



MezzeMe

TURKISH KITCHEN

MEZZE

SPREADS & APPETIZERS



TRADITIONAL HUMMUS

*

\$ 7.75

Hummus is a creamy dip made by blending chickpeas with tahini, a touch of garlic, and fresh lemon juice and ezme.

ROASTED RED PEPPER HUMMUS

*

\$ 7.95

A creamy dip made by blending chickpeas with open-fire-roasted red bell peppers, tahini, a touch of garlic, and fresh lemon juice and ezme.

SHAK SHUKA

*

\$ 8.95

Open fire roasted zucchini, bell peppers, potatoes and fried eggplant poached in a tomato sauce.

YAPRAK SARMA

\$ 9.95

Grape vine leaves rolled and filled with fresh dill, pine nuts, raisins with touch of cinnamon.

EZME (TURKISH SALSA)

*

\$ 7.75

Finely chopped tomato, parsley, onion, pomegranate molasses, red pepper paste, cucumber, and spring vegetables.

FIRE-ROASTED EGGPLANT

*

\$ 9.95

Open-fire-roasted eggplant, irresistibly smoothed with extra-virgin olive oil, lemon juice, and tomato.

SPICY TABOULI

*

\$ 7.95

Bulgur wheat with sautéed onions, garlic, bell pepper paste, tomatoes, parsley, mint, lemon, and olive oil. Tangy and spicy, perfect as a side

ÇIĞ KÖFTE

*

\$ 8.25

A tantalizing vegan delight! Made from bulgur wheat and bursting with Turkish spices, it's a flavor-packed sensation perfect for anyone.

MEZZE PLATTER

+ *

\$ 16.25

Hummus, red pepper hummus, shak shuka, olives, and tabouli.

FALAFEL

*

\$ 9.75

Crispy chickpea fritters, mixed greens, pickled red onion, and lemon tahini.

ZUCCHINI WALNUT YOGURT

*

\$ 8.75

Roasted zucchini, fresh dill, walnuts, and extra-virgin olive oil.

BÖREK (SAVORY CHEESE PIE)

\$ 8.75

Broiled buttery filo sheets layered with feta and kasar cheese and baked to perfection.

TRUFFLE FETA FRIES

+

\$ 8.85

French fries tossed with truffle oil, mixed spices, and feta cheese paired with Joel's garlic aioli.

GARLIC FETA PITA BREAD

\$ 5.95

House-made pita made with butter, garlic, and feta cheese, topped with fresh parsley.

MARINATED OLIVES & FETA

+ *

\$ 8.75

Olives with oregano, red pepper flakes, feta cheese, and extra-virgin olive oil.

FRENCH FRIES

\$ 7.00

SOUPS



TURKISH LENTIL SOUP

*

\$ 5.95

Puréed lentils and veggies in a rich broth, seasoned with Turkish spices and a hint of lemon.

LEMON CHICKEN ORZO SOUP

*

\$ 6.55

Tender shredded chicken with garbanzo beans and orzo in a savory lemon chicken broth, topped with fresh parsley.

SALADS



MEET ME IN THE MEDITERRANEAN *

\$ 12.25

Freshly chopped romaine lettuce tossed with farm-fresh tomatoes, crisp red onions, cucumber, and kalamata olives. Dressed with feta cheese, extra-virgin olive oil, and freshly squeezed lemon.

SHEPHERD'S SALAD

+ *

\$ 11.00

Freshly diced farm-fresh tomatoes, cucumbers, red onion, and feta cheese, dressed with extra-virgin olive oil, and fresh lemon juice.

BEAUTY AND THE BEETS

+ *

\$ 12.95

Fresh arugula topped with feta cheese, open-fire-roasted beets, pecan, red onion, and dried turkish apricots, finished with a sweet balsamic reduction and cracked pepper.

SWEET SUMMERTIME

+ *

\$ 12.95

Baby spinach and nutty arugula tossed with pumpkin seeds, crisp red onion, and feta cheese and dressed with a sweet balsamic reduction, fresh cracked pepper, and dried mulberries.

CAESER TAHINI SALAD

+ *

\$ 12.25

Shredded romaine lettuce, tomatoes, and red onions with feta cheese and a Caesar tahini dressing, topped with crispy pita chips.

