

COLD MEZZES

- Combo Appetizer** - Hummus, babaganush, dolma, tabbouleh, ezme, garbanzo salad, falafels **25**
- Hummus** - Garbanzo ,garlic, lemon juice, EVOO **9 **gf**
- Babaganush** - Roasted creamy eggplant w/ lemon, olive oil ,garlic & yogurt **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 MEZZE

- Red lentil soup** – **7**
- ▲ **Oven Roasted Prawns** - Mushrooms, onion, olives, feta, **15 **gf**
- ▲ **Grilled Octopus** - Chickpeas, , radish, Chimichurri sauce **15 **gf**
- 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**
- Falafel** - Fried mashed garbanzo beans w/ parsley sesame seeds spices served w/ hummus **12**gf**
- Spanakopita** - Spinach and feta cheese stuffed / puff pastry **12**

GREENS

- Farro Arrugula salad**- ,farro,manchego cheese,toasted walnuts,cherry tomatoes w sumac dressing **14**
- Pomegranate salad** - Wild arugula w/ pomegranate seeds, toasted almond, sliced orange ,goat chees& balsamic/pomegranate dressing **14 **gf**
- Arugula Beet** - Oven baked beets, green apples, goat cheese, toasted hazel nut & truffle citrus vinaigrette **14 **gf**
- Seafood salad** - Spring mix greens, cherry tomatoes, cucumbers, reddish, grilled salmon & prawns skewer EVOO ****gf 18**
- Greek salad** - Hearts of romaine lettuce, tomatoes, cucumber, olives, feta cheese and home made sumac-EVOO vinaigrette **14 **gf**

ADD TO SALADS - CHICKEN 6/FALAFEL 5/SALMON 10/
PRAWNS 9/OCTOPUS 7

▲ 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

WRAPS

Please choice Fries or Salad on the side of Wrap

- Chicken wrap** - Grilled chicken wrapped in lavash bread , onion , tomatoes, and tahini sauce **15**
- Durum wrap** - Spicy ground lamb & beef wrapped in lavash w/ tomatoes, onion and tahini sauce **15**
- Falafel wrap**- Fried mashed garbanzo beans wrapped in lavash bread with tomatoes, onions and tahini sauce **15 (Veggie)**
- Gyro wrap** -Gyro, iceberg, tomatoes, onion, tahini sauce wrapped in lavas bread,served with hummus. **15**

ENTRÉES

- ▲ **Seafood kebab** - Salmon & prawns skewer served w/ organic mix greens and rice **27**
- ▲ **Grilled Salmon** - Served w/organic mix greens and rice **27**
- Adana Kebab**-Spicy ground lamb and beef served with bulgur and salad **20**
- Pomegranate Kebab** - Ground lamb and beef stuffed with spinach topped over garlic yogurt pomegranate sauce & seeds served w/ rice **24**
- Combo shish** - Tender lamb skewer, chicken kebab, served w/ rice & roasted vegetables **24**
- Lamb Shish Kebab**- Tender Lamb skewers served w/ bulgur and salad **24**
- Rack of lamb**- grilled tender lamb racks served with rice and veggies **39**
- Chicken Kebab** -Served w organic mix greens & rice **18.50**
- Kofte**-Seasoned ground lamb patties served with rice orgnic salad **20**
- Chicken Curry** - Sautéed chicken with onion, zucchini, red bell ,spinach served with rice **22**
- Divan** - Oven baked lamb & beef rolled in a lavash w/ tomatoes & mozzarella served w/ spinach & yogurt **22**
- Musakka** - Layers of eggplant & potatoes w/ ground lamb & beef topped in béchamel sauce served w/rice **24**
- Lamb Burger** - Grilled add blue cheese ,roasted onion ,arugula spicy chipotle **18**
- Beyti** – Minced lamb & beef, Lavash, Served w/ Yogurt & tomato Sauce **20**

SIDES

- Rice ,fries,garlic fries, sautéed spinach, roasted veggie, quinoa **6**



VEGETERIANS

- Imam Bayildi** - Oven baked eggplant topped w/ sautéed tomatoes, onions, white beans served with rice **19**
- Veggie Musakka** - Layers of eggplants, potatoes, onions, bell-peppers, spinach, zucchini topped with béchamel sauce served with bulgur **19**
- Garden Vegan Bowl** - Quinoa, hummus , roasted cauliflower, sautéed spinach, grilled avocado ,beets **22**