

COLD MEZZES

SULTANA

Combo Appetizer -hummus, babaganus, dolma, tabbouleh, ezme, garbanzo salad, felafels **25**

Hummus - Garbanzo w/ garlic/Tahina/ lemon juice/ olive oil **10 **gf**

Babaganush - roasted eggplant w/ lemon, olive oil, garlic & tahina **10****

Tzatziki-Diced cucumbers mixed w/garlic yogurt & dried mint **10*gf**

Ezme -Walnuts, tomatoes, onions, cucumbers and mild pepper paste **10*gf**

Burratta-Cherry tomatoes & fresh arugula & balsamic **13 **gf**

Avocado Hummus- served with pita **12****

HOT MEZZES

Red lentil soup 7

▲ **Oven Roasted Prawns** -Mushrooms, olives, feta, **15**

▲ **Grilled Octopus** – Chickpeas, tomato, radish, Chimichurri sauce **15 **gf**

Feta Rolls- Fried filo pastry stuffed w/ feta cheese **10**

Lahmacun- Turkish style lamb pizza thin crust topped with minced lamb, parsley onion, tomatoes **15**

Icli Kofte- Bulgur stuffed with ground meat walnuts onions spices served w/ garlic yogurt **12**

Felafel- Fried mashed garbanzo beans w/ parsley sesame seeds spices served w/ hummus **12**gf**

Spanakopita - Spinach and feta cheese stuffed w/ puff pastry **12**

GREENS

Farro salad -Arugula, with farro, aged manchego cheese, toasted walnut, cherry tomato w/ olive oil & lemon dressing **13**

Pomegranate salad- Wild arugula w/ pomegranate seeds, toasted almond, goat cheese, avocado, orange & balsamic/pomegranate dressing **13**gf**

Sultana Salad -Organic Mixed greens, cherry tomatoes cucumber, walnuts, raisin, blue cheese, lemon and olive oil **13**gf**

Arugula Beet- beets, green apples, goat cheese, toasted hazelnut & truffle citrus vinaigrette **13**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 max 3 credit cards per table.

VEGETARIANS

Imam Bayildi- Oven baked eggplant topped w/ sautéed tomatoes, onions, garbanzo beans served with rice **20**

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 beets, cauliflower, sautéed spinach, grilled avocado **24**

ENTRÉES

▲ **Seafood kebab** – Salmon & prawns skewer served w/Salmon & with bed of garbanzo, faro, spinach **28**

▲ **Grilled Salmon** Served /roasted veggies /rice **25**

▲ **Prawns Kebab** –Served w/rosasted veggies /rice **25**

Pomegranate - Ground lamb and beef stuffed w/ spinach topped over garlic yogurt pomegranate sauce & pom seeds served w/ rice **24**

Ribeye Shish- Grilled served with rice and roasted veggies **39**

Rack of lamb-grilled lamb racks served with rice and roasted veggies **39**

Lamb Cop Kebab – Tender lamb skewers served w/bulgur & roasted veggies **24**

Chicken Kebab – Grilled skewers served / organic spring salad and rice **20**

Chicken Curry - sautéed chicken with onion, tomatoes, zucchini, garbanzo & served with rice **24**

Adana Kebab- Seasoned spicy ground lamb & beef grilled & served bulgur / roasted veggies **22**

Kofte - Seasoned ground lamb and beef grilled patties served w/ roasted veggies /rice **22**

Divan - Spicy lamb & beef rolled in a lavash added fresh tomatoes & mozzarella served w/ spinach & garlic yogurt **24**

Musakka -Layers of eggplants & potatoes w/ ground lamb & beef topped with béchamel sauce served w/ rice **25**