

## DELIVERY MENU



### SOUP

#### Mercimek Çorbası (Red Lentil Soup)



### SALADS

#### Çoban Salatası (Shepherd's Salad)

Finely diced tomato, cucumber, green pepper, red onion, and parsley tossed in extra virgin olive oil and vinegar.

#### Piyaz (White Bean Salad)

White beans, tomatoes, red onion, red and green bell pepper, and fresh herbs mixed with olive oil and vinegar.

#### Yeşil Salata (Green Salad)

Baby mixed greens, romaine, sliced tomatoes, red onion and cucumber tossed in extra virgin olive oil and lemon juice.



### COLD APPETIZERS

#### Humus (Hummus)

Levantine dip made from cooked, pureed chickpeas, blended with tahini, extra virgin olive oil, lemon juice, garlic, salt and spices.

#### Cacık

Refreshing blend of yogurt and lebane with cucumbers, seasoned with mint and dill.

#### Tarama (Whipped Caviar)

Nutrient-dense red caviar spread whipped with lemon juice and extra virgin olive oil.

#### Patlıcan Salatası (Eggplant Salad)

Char-grilled, pureed eggplant, blended with roasted red and green bell peppers, dill, lemon juice, extra virgin olive oil, garlic and salt.

#### Babaganuş (Babaghannouj)

Levantine dish of pureed eggplant blended with tahini, garlic, yogurt, extra virgin olive oil, lemon juice and a touch of Chef's special spices. Eggplants are roasted over an open flame before peeling which gives the pulp its smoky taste.

#### Soslu Patlıcan (Eggplant with Sauce)

Pan fried eggplant with green & red pepper in fresh tomato and onion-garlic sauce.

#### İmam Bayıldı (Imam Fainted)

Baby eggplant stuffed with onion, red and green pepper and garlic served in fresh tomato sauce and extra virgin olive oil. It is a variation of Karnıyarık with no meat.

#### Acılı Ezme (Spicy Mashed Vegetables)

Blend of hand chopped onions, red & green peppers, pepper paste, parsley, mint, walnuts mixed with a touch of spices, lemon juice and extra virgin olive oil. Excellent dip for kebabs.

#### Haydari

Fresh lebane yogurt flavored with crushed walnuts, mint, dill, garlic and extra virgin olive oil.

#### Zeytinyağlı Yaprak Dolması (Stuffed Grape Leaves)

Grape leaves stuffed with onions, dill, mint, parsley, rice, pine nuts, currants, and Chef's special herbs.

#### Small Cold Appetizer Plate (5 items)

#### Large Cold Appetizer Plate (7 items)



## HOT APPETIZERS

### **Fındık Lahmacun (Mini Lahmajoun) (single piece)**

Mini version of the flat bread dough topped with ground lamb and chopped garden vegetables.

### **Mücver (Zucchini Pancakes) 2 pieces**

Pan-fried zucchini pancakes with scallions, zucchini, yellow squash, feta cheese, eggs, flour and dill served with yogurt.

### **Sigara Böreği (Cheese Pastries)**

Crispy pastries stuffed with feta cheese and parsley.

### **Ispanaklı Börek (Spinach pie)**

Pan-fried stuffed filo dough with spinach, feta cheese and onion.

### **Kalamar**

Mediterranean dish. Fried squid (calamari), served with tartar sauce and/or hot tomato sauce.

### **İçli köfte (Stuffed Bulgur)**

Traditional Central Anatolian dish made with ground lamb, onion, cracked wheat (bulgur), walnut and fresh herbs.

### **Arnavut Ciğeri (Albanian Style Calf's Liver)**

Albanian dish. Calf's liver sauté served with onions and seasoned with sumac.



## VEGETABLE ENTREES

*\*All vegetable dishes come with white rice (except Spinach which is cooked with rice)*

### **Türlü (Vegetable Casserole)**

Fresh vegetable medley of eggplant, potato, tomato, green beans, onion, yellow squash, zucchini green & red pepper, garlic and carrots braised in house special sauce.

### **Bamya (Baby Okra)**

Baby okras with green & red pepper and onion, baked in tomato sauce.

### **Spinach**

Spinach stew with garlic, tomato and yogurt sauce.



