stuffed with seasoned chicken, one with beef mixed with walnut, red pepper, onion, garlic 8.99

Falafel homemade croquette of Turkish chickpeas blended with garden fresh celery, parsley, onion, garlic, served with yogurt sauce 7.99

Fried Calamari (Kalamar Tava) tender calamari lightly breaded, with yogurt dipping sauce 8.99

Zucchini Pancake (Mücver) zucchini, carrot, parsley, dill, Turkish white cheese, yogurt sauce 7.99

Crispy Phyllo Cheese Rolls (Sigara Böreği) golden crisp pastry rolls with Turkish white cheese & parsley 5.99

Turkish Flatbread (Lahmacun) homemade dough rolled very thin, topped with seasoned ground lamb marinated in minced tomato, pepper, onion, parsley 6.99

Soup & Salad

Lentil Soup (Ezogelin Corbasi) a delicious blend of red lentils, Turkish seasoning, fresh herbs 5.99

Cucumber Soup (Cackı) a cold soup made with garden fresh cucumber, garlic, dill, yogurt 5.99

Shepard Salad (Coban Salatasi) a Mediterranean classic with garden fresh tomato, cucumber, pepper, onion, parsley, tossed in our chef’s pomegranate olive oil dressing 8.99 add white cheese 2.50 add lamb shish 5.99 add chicken shish or falafel 4.99

Istanbul Salad (Ev Salatası) mesclun greens, carrot, marinated onion, corn, garnished with homemade pickled red cabbage, tossed in chef’s dressing 8.99 add white cheese 2.50 add lamb shish 5.99 add chicken shish or falafel 4.99

Kids Menu

for children 12 years and younger

Mini Chicken Shish Kebab hand cut french fries or rice 6.99

Döner Kebab Plate hand cut french fries or rice 6.99

Cheese Pizza on lavash bread 5.99

Grilled Meatball Plate hand cut french fries or rice 6.99

Sides

Turkish Imported Olives 3.99
Turkish Rice Pilaf 2.50
Turkish Imported White Cheese 4.99

Vegetable Sticks 2.99

Beverages

Turkish Coffee 2.50
Turkish Black Tea 3.00
Turkish Apple Tea 2.00
Green Mountain Coffee 2.00
Soda, Iced Tea, Lemonade 2.00
Ayan - Turkish Yogurt Drink 2.99
Turkish Sour Cherry Juice 2.50
Juice - cranberry, orange, apple 1.00
San Pellegrino, large 5.99
Milk, Chocolate Milk 2.00

Consumer Advisory:
Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements. 18% gratuity for parties of 8 or more, tax not included.
Döner Kebab
marinated lamb and beef slow roasted on vertical rotisserie, sliced thin 15.99
Recommended Wine: Kavaklıdere, Vin-Art, Kalecik Karası-Syrah

Shish Kebab (Kuzu Şiş Kebab)
tender lamb marinated in our house sauce, grilled on skewers 19.99
Recommended Wine: Kavaklıdere, Vin-Art, Kalecik Karası-Syrah

Tenderloin Shish Kebab (Bonfile Şiş Kebab)
beef tenderloin marinated in our house sauce, grilled on skewers 26.99
Recommended Wine: Kavaklıdere, Selection, Öküzgözü-Boğazkere

Chicken Shish Kebab (Tavuk Şiş Kebab)
chicken breast marinated in our house sauce, grilled on skewers 16.99
Recommended Wine: Kavaklıdere, Çankaya

Adana Kebab
hand ground lamb seasoned with fire roasted red peppers and parsley, mildly spicy 17.99
Recommended Wine: Kavaklıdere, Angora

Chicken Adana Kebab (Tavuk Adana Kebap)
hand ground chicken breast seasoned with fire roasted red peppers and parsley, mildly spicy 15.99
Recommended Wine: Kavaklıdere, Lal

Lamb Meatball (Köfte)
ground lamb patties seasoned with onion, parsley, garlic, flavorful Turkish herbs, char-grilled 15.99
Recommended Wine: Kavaklıdere, Yakut

Mixed Grill Kebab (Karışık Izgara)
generous portion of döner, chicken & lamb shish, chicken Adana, lamb meatball, great for sharing! 29.99
Recommended Wine: Kavaklıdere, Selection, Öküzgözü-Boğazkere

Surf & Turf Kebab (Antirikot & Kılıç Balık Kebab)
tender swordfish and beef tenderloin marinated in our house sauce and grilled on skewers 25.99
Recommended Wine: Kavaklıdere, Selection, Öküzgözü-Boğazkere

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Earthenware Casseroles (Güveç)
smokey casseroles baked in Turkish earthenware bowls, served sizzling hot with our rice pilaf

Shrimp Güveç (Karides Güveç)
tender shrimp, mushroom, onion, pepper, eggplant, creamy tomato & vegetable sauce, topped with cheese 22.99
Recommended Wine: Kavaklıdere, Selection, Narince-Emir

Lamb Güveç (Kuzu Güveç)
grilled marinated lamb with mushroom, onion, pepper, eggplant 21.99
Recommended Wine: Kavaklıdere, Vin-Art, Kalecik Karası-Syrah

Chicken Güveç (Tavuklu Güveç)
grilled marinated chicken breast, with mushroom, onion, pepper, eggplant 17.99
Recommended Wine: Kavaklıdere, Çankaya

Vegetable Güveç (Sebzili Güveç)
mushroom, onion, pepper, potato, zucchini, eggplant, carrot, garlic 15.99
Recommended Wine: Kavaklıdere, Yakut

House Specialites
Chef’s special selections

Beyti Kebab
ground lamb with chili, parsley, garlic, wrapped in lavash bread, topped with homemade tomato sauce and yogurt on the side, served with rice pilaf 18.99
Recommended Wine: Yakut

Vegetable Stuffed Eggplant (İmam Bayıldı)
roasted eggplant with roasted red pepper, onion, tomato, garlic, parsley, topped with our homemade tomato sauce, served with rice pilaf and yogurt cucumber sauce 16.99
Recommended Wine: Lal

Beef Stuffed Eggplant (Karnıyarık)
roasted eggplant with ground beef, tomato, red pepper, onion, garlic, parsley, served with rice pilaf, yogurt cucumber sauce 17.99
Recommended Wine: Angora

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