

## SOUPS & SALADS

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

## APPETIZERS

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

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

## ENTREES

<b>DONER SANDWICH (OR WRAP)</b>	<b>\$12.95</b>
Thinly sliced Doner kebab lettuce, tomato, pickles, with house pita bread w/ French fries	
<b>CHICKEN SANDWICH (OR WRAP)</b>	<b>\$10.95</b>
Charcoal grilled chicken lettuce, tomato, pickles on house pita bread w/ French fries	
<b>ISKENDER KEBAB</b>	<b>\$17.95</b>
Thinly sliced Doner kebab served with chopped pita bread, yogurt and hot pepper, tomato sauce on the top	
<b>DONER KEBAB</b>	<b>\$15.95</b>
Thinly sliced Doner kebab served with rice pilaf, tomato, and green pepper	
<b>*ANATOLIAN MIX GRILL (WITH CHICKEN ADANA)</b>	<b>\$22.95</b>
Chef's choice selection of our best meat preparations grilled to your perfection, served with vegetables & rice pilaf	
<b>ADANA KEBAB</b>	<b>\$14.95</b>
One skewer of char grilled chopped lamb kebab served with Turkish Lavash bread, side rice pilaf & yogurt	
<b>CHICKEN ADANA KEBAB</b>	<b>\$12.95</b>
One skewer of char grilled chopped chicken kebab served with Turkish Lavash bread, side rice pilaf & yogurt	
<b>MANTI</b>	<b>\$15.95</b>
Anatolian manti made in house, stuffed with beef, served with yogurt, fresh mint and drawn butter	
<b>KOFTE</b>	<b>\$13.95</b>
Chopped lamb and beef patties served with rice pilaf & vegetables	

<b>*GF LAMB SHISH KEBAB</b>	<b>\$16.95</b>
Marinated Lamb medallions grilled to your perfection served with rice pilaf and grilled vegetables	
<b>LAMB SHANK</b>	<b>\$18.95</b>
Tender lamb shank baked with tomato sauce served with eggplant and rice pilaf, pepper, and tomato sauce	
<b>TAS KEBAB</b>	<b>\$15.95</b>
Chunks of tender lamb baked in light tomato sauce served with vegetables and rice pilaf	
<b>BEGENDILI KEBAB</b>	<b>\$16.95</b>
Chunks of tender lamb baked in light tomato sauce served with eggplant purée and rice pilaf	
<b>GF CHICKEN SHISH</b>	<b>\$13.95</b>
Charcoal grilled tender pieces of marinated chicken fillet skewered and served with rice pilaf and vegetables	
<b>GF SULTAN CHICKEN</b>	<b>\$14.95</b>
Whole boneless chicken thigh marinated and charcoal grilled, served with rice pilaf and vegetables	
<b>GF TEKTAS SPICY CHICKEN</b>	<b>\$13.95</b>
Boneless chicken thigh seasoned with spicy, served with rice pilaf and side salad	
<b>GF ANATOLIAN VEGETABLE PLATE</b>	<b>\$12.95</b>
Charcoal grilled & steamed fresh vegetables served with rice pilaf	
<b>GF FALAFEL PLATE</b>	<b>\$12.95</b>
Homemade fresh falafel served with rice pilaf and vegetables	
<b>SEAFOOD</b>	
<b>*GF SALMON</b>	<b>\$16.95</b>
Fresh fillet of salmon grilled to your perfection and served with vegetables and rice pilaf	
<b>GF BRONZINO-FILLET</b>	<b>\$15.95</b>
Fresh caught Mediterranean Bronzino from Turkey, charcoal grilled and served with house salad & vegetables	
<b>GF TILAPIA-FILLET</b>	<b>\$13.95</b>
Fresh caught tilapia broiled and served with rice pilaf and vegetables	
<b>JUMBO CRAB CAKE</b>	<b>\$17.95</b>
Lump crab cake served with rice & vegetables	

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## SIDE ORDERS

FRENCH FRIES	\$5.95
GF 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)	
GF KAZANDIBI	\$6.95
A thick, milky pudding with golden-brown coating of caramelized sugar on the outside	
GF 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

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(\*) 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.

GF: Meaning of this symbol is gluten-free.