

## **MEZZE'S**

### SPREADS APPETIZERS

<b>W</b>	TRADITIONAL HUMMUS w/ pita bread
	Hummus is a creamy dip made by blending chickpeas with tahini, touch of garlic and fresh lemon juice and ezme 7.75
<b>W</b>	ROASTED RED PEPPER HUMMUS w/ pita bread.  Hummus is a creamy dip made by blending chickpeas with open fire roasted red bell peppers, tahini, touch of garlic and fresh lemon juice and ezme
<b>W</b>	SHAK SHUKA w/ pita bread.  Open fire roasted zucchini, bell peppers, potatos and fried eggplant poached in a tomato sauce \$ 8.95
	YAPRAK SARMA Grape vine leaves rolled and filled with fresh dill, pine nuts, raisins with touch of cinnamon \$ 9.95
<b>W</b>	<b>EZME</b> (TURKISH SALSA) w/ pita bread.  Finely chopped tomato, parsley, onion, pomegranate molasses, red pepper paste, cucumber, spring vegetable's
<b>&amp;</b>	FIRE ROASTED EGGPLANT w/ pita bread.  Open fire Roasted Eggplant, irresistibly smoothed with EV00 lemon juice and tomato
8	SPICY TABOULI w/ pita bread.  Turkish bulgur wheat, finely sliced onion, lettuce, parsley, red pepper paste, tomato
角	MERCIMEK KOFTESI w/ pita bread
W	Made with red lentils, bulgur wheat, parsley.  Server over crispy lettuce
	MEZZE PLATTER w/ pita bread  Hummus, red pepper hummus, shak shuka, olives, tabouli\$ 16.25
<b>W</b>	FALAFEL w/ pita bread Crispy chickpea fritters, mixed greens, pickled red onion and lemon tahini \$9.75
	MARINATED OLIVES & FETA w/ pita bread: Oregano, red pepper flakes, feta cheese, EV00 \$ 8.75
	BÖREK (SAVORY CHEESE PIE) Broiled buttery phyllo sheets layered with feta and kasar cheese and baked to perfection
Ō	TRUFFLE FETA FRIES  French fries tossed with truffle oil, mixed spices and feta cheese paired with Joel's garlic aïoli \$ 8.85
	GARLIC FETA PITA BREAD  House made pita made with butter, garlic, feta cheese topped with fresh parsley
	<b>ZUCCHINI WALNUT YOGURT</b> w/ pita bread. Roasted zucchini, fresh dill, walnuts and EV00 \$ 8.75
<b>W</b>	FRENCH FRIES\$ 7.00

# **SOUPS**

**W TURKISH LENTIL SOUP** \$5.95

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

**LEMON CHICKEN ORZO SOUP** 

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

# **SALADS**

<b>■ MEETME</b>	
IN THE MEDITERRANEAN	

Fresh chopped romaine tossed with farm fresh tomatoes, crisp red onions, cucumber, kalamata olives. Dressed with feta cheese, EVOO and fresh 

#### **W SHEPARD'S SALAD**

Fresh diced farm-fresh tomatoes, cucumbers, red onion, feta cheese and dressed with EVOO and fresh lemon juice . . . . . . . \$ 11.00

#### BEAUTY

#### AND THE BEETS

Fresh arugula topped with feta cheese, open fire roasted beets, pecan, red onion, dried turkish apricots finished with sweet balsamic reduction and cracked pepper . . . . . . . . . \$ 12.95

#### SWEET SUMMER TIME

Baby spinach and nutty arugula tossed with pumpkin seeds and crisp red onion, feta cheese and dressed with a sweet balsamic reduction and fresh cracked pepper and dried mulberries . . . . \$ 12.95

#### CAESER TAHINI SALAD

Shredded omaine, tomatoes, and red onions with feta cheese and a caesar tahini dressing, topped with crispy pita chips. . . . . . . . \$ 12.25

#### **MEDLEY TABOULI SALAD**

An invigorating mix of tabouli bulgur wheat, shredded lettuce, juicy tomatoes, crisp cucumbers, and sharp red onions with pickled red cabbage, it's a harmonious medley of refreshing Mediterranean flavors. . . \$ 12.95

