

SOUPS & SALADS

YAYLA SOUP	\$7.95
Yogurt based hot soup with rice and mint	
RED LENTIL SOUP	\$7.95
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)	\$9.95
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 \$11.95
Humus, Feta cheese, Ezme, Babaganus, Falafel and Sigara Borek	FOR 2 \$21.95
TRIO MEZE PLATTER	\$12.95
Choose three from humus-tarator-saksuka-babaganush-ezme-haydari	
HUMUS	\$7.95
Chickpea dip with tahini, fresh olive oil	
GF CARROT TARATOR	\$8.95
Special sauteed shredded carrots garlic, with walnuts, olive oil and plain yogurt	
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 oil	
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	\$8.95
Strained yogurt, fresh mint, spice's	
GRAPE LEAVES DOLMA	\$9.95
Dolma stuffed with rice, pine nuts, currant, and herbs	

First basket of the bread on the house. Any other request of bread is chargeable. (Each bread \$1.95)

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	\$13.95
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	\$11.95
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	\$9.95
Grilled beef Turkish sausage served with pickles	
GF PATLICAN KIZARTMASI	\$9.95
Oven baked eggplant, served with tomato sauce and plain yogurt on the top	

ENTREES

DONER SANDWICH (OR WRAP)	\$13.95
Thinly sliced Doner kebab lettuce, tomato, pickles, with house pita bread w/ French fries	
CHICKEN SANDWICH (OR WRAP)	\$11.95
Charcoal grilled chicken lettuce, tomato, pickles on house pita bread w/ French fries	
ISKENDER KEBAB	\$17.95
Thinly sliced Doner kebab served with chopped pita bread, yogurt and hot pepper, tomato sauce on the top	
DONER KEBAB	\$15.95
Thinly sliced Doner kebab served with rice pilaf, tomato, and green pepper	
*ANATOLIAN MIX GRILL(WITH CHICKEN ADANA)	\$23.95
Chef's choice selection of our best meat preparations grilled to your perfection, served with vegetables & rice pilaf	
ADANA KEBAB	\$14.95
One skewer of char grilled chopped lamb kebab served with Turkish Lavash bread, side rice pilaf & yogurt	
CHICKEN ADANA KEBAB	\$12.95
One skewer of char grilled chopped chicken kebab served with Turkish Lavash bread, side rice pilaf & yogurt	
MANTI	\$15.95
Turkish dumplings made from scratch, stuffed with beef, served with yogurt, fresh mint and drawn butter	
KOFTE	\$14.95
Chopped combination of lamb and beef patties served with rice pilaf & vegetables	
*GF LAMB SHISH KEBAB	\$16.95
Marinated Lamb medallions grilled to your perfection served with rice pilaf and grilled vegetables	
LAMB SHANK	\$19.95
Tender lamb shank baked with tomato sauce served with eggplant and rice pilaf, pepper, and tomato sauce	

TAS KEBAB	\$16.95
Chunks of tender lamb baked in light tomato sauce served with vegetables and rice pilaf	
BEGENDILI KEBAB	\$17.95
Chunks of tender lamb baked in light tomato sauce served with eggplant purée and rice pilaf	
GF CHICKEN SHISH	\$13.95
Charcoal grilled tender pieces of marinated chicken fillet skewered and served with rice pilaf and vegetables	
GF SULTAN CHICKEN	\$15.95
Whole boneless chicken thigh marinated and charcoal grilled, served with rice pilaf and vegetables	
GF TEKTAS SPICY CHICKEN	\$14.95
Boneless chicken thigh seasoned with spicy, served with rice pilaf and side salad	
GF ANATOLIAN VEGETABLE PLATE	\$13.95
Charcoal grilled & steamed fresh vegetables served with rice pilaf	
GF FALAFEL PLATE	\$13.95
Homemade fresh falafel served with rice pilaf and vegetables	

SEAFOOD

*GF SALMON	\$17.95
Fresh fillet of salmon grilled to your perfection and served with vegetables and rice pilaf	
GF BRONZINO-FILLET	\$17.95
Fresh caught Mediterranean Bronzino from Turkey, charcoal grilled and served with house salad & vegetables	
GF TILAPIA-FILLET	\$15.95
Fresh caught tilapia broiled and served with rice pilaf and vegetables	
JUMBO CRAB CAKE	\$17.95
Lump crab cake served with rice & vegetables	

SIDE ORDERS

FRENCH FRIES	\$6.95
GF WHITE RICE	\$3.95
BULGUR (dried wheat)	\$6.95
HOMEMADE BREAD	\$1.95
EGGPLANT PURE	\$7.95

BEVERAGES

TURKISH COFFEE	\$4.95
TURKISH TEA	\$2.95
AMERICAN COFFEE	\$2.95
AYRAN (Salty yogurt drink)	\$4.95
CAN SODA (coke,fanta,sprite,gingerale,lemonade)	\$3.50
JUICES (Sour cherry, apricot, orange, cranberry)	\$4.95
PELLEGRINO LARGE BOTTLE	\$5.95

DESSERT

KUNEFE	\$11.95
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)	
KATMER	\$12.95
Katmer dessert is a crisp phyllo dough dessert that contains pistachios and clotted cream in it. It comes with a scoop of vanilla ice cream on the top	
BAKLAVA	\$7.95
(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	\$8.95
Sliced baked pumpkin served with walnuts & vanilla ice cream	
CHOCOLATE SOUFFLE	\$8.95
HOMEMADE HAZELNUT ICE CREAM	\$6.95
HOMEMADE APRICOT ICE CREAM	\$6.95
RASPBERRY SORBET	\$5.95
CHOCOLATE OR VANILLA ICE CREAM	\$5.95

Cakeage fee is \$2.50 each person.

First basket of the bread on the house. Any other request of bread is chargeable. (Each bread \$1.95)

(*)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 of 5 and more. All above entrees are served with homemade bread and extra virgin olive oil.

GF: Meaning of this symbol is gluten-free.