MEDLEY TABOULI SALAD

*

\$ 12.95

An invigorating mix of tabouli bulgur wheat, shredded lettuce, juicy tomatoes, crisp cucumbers, and sharp red onions with pickled red cabbage. A harmonious medley of refreshing Mediterranean flavors.

WATERMELON SALAD

+ *

\$ 12.75

Juicy watermelon and crisp cucumber, mingled with tangy feta cheese and fresh mint.

ADD

+

Falafel

\$ 5

Lamb Adana

\$ 7

Chicken

\$ 5

Köfte

\$ 6

Roasted Veg.

\$ 5

Döner

\$ 6

Salmon

\$ 9

Shrimp

\$ 8

 Vegan

 Gluten

 Egg

 Dairy

 Nuts

 Spicy

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

(+) Can be made vegan (*) Served with side of pita bread

MAIN DISHES

All main dishes served with pita bread on the side ✨



MEZZE MEATBALLS (KÖFTE) 🌿 \$ 16.75

Grilled köfte meatballs paired with fluffy rice, vibrant ezme, tangy pickled red cabbage, crisp sumac onions, and cool tzatziki.

ADANA (NOT-SO-LITTLE LAMB) \$ 17.00

Spicy ground lamb kebab, complemented by colorful ezme, tangy pickled cabbage, crispy sumac onion, fresh parsley, comforting rice, and fiery harissa.

CHICK ME OUT \$ 15.75

Tender 48-hour-marinated chicken thigh served with fluffy rice, sharp sumac onion, vibrant ezme, tangy pickled red cabbage, and creamy tzatziki.

LAMB BEYTİ 🌿 🥛 🥜 \$ 23.00

Ground lamb kebab in cheesy dough, topped with butter tomato sauce, garlic yogurt, and a sprinkle of pistachio dust. A Middle Eastern delight.

RIBEYE ŞAŞLIK KEBAP 🌿 🥛 🥜 \$ 23.00

Ribeye skewers marinated in a cream and spice blend, on a bed of rice and lavash, enhanced by sumac onions and a roasted tomato, delivering a rich, succulent experience

CRISPY CHICK \$ 15.75

Gluten-free, dairy-free, and egg-free fried chicken thigh, served with French fries, white rice, and a side of Joel's special aioli. (Aioli contains egg)

DÖNER PLATE 🥛 + \$ 16.75

Thinly sliced beef and lamb döner, paired with fluffy rice, sharp sumac onions, vibrant ezme, tangy pickled red cabbage, and a comforting, warm tomato sauce.

İSKENDER 🌿 🥛 \$ 18.00

Thin slices of beef and lamb döner over butter-toasted pita, draped in warm tomato sauce, and crowned with cool yogurt and a grilled tomato.

GOVERNOR'S PLATE 🌿 \$ 25.00

A feast of chicken, köfte meatballs, and ground lamb kebab (Adana), döner, accompanied by vibrant ezme, tangy pickled red cabbage, crisp onions, fluffy rice, and cool tzatziki.

GOLDEN GLOW 🌿 \$ 14.75

Turmeric-infused roasted vegetables, mixed greens, and a crazy grains (tricolor quinoa, brown rice, lentils, black pearl rice), served with creamy hummus and tangy lemon tahini.

FOREVER FALAFEL 🌿 \$ 14.50

Our famous handmade falafel served over mixed greens, crazy grains, hummus, tomato, cucumber, Kalamata olives, red onion and tahini dressing.

MEDITERRANEAN SALMON \$ 20.00

Salmon marinated in extra-virgin olive oil, charred tomatoes, arugula, fresh dill, capers rice, and balsamic reduction.

SHRIMP SKEWER \$ 18.50

Skewered jumbo shrimp marinated to perfection, ezme, pickled red cabbage, capers, arugula, and rice.

WRAPS AND PITA POCKETS

All our wraps and pita breads contain gluten 🌿



ADANA \$ 14.50

Ground lamb kebab, romaine lettuce, sumac onion, tomato, fresh parsley, and tzatziki.

KÖFTE 🌿 \$ 13.50

In-house-ground beef patties, romaine, sumac onion, tomato, fresh parsley, and tzatziki.

CHICKEN \$ 13.50

48-hour-marinated chicken, romaine lettuce, sumac onion, tomato, parsley, and tzatziki.

