

## **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