

SOUPS & SALADS

YAYLA SOUP	\$6.95
Yogurt based hot soup with rice and mint	
RED LENTIL SOUP	\$6.95
Authentic Anatolian soup made with organic red lentils & scratch vegetable stock	
CAESAR SALAD	\$7.95
Romain lettuce and croutons with house dressing	
COBAN SALAD (SHEPHERD'S SALAD)	\$8.95
Chopped tomatoes, cucumbers, green peppers, onions, parsley, feta cheese with olive oil & lemon juice	
MEVSIM SALAD (SEASONAL SALAD)	\$7.95
Seasonal Greens with parsley lemon juice and olive oil dressing	

APPETIZERS

ANATOLIAN MIXED APPETIZER PLATE	FOR 1 \$10.95
Humus, Feta cheese, Ezme, Babaganus, Dolma and Sigara Borek	
	FOR 2 \$20.95
HUMUS	\$7.95
Chickpea dip with tahini, fresh olive oil	
DOLMA	\$7.95
Grape leaves stuffed with rice, mixed with pine nuts, onion & Turkish spices	
KISIR (TURKISH TABOULEH)	\$7.95
Cracked wheat, spring onions, parsley, chopped tomatoes	
SAKSUKA	\$8.95
Baked eggplant, green and red peppers chopped tomatoes	
BABAGANUSH	\$8.95
Smoked eggplant puree with garlic, fresh lemon juice, a touch of olive oil and paprika	
SPICY EZME	\$8.95
Garden fresh & finely chopped tomatoes, peppers, Turkish spices, mint, and parsley	
CACIK	\$5.95
Cool yogurt based with chopped cucumber and mint	
ANATOLIAN CHEESE SAMPLER	\$9.95
Turkish feta, fresh mozzarella, Sutdiyari cheese, tomato, cucumber, and olives	
HAYDARI	\$7.95
Strained yogurt, fresh mint, spice's	

First basket of the bread on the house. Any other request of bread is chargeable. (Each bread \$1.50)

For items cooked to temp: consuming raw or under cooked meats, poultry, eggs, shellfish, or seafood may increase your risk of foodborne illness.

HOT APPETIZERS

ARNAVUT CIGERI	\$12.95
Fresh Calf Liver sautéed and served with red onions and parsley	
MALATYA SPICY CHICKEN	\$9.95
Spicy chicken served with Haydari (thick yogurt dip)	
CALAMARI	\$10.95
fresh Calamari lightly breaded and light fried served with a cocktail sauce	
SIGARA BOREK	\$7.95
Cigar shaped pastries filled with feta cheese, parsley	
MUCVER	\$9.95
Freshly homemade pan-seared zucchini cakes	
GF FALAFEL	\$7.95
Homemade, lightly fried ground chickpea, fresh herbs, tahini sauce	
GF SUCUK KIZARTMASI	\$8.95
Grilled beef Turkish sausage served with pickles	
GF PATLICAN KIZARTMASI	\$8.95
Oven baked eggplant, served with plain yogurt on the top	

ENTREES

DONER KEBAB	\$21.95
Thinly sliced Doner kebab served with rice pilaf, tomato, and green pepper	
ISKENDER KEBAB	\$23.95
Thinly sliced Doner kebab served with chopped pita bread, yogurt and hot pepper, tomato sauce on the top	
*ANATOLIAN MIX GRILL(WITH LAMB ADANA)	\$29.95
Chef's choice selection of our best meat preparations grilled to your perfection, served with vegetables & rice pilaf	
*ANATOLIAN MIX GRILL(WITH CHICKEN ADANA)	\$25.95
Chef's choice selection of our best meat preparations grilled to your perfection, served with vegetables & rice pilaf	
ADANA KEBAB	\$22.95
Two skewers of char grilled chopped lamb kebab served with Turkish Lavash bread, side rice pilaf & yogurt	
CHICKEN ADANA KEBAB	\$19.95
Two Skewers of char grilled chopped chicken kebab served with Turkish Lavash bread, side rice pilaf & yogurt	
*GF LAMB CHOPS	\$27.95
Marinated lamb chops grilled to your perfection served with rice pilaf and grilled vegetables	
MANTI	\$19.95
Anatolian manti made in house, stuffed with beef, served with yogurt, fresh mint and drawn butter	
KOFTE	\$18.95
Chopped lamb and beef patties served with rice pilaf & vegetables	