DÖNER (similar to gyro) \$ 13.75

Thinly sliced beef and lamb döner, romaine, sumac onion, tomato, buttery tomato sauce.

FALAFEL 🌿 \$ 12.00

Crispy chickpea fritters, romaine lettuce, sumac onion, pickled red cabbage, hummus, and lemon tahini dressing.

ULTIMATE 🌿 \$ 12.00

Lettuce, hummus, olives, onion, parsley, pickled red onion, tomato, cucumber, and lemon tahini dressing.

ADDITIONAL DRESSING OPTIONS

• Tzatziki • Spicy harissa • Olive oil vinaigrette • Garlic mint • Lemon tahini • Buttery tomato sauce

FLAT BREAD



SOUJOUK PİDE 🥚 🥛 🌿 \$ 14.00

Spiced beef sausage, mozzarella, egg.

EGG AND PASTIRMA PİDE 🥚 🥛 🌿 \$ 16.00

Spiced dry-cured beef loin, egg, mozzarella.

LAHMACUN 🌿 \$ 9.00

Very thin dough topped with minced lamb, minced vegetables, and herbs.

KAŞAR PİDE 🥛 🌿 \$ 13.00

Traditional simple pide with mozzarella, and a butter crust.

KUŞBAŞI LAMB LOVER'S DELIGHT 🥛 🌿 \$ 17.00

Tender diced lamb, red and green bell peppers, and melted mozzarella. This fusion of flavors creates a delightful taste journey, perfect for lovers of Mediterranean cuisine.

KIYMALI PİDE 🥚 🥛 🌿 + \$ 16.00

An inventive take on a Turkish classic, this pide features a mix of minced lamb, fresh vegetables, aromatic spices, and a perfectly cooked egg. A deliciously satisfying fusion of flavors.

VEGGIE CHICKEN PİDE 🥛 🌿 \$ 15.00

48-hour-marinated chicken, julienne bell peppers, mozzarella, and onion.

ZA'ATAR PİDE 🥛 🌿 \$ 13.00

Aromatic blend of za'atar spice, feta cheese, and sumac.

Future Adults 12 and under only \$ 9.25

White rice, pita bread, hummus, any protein of your choice

- CHICKEN
- DÖNER
- KÖFTE 🌿
- FALAFEL 🌿

DESSERTS



Embark on a journey to Turkey with our exquisite delicacy. Layers of thin, flaky pastry envelop a rich filling of finely chopped nuts, delicately sweetened with aromatic syrup. Imported from the heart of Turkey, every bite is a tantalizing blend of tradition and decadence, sure to transport your senses to distant lands

PISTACHIO TRIANGLE BAKLAVA 🌿 🥛 🥚 \$ 8.00

PISTACHIO BAKLAVA 🌿 🥛 🥚 \$ 6.75

WALNUT BAKLAVA 🌿 🥛 🥚 \$ 6.75

MILKY BAKLAVA 🌿 🥛 🥚 \$ 7.50

BAKLAVA CHEESECAKE 🌿 🥛 🥚 \$ 8.50

An irresistible combination of flaky and crispy Baklava pastry layers, a creamy and rich cheesecake filling, and a sweet

KATAIFI PISTACHIO 🌿 🥛 🥚 \$ 7.50

Indulge in our Turkish delight – delicate, shredded pastry delicately rolled around a sumptuous nut filling, kissed with syrup for a heavenly sweetness

PISTACHIO TRIO 🌿 🥛 🥚 \$ 16.00

Carrot slice baklava, milky baklava, kataifi

SÜTLAÇ (BAKED RICE PUDDING) 🥛 \$ 5.00

A Turkish dessert made of milk, rice, and sugar.

KAZANDİBİ 🥛 \$ 5.50

Indulge in our luscious Turkish dessert, where creamy meets caramelized perfection. A sweet finale that promises a symphony of flavors with every bite

KÜNEFE 🌿 🥛 🥚 \$ 8.50

A sweet food consisting of layers of pastry and soft cheese in a thick liquid made from sugar, originally eaten in the Middle East.

HONEY CAKE 🌿 🥛 🥚 \$ 7.00

Indulge in layers of delicate honey-infused cake, perfectly balanced with rich cream frosting.

ADD + Turkish Icecream \$ 4

🌿 Vegan 🌿 Gluten 🥚 Egg 🥛 Dairy 🥜 Nut 🌶️ Spicy

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