## FISH ENTREES

### **Balık Kebabı (Fish Kebab in Vine Leaves)**

Char-grilled filet of salmon, marinated with a special sauce, seasoned with herbs and lemon juice, wrapped in vine leaves.

### **Karides Güveç (Shrimp Casserole)**

Jumbo shrimp baked in tomato sauce with garlic, fresh herbs and fresh vegetables. Topped with kashkaval cheese.

### **Karides Şiş Kebap (Shrimp Shish Kebab)**

Char-grilled jumbo shrimps served with mixed greens.

### **Daily Special Fish (please ask your server)**

#### **Bronzini (Mediterranean Striped Bass)**

#### **Orata (Black Sea Bass)**

#### **Grilled Fillet Salmon**



## TRADITIONAL ENTREES

### **Lahmacun (Lahmajoun) (2 pcs)**

Crispy thin flat dough topped with ground lamb and blended with chopped vegetables. Served with lettuce and onions seasoned with fine chopped parsley and sumac.

### **Mantı (Steamed Dumplings)**

Central Asian steamed dumplings filled with ground lamb and herbs, served in a specially prepared tomato sauce and yogurt with a touch of garlic.

### **Etli Lahana Dolması (Stuffed Cabbage)**

Green cabbage leaves stuffed with ground lamb, rice and fresh herbs, served in tomato sauce with yogurt.

### **Turkuaz Beğendi (House Special)**

Thinly sliced döner kebab served on smoked eggplant puree blended with kashkaval cheese and herbs.

### **Etli Bamyı (Baby Okra with Lamb)**

Baby okra stewed with lamb cubes in tomato sauce.

### **Karnıyarık**

Eggplant stuffed with ground beef, onions, red & green peppers, garlic, served with homemade tomato sauce.

### **Hünkar Beğendi (Sultan's Delight)**

**with chicken or with lamb**

A classical Istanbul dish made with a choice of chicken or lamb chunks served on smoked eggplant puree blended with kashkaval cheese and herbs.

### **Tandır**

Oven-roasted lamb with the flavor of Ottoman Palace kitchen, served with rice.



## GRILLS

*\*All grills are served with rice and a mix of fresh carrots, red and white cabbage, seasoned with lemon juice and vinegar.*

### **Tavuk Adana (Chicken Adana Kebab)**

Char-grilled, hand chopped chicken patties seasoned with garlic and herbs.

### **Tavuk Şiş Kebab (Chicken Shish Kebab)**

Char-grilled tender cubes of chicken breast marinated in our Chef's special seasoning.

### **Döner Kebab**

Thinly sliced lamb and veal, seasoned with herbs, roasted on a vertical spit.

### **Cız Bız Köfte (Barbecued Meatballs)**

Char-grilled lamb patties prepared with onion, parsley and herbs.

### **Adana Kebab (Skewered Ground Meat)**

Char-grilled hand-chopped lamb, seasoned with hand chopped red pepper and onion, flavored with special herbs.

### **Şiş Kebab (Shish Kebab)**

Marinated cubes of lamb on skewers, char-grilled to your taste.

### **Braised Lamb Shank**

Lamb shank cooked with own lamb juice, served with rice pilaf, steamed vegetables and light tomato sauce.

### **Turkuaz Izgara (Turkuaz Grill)**

Combination of grilled chicken shish, lamb shish, chicken Adana, barbecued meatballs and döner.

### **Pirzola (Lamb Chops)**

Baby lamb chops char-grilled to your taste.



## YOGURT ENTREES

*\*All the yogurt kebabs are yogurt versions of the grills. They are served on a bed of toasted cubes of Turkish bread, fresh tomato sauce and yogurt sauce.*

### **İskender Kebab**

Layers of doner kebab, toasted bread, yogurt, and fresh tomato sauce.

### **Yoğurtlu Tavuk Adana (Yogurt Chicken Adana)**

### **Yoğurtlu Adana Kebab (Yogurt Adana Kebab)**

### **Yoğurtlu Tavuk Şiş Kebab (Yogurt Chicken Shish Kebab)**

### **Yoğurtlu Şiş Kebab (Yogurt Shish Kebab)**



## DESSERTS

**Baklava**

**Kadayif**

**Kazandibi**

**Rice Pudding**

**Almond Pudding**

**Pistachio Pudding**