*GF LAMB SHISH KEBAB	\$20.95
Marinated Lamb medallions grilled to your perfection served with rice pilaf and grilled vegetables	
LAMB SHANK	\$21.95
Tender lamb shank baked with tomato sauce served with eggplant and rice pilaf, pepper, and tomato sauce	
BEYTI KEBAB	\$23.95
Grilled chopped lamb wrapped in house made Lavash bread, maras pepper, parsley, roasted peppers & yogurt	
CHICKEN BEYTI KEBAB	\$20.95
Grilled chopped chicken wrapped in house made Lavash bread, maras pepper, parsley, roasted peppers & yogurt	
TAS KEBAB	\$19.95
Chunks of tender lamb baked in light tomato sauce served with vegetables and rice pilaf	
BEGENDILI KEBAB	\$20.95
Chunks of tender lamb baked in light tomato sauce served with eggplant purée and rice pilaf	
*GF BEEF FILET MIGNON SHISH	\$27.95
1/2 lb Charcoal grilled tender chunks of Fillet Mignon skewered and served with rice and vegetables	
GF CHICKEN SHISH	\$16.95
Charcoal grilled tender pieces of marinated chicken fillet skewered and served with rice pilaf and vegetables	
GF SULTAN CHICKEN	\$17.95
Whole boneless chicken thigh marinated and charcoal grilled, served with rice pilaf and vegetables	
GF TEKTAS SPICY CHICKEN	\$16.95
Boneless chicken thigh seasoned with spicy, served with rice pilaf and side salad	
GF ANATOLIAN VEGETABLE PLATE	\$15.95
Charcoal grilled & steamed fresh vegetables served with rice pilaf	
GF FALAFEL PLATE	\$15.95
Homemade fresh falafel served with rice pilaf and vegetables	
SEAFOOD	
*GF SALMON	\$20.95
Fresh fillet of Norwegian salmon grilled to your perfection and served with vegetables and rice pilaf	
GF BRONZINO	\$26.95
Fresh caught Mediterranean Bronzino from Turkey charcoal grilled and served with house salad & vegetables	
GF SHRIMP SHISH KEBAB	\$25.95
Jumbo shrimp skewered with Vegetables charcoal grilled and served with rice pilaf	
SHRIMP STEW	\$25.95
Shrimp stew, chopped fresh tomatoes, garlic and fresh herbs & baked in the oven	
JUMBO CRAB CAKE	\$22.95
Lump crab cake served with rice & vegetables	

SIDE ORDERS

FRENCH FRIES	\$5.95
☞ WHITE RICE	\$3.95
HOMEMADE BREAD	\$1.50

BEVERAGES

TURKISH COFFEE	\$3.95
TURKISH TEA	\$2.95
AMERICAN COFFEE	\$2.95
AYRAN (YOGURT DRINK)	\$3.95
CAN SODA (COKE, FANTA, SPRITE, GINGERALE)	\$2.95

DESSERT

KUNEFE	\$9.95
Made with shredded dough and special cheese in the middle and served with the homemade syrup, top with pistachio. (Additional ice cream upon request on the top +2\$)	
BAKLAVA	\$5.95
(Daily fresh homemade baklava)	
☞ KAZANDIBI	\$6.95
A thick, milky pudding with golden-brown coating of caramelized sugar on the outside	
☞ KABAK TATLISI	\$7.95
Sliced baked pumpkin served with walnuts & vanilla ice cream	
CHOCOLATE SOUFFLE	\$7.95
HOMEMADE HAZELNUT ICE CREAM	\$6.95
HOMEMADE APRICOT ICE CREAM	\$6.95
RASPBERRY SORBET	\$5.95
CHOCOLATE OR VANILLA ICE CREAM	\$5.95

First basket of the bread on the house. Any other request of bread is chargeable. (Each bread \$1.50)

(*) These items will be cooked to your perfection. However, consuming raw or under cooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food borne illness. (This notice is required by the health department) An 20% gratuity will be added for parties. All above entrees are served with homemade bread and extra virgin olive oil.

☞: Meaning of this symbol is gluten-free.



**ISKENDER
KEBAB**



MIX GRILL



SULTAN TAVUK



BRONZINO



**CHICKEN SHIS
KEBAB**



LAMB SHANK



TAS KEBAB



**SHRIMP SHIS
KEBAB**



**MALATYA SPICY
CHICKEN**



CALF LIVER



SAKSUKA



**MIX APPETIZER
PLATE**



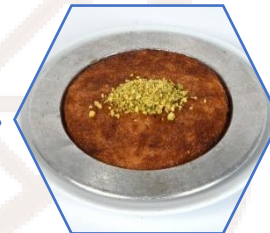
BAKLAVA



KAZANDIBI



PUMPKIN



KUNEFE

ALCOHOL MENU

VODKA

HOUSE	9
ABSOLUTE	12
TITO'S	10
GRAY GOOSE	12
FINLANDIA	10
PINNACLE	10

GIN

HOUSE	9
BOMBAY	10
BOMBAY SAPPHIRE	12
TANQUERAY	12
BEEFEATER LONDON	12

WHISKEY

MACALLAN 18 YEARS OLD	40
KNOB CREEK	15
WOODFORD RESERVE	14
BLACK LABEL	14
RED LABEL	12
MARKER'S MARK	12
THE GLENLIVET	14
GLENFIDDICH	14
JACK DANIELS	10
JAMESON	10
CROWN ROYAL	10

RUM

\$9.95

CAPTAIN MORGAN
BACARDI SUPERIOR
MYER'S RUM
MR. BOSTON

TEQUILA

HOUSE	9
1800 SILVER	12
PEPE LOPEZ GOLD	10
PEPE LOPEZ SILVER	10

BRANDY AND COGNAC

CHRISTIAN BROTHERS	11
HENNESSY	14
COURVOISIER V.S.	14

LIQUEUR

\$9.95

RAKI
OUZO
SAMBVCA
DI AMORE AMARETTO
FRANGELICO
KAHLUA
PORTO WINE

BOTTLE BEER \$5.95

EFES PILSEN TURKISH
STELLA
CORONA
HEINIKEN
BLUE MOON
AMSTLE LIGHT
BUDWISER
COORS LIGHT
GUINNESS DRAUGHT