

## COLD MEZZES



## WRAPS

- Combo Appetizer** - Hummus, babaganush, dolma, tabbouleh, ezme, garbanzo salad, falafels **25**
- Hummus** - Garbanzo, garlic, lemon juice, EVOO **10 \*\*gf**
- Babaganush** - Roasted creamy eggplant w/ lemon, olive oil, garlic **10\*\*gf**
- Tzatziki** - Diced cucumbers mixed w/ garlic yogurt & dried mint **10\*\*gf**
- Ezme** - Walnuts, tomatoes, onions, cucumbers and mild pepper paste **10\*\*gf**
- Burratta** - Arugula, cherry tomatoes EVOO & balsamic **15 \*\*gf**

## HOT MEZZES

- Red Lentil Soup** – 7 \*\*gf
- ▲ **Oven Roasted Prawns** - Mushrooms, onion, olives, feta **15 \*\*gf**
- ▲ **Grilled Octopus** - Arugula, radish, chimichurri sauce **18 \*\*gf**
- Lahmacun** - Turkish style lamb pizza thin crust topped with minced lamb, parsley onion, tomatoes **18**
- Icli Kofte** - Bulgur stuffed with ground meat walnuts onions spices served w/ garlic yogurt **12**
- Falafel** - Fried mashed garbanzo beans w/ parsley sesame seeds spices served w/ hummus **12\*\*gf**
- Spanakopita** - Spinach and feta cheese stuffed/ puff pastry **12**
- Feta Rolls** - Fried filo pastry stuffed w feta cheese **12**

## GREENS

- Sultana Salad**- Organic greens, cheery tomatoes, cucumber, raisin, blue cheese, walnuts w/ sumac dressing **15 \*\*gf**
- Pomegranate Salad** - Wild arugula w/ pomegranate seeds, toasted almond, sliced orange, goat cheese, balsamic/ pomegranate dressing **15 \*\*gf**
- Arugula Beet** - Oven baked beets, green apples, goat cheese, toasted hazelnut & truffle citrus vinaigrette **15 \*\*gf**
- Seafood Salad** - Organic spring mix greens, cherry tomatoes, cucumbers, radish, grilled salmon & prawns skewer w sumac dressing **21\*\*gf**
- Greek Salad** - Romaine hearts lettuce, tomatoes, cucumber, olives, feta cheese w sumac dressing **15 \*\*gf**
- ADD TO SALADS** - CHICKEN 6/ FALAFEL 5/ SALMON 10/ PRAWNS 10/ OCTOPUS 10

## Please choose Fries or Salad on the side

- Chicken Wrap** - Grilled chicken wrapped in lavash bread w/ tomatoes, onion, tahini sauce served with hummus. **16**
- Durum Wrap** - Spicy ground lamb & beef wrapped in lavash bread w/ tomatoes, onion, tahini sauce served with hummus **18**
- Falafel Wrap** - Fried mashed garbanzo beans wrapped in lavash bread w/ tomatoes, onions, tahini sauce served with hummus **16 (Veggie)**
- Gyro Wrap** - Gyro wrapped in lavash bread w/ tomatoes, onion, tahini sauce, served with hummus **16**

## ENTRÉES

- ▲ **Grilled Salmon**- Fresh Atlantic Salmon fillet, perfectly grilled, served w/ rice & roasted vegetables **27**
- ▲ **Prawns Kebab** - Succulent marinated prawns grilled on skewers, served w/ rice & roasted vegetables **25**
- ▲ **Seafood Kebab** - Salmon & Prawns skewer, served w/ rice & roasted vegetables **28**
- ▲ **Levrek** - Grilled mediterranean sea bass served w/ rice & arugula salad **32**
- Pomegranate Kebab** - Ground lamb and beef stuffed with spinach over garlic yogurt, topped w/ pomegranate sauce & seeds served w/ rice **25**
- Filet mignon** - Tender cut of beef fillet grilled served w/ rice & roasted veggies **42**
- Lamb Chops** - Grilled tender lamb rack served w/ rice & roasted veggies **42**
- Lamb Shish Kebab** - Tender lamb skewers served w/ bulgur & organic mix salad **24**
- Combo Shish Kebab** - Tender lamb skewers and chicken skewers served w /rice & roasted veggies **25**
- Chicken Kebab** - Served w organic mix salad & rice **20**
- Chicken Curry** - Sautéed chicken with onion, zucchini, red bell peppers, spinach served with rice **24**
- Adana Kebab** - Spicy ground lamb and beef, served w/ bulgur & and organic mix salad **24**
- Kofte** - Seasoned ground lamb and beef patties, served w/ rice & organic mix salad **24**
- Divan** - Oven baked lamb and beef rolled in a lavash w/ melted mozzarella served w/ spinach & yogurt **25**
- Musakka** - Layers of eggplant & potatoes w/ ground lamb & beef topped in béchamel sauce, served w/ rice **25**

## VEGETERIANS

- Imam Bayildi** - Oven baked eggplant topped w/ sautéed tomatoes, onions, white beans, served with rice **22**
- Veggie Musakka** - Layers of eggplants, potatoes, onions, bell-peppers, spinach, zucchini topped with béchamel sauce, served with bulgur **24**
- Garden Vegan Bowl** - Quinoa, hummus, roasted cauliflower, sautéed spinach, grilled avocado, beets **24 \*\*gf**

▲ Consuming raw or undercooked foods may increase the opportunity for foodborne illness.

\*\*gf = Gluten Free

20% gratuity will be automatically added to parties of 6 or more. Split bill / 3 max credit cards are limited per table.

EVOO=extra virgin olive oil

## SIDES

Rice, Fries, Garlic Fries, Sautéed Spinach,

Roasted Vegetables **7**