

COLD MEZES (All Vegetarian)

- BABAGANOUSH** Grilled eggplant dip with fresh herbs, lemon juice, tahini, yogurt \$6
HAYDARI Fresh dill, thick yogurt, light garlic, walnuts \$6
DOLMA, Grape leaves stuffed with rice, and house-blended herbs \$6
SPICY EZME, Crushed walnuts, green and red bell pepper, fresh parsley with herbs \$6
HUMUS, Pureed garbanzo beans, lemon juice and touch of garlic blended into a smooth dip \$5
SPINACH DIP, Spinach, yogurt, garlic, onions, olive oil \$7
COMBO COLD APPETIZER For Two People \$10, For Four people \$16

HOT MEZES

- FALAFELS** (vegetarian), garbanzo beans, parsley, garlic, onion served with yogurt sauce \$6
MUCVER (vegetarian), Pan-fried zucchini patties with dill, feta cheese, eggs, flour, mint, \$7
SIGARA BOREĞI (vegetarian), Puff pastries wrapped with feta cheese and parsley \$6
LOOPEK, Spiced ground sirloin in bulgur shell, walnut \$7
CALAMARI, Fried calamari with cocktail sauce \$9
COMBO HOT PLATTER, Loopek, Falafel, Sigara Boregi, Mucver \$16

SOUP & SALADS

- LENTIL SOUP** vegetarian lentil soup Bowl \$5
SHEPHERD SALAD, Tomatoes, cucumbers, onions, fresh parsley with house dressing \$6
GREEK SALAD, Lettuce, tomato, cucumber with feta cheese, kalamata olives and, house dressing \$7
MEDITERRANEAN SALAD, Cucumbers, tomato, onions, lettuce and stuffed grape leaves topped with feta cheese \$10
STUFFED FALAFEL SALAD, Falafels stuffed with goat cheese \$11
JARUSSELAM SALAD, Cucumbers, tomato, onions, parsley, mixed tahini sauce \$8
ZARA'S SALAD, Pistachio Crusted Chicken with mixed greens and pomegranate syrup \$9

SEAFOOD & PASTA

Served with rice pilaf and salad

- SHRIMP GUYEC**, Baked shrimps with red and green bell peppers, onions, melted mozzarella \$15
STUFFED TILAPIA, Crabmeat stuffed tilapia melted mozzarella cheese 16
GRILLED SALMON, Stuffed grilled salmon with lemon cream sauce and sautéed vegetables \$17
STUFFED SHRIMPS, Baked shrimps stuffed crabmeat, melted mozzarella cheese, tomato sauce 17
SPAGHETTI WITH CHICKEN OR MEAT, Spaghetti with tomato sauce and parmesan cheese \$13
MOSTACOLLI WITH SHIRIMPS, Mostacolli with tomato sauce and parmesan cheese \$14
SHRIMP SAUTÉ, Marinated shrimps sautéed with red green bell peppers, mushrooms, garlic \$15

VEGETARIAN

Served with rice pilaf and salad

- IMAM BAYILDI**, Eggplant, red and green bell pepper, onions, pine nuts, pistachio and raisins \$13
GUYEC, Oven baked mixed vegetables \$15
MUSAKKA, Béchamel and mozzarella cheese over slowly cooked, layers of potato, zucchini, eggplant, homemade sauce \$12
STUFFED EGGPLANTS, Baked eggplants with carrots, butter beans, corn, green peas, topped with feta cheese served rice pilaf and salad \$12
MUCVER PLATE, Pan-fried zucchini patties with dill, feta cheese, eggs, flour, mint, \$ 12

ENTREES

Served with rice pilaf and salad

- LAMB SHANK**, Slowly cooked lamb shank wrapped with eggplant with special homemade sauce \$15
ALEXANDER, Marinated beef cubes with special homemade sauce and yogurt \$14
BEEF HUMUS, Humus and marinated beef cubes topped with raisins served with salad \$13
HUNKAR BEGENDI, Marinated beef cubes, with grilled pure eggplants mixed with milk, flour and herbs, mozzarella cheese served with salad. \$14
BEYTI, Fresh bell pepper grounded with lamb, beef & fresh parsley in lavash bread \$14
LAMB CHOPS, Grilled lamb chops served with rice and sautéed vegetables \$23
ALI NAZIK, Grilled spiced eggplant and bell pepper puree topped with tender, seasoned and marinated cubes of pan-sautéed beef \$14
STUFFED EGGPLANTS MEAT, stuffed eggplants with meat topped mozzarella cheese \$14
ETLI BAMYA (Okra with Meat) Marinated Beef cubes and Okra sautéed with mushrooms, onions, garlic, red and green bell peppers topped feta cheese \$14

KEBABS

Served with rice pilaf and salad

- ADANA KEBAB**, Red, green bell pepper grounded with lamb, and beef, parsley cooked on grill \$14
KÖFTE KEBAB, Beef and lamb grounded with, Onions fresh herbs cooked on grill \$14
CHICKEN SHISH KEBAB, Marinated chicken skewers cooked on grill \$12
LAMB SHISH KEBAB, Marinated lamb skewers, cooked on grill \$17
BEEF SHISH KEBAB, Marinated beef skewers, cooked on grill \$14
MIXED GRILL, Combination of Chicken and Lamb Shish kebab, Lamb Chop, Köfte Kebab, Adana Kebab \$21