

**WINTER
2024**



LUNCH

MEZE \$6

-8 oz. cup-
*served with pita

hummus

pureed chickpeas, tahini, cumin, garlic, lemon

babaganoush

smoked eggplant, garlic, tahini, pul biber, cumin, lemon

cacik

strained yogurt, cucumber, dill, garlic

muhammara

roasted red pepper, walnuts, pomegranate, spices

turkish tabbouleh

couscous, fresh herbs, lemon, tomato, spices

moroccan carrot salad

carrots, walnuts, currants, lemon, spices

Meze Platter

\$24

Sampling of all of the above meze items
served with house made pita

*Vegan Version excludes Cacik **\$22**

SOUPS, SALADS, SIDES

Turkish Red Lentil (vegan, gf)

\$6

Yeshil Salata

\$10

Chopped romaine and green cabbage with cucumbers, dill,
scallion and lemon dijon vinaigrette

Shepherds Salad

\$12

Diced tomatoes, cucumbers, peppers, red onion, fresh herbs
and apple cider vinaigrette

SALAD ADD-ONS:

Crumbled feta \$2 Falafel \$6 Pita Croutons \$1
Grilled Chicken \$6 Grilled Kofte \$8

Masa Fries

\$4/\$8

Regular or Sweet Potato
Add Crumbled Feta \$2

PITA SANWICHES

Warm Greek pita with various fillings served with mixed
pickled vegetables

k:ofte \$14

Spiced beef meatballs, sumac spiced romaine, tomato, red
onion and cacik

chicken shawarma \$12

marinated grilled chicken thigh, hummus, sumac spiced
romaine, tomato, red onion, crispy chickpeas and lemon
tahini sauce

falafel \$10

house made falafel, mediterranean slaw and lemon tahini
sauce

TURKISH TOST

Pressed sandwiches on house made Turkish pide

zeytin peynir \$8

Feta, sliced tomato, olive tapenade

sujuk kasseri \$10

spiced beef sausage, kasseri cheese, pepper paste

sebze hummus \$10

hummus, roasted sweet potato, baby spinach

OUR DAILY BAKES

B:oreks

\$6

(Savory Phyllo hand pies with various fillings)

Beef- Moroccan Chicken- Potato- Spinach & Feta
Add

Fried Egg \$2 Side Mixed Greens \$3

Simit

\$2

(Sesame crusted twisty roll) +whipped feta \$1