

MEZZE

MEDITERRANEAN SPECIALTIES - EACH ITEM INDIVIDUALLY \$5.95
OR ASK FOR A SAMPLING PLATE WITH A TASTE OF ALL ITEMS \$15.00

Sigara Borek

*Crispy rolled Turkish fillo
stuffed with French feta and
chopped parsley.*

B'stila Djej

*Sweet and savory jewel from
Morocco - fillo pastry stuffed with
spiced chicken, almonds, chopped
fresh herbs and cinnamon.*

Babaghanoush

*Charred smoky eggplant with
extra virgin olive oil and tahini.*

Hummus

*Mashed chick peas and sesame
seed tahini drizzled with
extra virgin olive oil, lemon
and a touch of garlic.*

Turkish Patlican

*Lightly spicy cubes of eggplant
cooked with tomato, peppers,
garlic and fresh herbs.*

Lebne

*Strained yogurt cheese mixed with
walnuts, dill and fresh purslane.*

APPETIZERS

Crispy Calamari 7.95

Calamari served with Bodrum's aioli sauce.

Karides Guvec 8.95

Sweet shrimp in casserole with tomato, mushroom and Kasari cheese.

Manti 7.95 (SM) 14.95 (LG)

*Turkish tender steamed dumplings filled with ground lamb
and fresh herbs with garlic yogurt sauce.*

Mucver 5.95

*Zucchini patties with crumbled French feta, fresh dill and scallion,
topped with garlicky yogurt sauce.*

Braised Leeks 5.95

In extra virgin olive oil, with carrots, rice and lemon juice.

Imam Bayildi 8.95

*Holland eggplant stuffed with caramelized onions,
pine nuts, parsley, and garlic.*

Pilaki 5.95

Cannellini beans with garlic, carrots, potatoes and extra virgin olive oil.

Grilled French Feta 6.95

Drizzled with extra virgin olive oil.

SOUP & SALADS

Homemade Red Lentil Soup 5.95

Shepherd Salad 6.50 (SM) 9.50 (LG)

*Chopped tomatoes, cucumber, bell peppers, red onion and parsley,
with extra virgin olive oil and lemon.
(WITH CRUMBLLED FRENCH FETA ADD 2.00)*

Organic Baby Greens 6.95

*Tossed with chopped Granny Smith apple and toasted walnuts
with sherry vinaigrette.*

Mediterranean Mixed Salad 7.95

*Romaine lettuce, beets, carrot, French feta, marinated red cabbage and
olives with sherry vinaigrette.*

Yesil Salad 8.95

*Romaine lettuce with oil-cured black olives, dill, scallions, cucumbers
and crumbled French feta with lemon vinaigrette.*

BRICK OVEN PIZZA

OUR SIGNATURE THIN CRUST PIZZAS
ARE HANDMADE TO ORDER WITH FRESH, AUTHENTIC,
INGREDIENTS FROM THE WOOD BURNING OVEN

Margherita 9.95

Classic tomato sauce, mozzarella and basil.

Spicy Jalapeno 10.50

*Classic tomato sauce, mozzarella, finely chopped basil,
fresh herbs, and jalapeno peppers.*

Mediterranean 11.95

Tomato, roasted peppers, crumbled French feta, red onion and arugula.

Spicy Sausage 10.95

Spicy Italian sausage, broccoli rabe and roasted garlic.

Mushroom 11.95

Exotic mushrooms, garlic, fresh herbs and fontina cheese

Artichoke 13.50

Artichoke hearts, sun-dried tomato, onion and fontina cheese.

Merguez Sausage 11.95

Roasted fennel, lamb merguez sausage, tomatoes and mozzarella.

White 13.95

Mozzarella, parmesan and gorgonzola cheese.

Prosciutto di Parma 14.95

*Classic tomato sauce, mozzarella, Prosciutto di Parma
and chopped arugula.*

Calamari 13.95

Tender sautéed calamari and fresh herbs, with pink vodka sauce.

Four Station 12.95

Prosciutto di Parma, artichoke, black olive, mushroom.

Marinara 9.95

*Fresh herbs, crushed pepper, kalamata olives,
classic tomato sauce and parmesan cheese.*

Meatball 10.95

Homemade meatballs, mozzarella, and classic tomato sauce.

Italian Pepperoni 10.95

Pepperoni, jalapeno and mozzarella.

Grilled Chicken Pesto 11.95

*Mozzarella, fontina cheese, fresh tomatoes, and grilled chicken,
topped with pesto sauce.*

Sicilian 11.95

*Spicy Italian sausage, pepperoni, fontina, mozzarella cheeses
and marinara sauce, topped with basil.*

WHOLE WHEAT CRUST ALSO AVAILABLE
ANY MEAT ADDITIONS 2.50, ANY VEGETABLE ADDITIONS 1.00

JOIN US FOR BRUNCH

SERVED SATURDAY & SUNDAY

STARTING AT 11:30AM

KEBABS

Adana Kebab 16.95

Turkish-spiced ground lamb served with toasted pide, drizzled with yogurt and tomato sauce.

Tavuk Sis Kebab 14.95

Grilled marinated chicken breast skewered and served with rice.

Beyti Kebab 17.95

Hand chopped ground lamb with herbs, lightly spicy, wrapped in lavash bread, topped with creamy yogurt and tomato sauce. Served with red onion, sumac and arugula salad.

Turkish Sis Kebab 18.95

Grilled cubes of marinated lamb skewered with onions and peppers, and served with rice.

MAIN COURSES

Moussaka 14.95

Eggplant, seasoned ground lamb, topped with Kasari cheese and bechamel sauce with a side of Turkish rice.

Lamb Tagine 18.95

Cubes of lamb shoulder braised with carrots, green peas, peppers and cilantro.

Pirzola 23.95

Grilled Colorado lamb chops served with grilled tomatoes and vegetables.

Wood-Oven Roasted Half Chicken 14.95

Amish chicken, roasted and served with rosemary-roasted Yukon gold potatoes and vegetables.

Coriander-Crusted Atlantic Salmon 16.95

Pan-seared and served with ratatouille.

Moroccan Fish Tagine 19.95

Spiced seasonal fish with preserved lemon, olives and vegetables.

Roasted Branzini

with Pistachio Relish 19.95

Roasted with fennel, lemon and bay leaves, served with sauteed vegetables.

Turkish Braised Lamb Shank 17.95

Slowly cooked in tomato herb sauce and served with Israeli cous-cous with pine nuts, raisins, and dill.

Köfte 13.95

Cumin-scented grilled ground lamb served with fries.

SIDES

French Fries 3.50

Broccoli Rabe 4.00

Turkish Rice 3.50

Mixed Vegetables 4.00



PLEASE MAKE US AWARE OF ANY ALLERGIC CONDITIONS.
AN 18% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE.