

MEZZE'S SPREADS APPETIZERS

-  **TRADITIONAL HUMMUS** *with pita*
 Creamy dip made by blending chickpeas with tahini, a touch of garlic, fresh lemon juice and ezme \$ **7.50**
-  **ROASTED RED PEPPER HUMMUS** *with pita*
 Creamy dip made by blending chickpeas with open fire roasted red bell peppers, tahini, a touch of garlic, fresh lemon juice and ezme \$ **7.75**
-  **SHAK SHUKA** *with pita*
 Open fire roasted zucchini, bell peppers, potatoes and fried eggplant poached in a tomato sauce \$ **8.00**
-  **YAPRAK SARMA**
 Grape vine leaves rolled and filled with fresh dill, pine nuts, raisins with a touch of cinnamon \$ **9.75**
-  **EZME (TURKISH SALSA)** *with pita*
 Finely chopped tomato, parsley, onion, pomegranate molasses, red pepper paste, cucumber, spring vegetables \$ **7.50**
-  **FIRE ROASTED EGGPLANT** *with pita*
 Open fire Roasted Eggplant, irresistibly smoothed with EVOO, lemon juice and tomato \$ **9.75**
-  **SPICY TABOULI** *with pita*
 Turkish bulgur wheat, finely sliced onion, lettuce, parsley, red pepper paste, tomato \$ **7.50**
-  **MERCIMEK KOFTESI** *with pita*
 Red lentils, bulgur wheat, parsley.
 Server over crispy lettuce \$ **7.25**
-  **FALAFEL**
 Crispy chickpea fritters, mixed greens, pickled red onion and lemon tahini \$ **9.25**
-  **MARINATED OLIVES & FETA** *with pita*
 Oregano, red pepper flakes, feta cheese, EVOO \$ **7.75**
-  **BÖREK (SAVORY CHEESE PIE)**
 Broiled buttery phyllo sheets layered with feta and kasar cheese. Baked to perfection \$ **9.25**
-  **TRUFFLE FETA FRIES**
 French fries tossed with truffle oil, mixed spices and feta cheese paired with Joel's garlic aioli \$ **8.75**
-  **GARLIC FETA PITA BREAD**
 House made pita with butter, garlic, feta cheese.
 Topped with fresh parsley \$ **5.00**
-  **ZUCCHINI WALNUT YOGURT** *with pita*
 Roasted zucchini, fresh dill, walnuts and EVOO \$ **8.50**
-  **FRENCH FRIES** \$ **7.00**
-  **MEZZE PLATTER** *with pita*
 Hummus, red pepper hummus, shak shuka, olives, tabouli... \$ **16.25**

SOUPS

All soups served with pita bread on the side

-  **TURKISH LENTIL SOUP**
 \$ **5.75**
 Pureed red lentils and veggies in a robust vegetable broth with a turkish spice blend

-  **LEMON CHICKEN ORZO SOUP**
 \$ **6.25**
 Tender shredded chicken, garbanzo beans, and orzo in a savory lemon chicken broth. Topped with fresh parsley

SALADS

YOU HAVE HEALTHY PROTEINS OPTIONS TO ADD SOME POWER TO YOUR SALAD FOR EXTRA CHARGE

All salads served with pita bread on the side

-  **MEETME IN THE MEDITERRANEAN**
 Fresh chopped romaine tossed with farm fresh tomatoes, crisp red onions, cucumber, kalamata olives.
 Dressed with feta cheese, EVOO and fresh squeezed lemon . . . \$ **11.75**
-  **SHEPHERD'S SALAD**
 Diced farm-fresh tomatoes, feta, parsley, cucumbers, red onion and olives.
 Dressed with EVOO, vinegar and fresh lemon juice \$ **10.75**
-  **BEAUTY AND THE BEETS**
 Fresh arugula topped with feta cheese, open fire roasted beets, pecans, red onions and dried turkish apricots. Finished with sweet balsamic reduction and cracked pepper \$ **12.50**
-  **SWEET SUMMER TIME**
 Baby spinach and nutty arugula tossed with strawberries, pumpkin seeds, crisp red onions and feta cheese. Dressed with a sweet balsamic reduction, fresh cracked, pepper and dried mulberries \$ **12.50**

 Gluten
  Vegan
  Dairy
  Spicy

All our meats are certified halal. None of the ingredients violate halal requirements

MAIN DISHES

All main dishes served with pita bread on the side

	MEZZE MEATBALLS \$ 15.00	Grilled beef köfte meatballs, rice, ezme, pickled red cabbage, sumac onion and tzatziki
	NOT SO LITTLE LAMB \$ 16.00	Ground lamb kebab, ezme, pickled red cabbage, sumac onion, parsley, rice, and harissa
	CHICKME OUT \$ 15.00	48 hr marinated chicken thigh, rice, sumac onion, ezme, pickled red cabbage, and tzatziki
	GOVERNOR'S PLATE \$ 23.00	Chicken, köfte meatballs, ground lamb kebab, doner(gyro), ezme, pickled red cabbage, onion, rice and tzatziki
	MEDITERRANEAN SALMON \$ 18.50	EVOO marinated salmon, charred tomatoes, arugula, fresh dill, capers, rice and balsamic reduction
	SHRIMP SKEWER \$ 18.00	Jumbo shrimp marinated and grilled to perfection with ezme, pickled red cabbage, capers, arugula and rice
	ISKENDER \$ 16.50	Delicately sliced beef and lamb döner topped with our house warm tomato sauce served over butter toasted house-made pita bread topped with cool yogurt and grilled tomato
	DÖNER PLATE \$ 16.00	Thinly shaved beef and lamb döner (similar to gyro), rice, sumac onion, ezme, pickled red cabbage, warm tomato sauce
	CRISPY CHICK \$ 15.50	Gluten-free, egg and dairy free batter, fried chicken thigh meat, paired with french fries and white rice with Joel's aioli
	GOLDEN GLOW \$ 14.00	Turmeric vegetable skewers, mix greens, crazy grain, hummus, lemon tahini
	FOREVER FALAFEL \$ 13.75	Our famous handmade falafel served over mixed greens, crazy grain, hummus, tomato, cucumber, kalamata olive, red onion and tahini.

FLAT BREAD

All our flat breads contain gluten

SOUJOUK PIDE

Spiced beef sausage, mozzarella, egg
\$ 13.00

EGG AND PASTIRMA PIDE

Spiced dry cured beef loin, egg, mozzarella
\$ 15.00

LAHMACUN

Very thin dough topped with minced lamb, vegetables and herbs
\$ 8.00/PC

KAŞAR PIDE

Traditional simple pide with mozzarella and butter crust
\$ 11.75

VEGGIE CHICKEN PIDE

48 hr marinated chicken, julienned bell peppers, mozzarella and onion
\$ 15.00

ZA'ATAR PIDE

Aromatic blend of za'atar spice, feta cheese, mozzarella and sumac
\$ 12.25

12 AND UNDER ONLY

FUTURE ADULTS

White rice, pita bread, hummus,
any protein of your choice \$ 9.25

- CHICKEN PLATE
- DÖNER PLATE
- KÖFTE PLATE
- FALAFEL PLATE

WRAPS AND PITA POCKETS

All our wraps and pita breads contain gluten

ADANA

Ground lamb kebab, romaine, sumac onion, tomato and fresh parsley and tzatziki
\$ 14.50

KÖFTE

In house ground beef patties, romaine, sumac onion, tomato, fresh parsley and tzatziki
\$ 13.50

CHICKEN

48hr marinated chicken, romaine, sumac onion, tomato, parsley, tzatziki
\$ 13.00

DÖNER (similar to gyro)

Thinly sliced beef and lamb doner, romaine, sumac onion, tomato, buttery tomato sauce
\$ 13.75

FALAFEL

Crispy chickpea fritters, romaine, sumac onion, pickled red cabbage, hummus and lemon tahini dressing
\$ 12.00

ULTIMATE

Lettuce, hummus, olives, onion, parsley, tomato, cucumber and lemon tahini dressing
\$ 11.00

ADDITIONAL DRESSING OPTIONS

-  Tzatziki
-  Spicy Harissa
-  Olive oil vinaigrette
-  Garlic mint
-  Lemon tahini
-  Buttery tomato sauce

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.