

LUNCH MENU \$14.60 w/ Tax

3 COURSE MEAL

**(OPEN-3PM)
MONDAY-FRIDAY**

COURSE ONE: SOUP, SALAD OR APPETIZER

COURSE TWO: MAIN DISH

COURSE THREE: DESSERT

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COURSE ONE: SOUP, SALAD OR APPETIZER

COURSE TWO: MAIN DISH

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COURSE ONE

NO SUBSTITUTIONS

SOUP

LENTIL SOUP - Pureed red lentil, onion, carrot, garlic, butter, tomato paste, cumin, black pepper and dry mint

SALADS

OR

SHEPHERD SALAD - Chopped fresh tomato, pepper, cucumber, onion, mint, sumac, salt, black pepper and olive oil mixed with lemon vinaigrette dressing

JERUSALEM SALAD - Chopped fresh tomato, pepper, cucumber, salt, black pepper and mint mixed with olive oil and tahini dressing

MEDITERRANEAN SALAD - Sliced fresh lettuce, carrot, tomato and cucumber topped with feta cheese, olive oil and lemon vinaigrette dressing

WHITE BEAN SALAD - White beans mixed with fresh chopped onion, mint, tomato, pepper, dry mint, salt, black pepper, sumac, olive oil and mixed with lemon vinaigrette dressing

CHICKPEAS SALAD - Chickpeas mixed with fresh chopped onion, mint, tomato, pepper, dry mint, sumac, salt, black pepper, olive oil and mixed with lemon vinaigrette dressing

HOUSE SALAD - Chopped tomato, onion, cucumber, lettuce, sumac, salt, black pepper, olive oil and mixed with lemon vinaigrette dressing

APPETIZERS

OR

EGGPLANT WITH TOMATO SAUCE - Lightly fried eggplant mixed with tomato paste, onion, pepper, black pepper, salt, corn oil and garlic

HUMMUS - Chickpeas mixed with corn oil, cumin, white pepper, salt, garlic and tahini

STUFFED GRAPE LEAVES - Three grape leaves stuffed with rice, dry mint, black pepper and onion

LEBNI - Filtered yogurt mixed with walnut, mint, garlic and olive oil

BABAGANUSH - Smoked eggplant mixed with tahini, garlic and olive oil

CACIK - Yogurt, cucumber, salt, garlic and dry mint

TABULE - Cracked wheat, tomato, lettuce, cucumber, mint, sumac, pomegranate molasses and mixed with lemon vinaigrette dressing

FALAFEL - Two lightly fried falafels mixed with chickpea, cilantro, onion, black pepper, salt, vegetable powder and falafel spices served with hummus on the side

Food Allergies? If you have a food allergy please speak to the owner, manger, chef, or your server.

COURSE TWO

NO SUBSTITUTIONS

MAIN DISH

CHICKEN GYRO – Marinated chicken thigh with cilantro, corn oil, black pepper, salt, dry oregano, pepper paste, garlic, onion, and served with white basmati rice, house salad, yogurt sauce and hot sauce on the side

GRILLED CHICKEN – Marinated three grilled cubes of chicken breast with yogurt, cilantro, corn oil, pepper paste, tomato paste, salt, black pepper and dry oregano served with white basmati rice, house salad, yogurt sauce and hot sauce on the side

GROUND CHICKEN (CHICKEN ADANA) – One grilled skewered lamb and chicken ground meat, interlaced with pepper, pepper paste, black pepper and salt served with white basmati rice, house salad, yogurt sauce and hot sauce on the side

CHICKEN MEATBALLS – Two grilled chicken and lamb patties mixed with pepper, cumin, pepper paste, salt, black pepper and served with white basmati rice, house salad, yogurt sauce and hot sauce on the side

GROUND LAMB (LAMB ADANA) – One grilled skewered lamb ground meat, interlaced with pepper, pepper paste, black pepper and salt served with white basmati rice, house salad, yogurt sauce and hot sauce on the side

LAMB MEATBALLS – Two grilled lamb patties mixed with onion, cumin, black pepper and salt served with white basmati rice, house salad, yogurt sauce and hot sauce on the side

FALAFEL – Three lightly fried falafels mixed with chickpea, cilantro, onion, black pepper, salt, vegetable powder and falafel spices served with white basmati rice, house salad, hummus, tahini and hot sauce on the side

❖ **ADDITIONAL OPTIONS:** Make your main dish into a sandwich with a choice of flat pita bread or whole wheat wrap.
(Please let your waitress or waiter know)

COURSE THREE

DESSERT

BAKLAVA — Fillo pastry, walnut, butter, milk, and sugar

RICE PUDDING – Rice, milk, butter, sugar, corn starch, and vanilla

ALMOND PUDDING – Slice almond, milk, sugar, butter, corn starch, and vanilla

DRINKS (Extra charge/Tax not included)

Soda/Water	2.00
Snapple	2.60
Turkish Lemonade	2.86
Turkish Coffee	2.60
Turkish Apple/Lemon/Orange Tea	3.12

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