#### HEARTY PIYAZ PLEASURE

Hearty and wholesome blend of Canelli beans, shredded romaine lettuce, crunchy carrots, ripe tomatoes, sharp red onions, and fresh parsley. Topped with a perfectly boiled egg and seasoned with olive oil, vinegar, salt, and

#### **WATERMELON SALAD** (Summer Time Only)

juicy watermelon and crisp cucumber, mingled with tangy feta cheese and fresh mint . . . \$ 11.75

ADD: Chicken \$5 - Doner \$6 - Falafel \$5 - Kofte \$6 - Salmon \$8 Lamb Adana \$7 - Roasted Veg. \$5 - Shrimp \$8













# **MAIN DISHES**

# **MEZZEMEATBALLS (KÖFTE)**

Grilled köfte meatballs paired with fluffy rice, vibrant ezme, tangy pickled red cabbage, crisp 

#### ADANA (NOT SO LITTLE LAMB)

Spicy ground lamb kebap, complemented by colorful ezme, tangy pickled cabbage, crispy sumac onion, fresh parsley, comforting rice, and fiery harissa..........\$ 16.50

#### CHICKME OUT

Tender 48-hour marinated chicken thigh served with fluffy rice, sharp sumac onion, vibrant 

#### 😭 LAMB BEYTİ

Ground lamb kebap in cheesy dough, topped with butter tomato sauce, garlic yogurt, and a 

#### RIBEYE ŞAŞLIK KEBAP

Cream and spice blend marinated ribeye skewers served on a bed of rice and lavash, enhanced by sumac onions and a roasted tomato, delivering a rich, succulent experience. . . . \$24.00

#### **CRISPY CHICK**

Gluten-free, dairy-free and egg-free fried chicken thigh, served with french fries, white rice, 

## **DONER PLATE**

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. . . . \$ 16.00

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 . . . . . . . . . . . . \$ 17.00

#### **GOVERNOR'S PLATE**

A feast of chicken, köfte meatballs, and ground lamb kebap ( Adana), doner, accompanied by vibrant ezme, tangy pickled red cabbage, crisp onions, fluffy rice, and cool tzatziki.. . . \$ 25.00

#### **W** GOLDEN GLOW

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

### **W FOREVER FALAFEL**

Our famous handmade falafel served over mixed greens, crazy grain, hummus , tomato, cucumber, kalamata olive, red onion andtahini dressing . . . . . . . . . . . . \$ 14.50

#### **MEDITERRANEAN SALMON**

EVOO marinated salmon, charred tomatoes, arugula, fresh dill, capers , rice 

#### SHRIMP SKEWER

Marinated to perfection skewered jumbo shrimp, ezme, pickled red cabbage, capers, arugula and rice.

# FLAT BREAD

All our flat breads contain gluten and dairy

#### **SOUJOUK PIDE**

Spiced beef sausage, mozzarella, egg \$14.00

#### EGG AND PASTIRMA PIDE

Spiced dry cured beef loin, egg, mozzarella \$16.00

#### LAHMACUN

Very thin dough topped with minced meat, minced vegetables and herbs \$ 8.50/PC

#### KAŞAR PIDE

Traditional simple pide with mozzarella and butter crust \$ 13.00

#### **VEGGIE CHICKEN PIDE**

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

#### ZA'ATAR PIDE

Aromatic blend of za'atar spice, feta cheese and sumac \$13.00

### KIYMALI PIDE

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. \$16.00

#### KUŞBAŞI LAMB LOVER DELIGHT

A 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 \$18.00

12 AND UNDER ONLY

# **FUTURE ADULTS**

White rice, pita bread, hummus, any protein of your chioce \$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 kebap, 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

## **DÖNER** (similiar to gyro)

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



#### **ULTIMATE**

FALAFEL W



Lettuce, hummus, olives, onion, parsley, tomato, cucumber and lemon tahini dress \$12.00

#### ADDITIONAL DRESSING OPTIONS











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