

i s t a n b u l

ARLINGTON DINNER

COLD APPETIZERS

HUMUS chickpeas blended with yogurt tahini and virgin olive oil	8.50
BABAGANOUSH eggplant, flavored with yogurt, tahini, virgin olive oil	8.50
TABULEH creaked wheat with red bell pepper, parsley blended lemon juices / olive oil	8.50
PIYAZ white beans red bell peppers, green pepper blended with olive oil	8.50
SPICY EZME tomatoes, cucumber, pomegranate molasses and walnuts	8.50
HAYDARI lebne yogurt blended with garlic/dill/ walnuts	8.50
DOLMA stuffed grape leaves with rice, pine nuts, raisins	8.50
TURKISH FETA CHEESE Turkish white cheese, black olives, tomato, virgin olive oil	9.00
MIX COLD APPETIZER Humus Babaganoush Spicy Ezme Dolma Piyaz Tabule Haydari	20.00

HOT APPETIZERS

RED LENTIL SOUP pureed red lentil blended with tomato paste and Turkish spices	7.00
CIGARETTE BOREK phyllo rolls stuffed with feta and deep fried	7.00
ZUCCHINI CAKE pan- fried zucchini pancakes served with yogurt sauce	8.00
FALAFEL deliciously seasoned chickpea vegetable fritters with yogurt sauce	8.00
MIX HOT APPETIZER Cigarette Borek Zucchini Cake Falafel	20.00

SALADS Add Chicken 16.00 | Salmon 16.95 | Gyro 15.00 | Falafel 14.95

SHEPHERD SALAD tomato, cucumber, onion, parsley / olive oil and red vine vinaigrette	10 12
MEDITERRANEAN SALAD spring mix carrot, cucumber and feta with lemon dressing	10 12

ENTREES

GRILLED CHICKEN KEBAB chunk of chicken breast marinated and chargrilled	16.50
ADANA KEBAB ground lamb skewer with south eastern Turkish spices	16.50
BRAISED LAMB SHANK tender lamb shank slow cooked in its own juices over puree eggplant	18.95
CHICKEN DELIGHT chicken tender sauteed with mushroom, on bed of puree eggplant	16.75
HUNKAR BEGENDI lamb slow simmered in tomato sauce on a bed of puree eggplant	16.95
BEEF KEBAB special marinated chunks of beef grilled to delight on skewer	17.50
GYRO vertically grilled thin slices of lamb and lean beef	15.95
CHICKEN TAVA chunk of chicken sautéed with red pepper, mushroom and tomatoes	16.50
CHICKEN GYRO chicken breast cooked in front of a rotating spit served with rice	16.50
FALAFEL DINNER three pieces of falafel, hummus & white beans with grilled vegetables	14.95
GRILLED SALMON KEBAB fresh Atlantic salmon char grilled with rice and grilled vegetables	16.95
MIXED GRILL (for 2 guest) chicken & beef kebab lamb & chicken gyro and Turkish meatball	34.95
LAMB SHISH KEBAB chunks of lamb tenderloin grilled to delight on skewer	17.50
TURKISH MEATBALL ground beef/lamb patties, grilled, w rice and vegetables	16.50
BAKED BEEF MOUSSAKA ground beef / eggplant/ zucchini / bechamel sauce	16.95
LAMB CHOPS 4pcs grilled to your preference, served with rice and vegetables	29.95

SIDE

VERMICELLI RICE	5.00
GRILL VEGETABLE	5.00
MIX OLIVES	5.00
FRENCH FRIES	5.00

DESSERT

BAKLAVA	7.00
BAKED LAYERS OF PHYLLO DOUGH FILLED WITH WALNUTS AND DRIZZLED WITH LIGHT HONEY SYRUP	
KAZANDIBI	7.00
SLIGHTLY CARAMELIZED MILK PUDDING WITH VANILLA FLAVOR	
SUTLAC	7.00
CREAMY RICE PUDDING TOPPED A SPRINKLE OF CINNAMON AND WALNUTS	
KUNEFE	9.00
BAKED SHREDDED PHYLLO DOUGH WITH SWEET WHITE CHEESE WITH WARM HONEY SYRUP	

HOT BEVERAGES

TURKISH HOT TEA	2.75
(FREE REFILL)	
TURKISH COFFEE	3.50

COLD BEVERAGES

COKE DIET COKE	2.75
COKE ZERO SPRITE ICE TEA DR PEPPER	