

ISTANBUL GRILL LUNCH MENU

Choose one of the following for each course and drink

\$ 11.99 11.00 am - 3.00 pm (MONDAY & FRIDAY)

APPETIZER

1. **RED LENTIL SOUP** Pureed red lentil blended with tomato paste, onions and Turkish spice
2. **HUMUS** Chick peas mashed to paste with lemon juice and garlic
3. **BABAGHANOUSH** Puree of eggplant, flavored with tahini, olive oil and garlic.
4. **TABULE** A mixture of cracked wheat with red peppers, tomatoes, parsley, olive oil
5. **PIYAZ** White beans, red peppers, onion, tomato, parsley, vinegar and olive oil
6. **SHEPHERD SALAD** Fresh tomatoes, cucumbers, parsley, and onion mixed with olive oil
7. **DOLMA** Grape leaves stuffed with special seasoned rice topped with olive oil
8. **MEDITERRAENAN SALAD** Mixed green salad, cherry tomato, cucumber, and feta cheese
9. **CIGARETTE BOREK** Phyllo rolls stuffed with feta and deep fried.
10. **FRIED ZUCCHINI** Pan fried zucchini pancakes served with garlic yogurt sauce
11. **FALAFEL** Vegetable fritter with broad bean, chick peas blend

MAIN COURSES

12. **BEEF SHISH** Char broiled special marinated tenderloin chunks, served with rice
13. **LAMB SHISH** Special marinated cubes of lamb grilled to delight on skewers served with rice.
14. **CHICKEN GYRO SALAD** Fresh shepherd salad topped with chicken gyro
15. **GRILLED SALMON** Skewered pieces of juicy salmon charbroiled with tomatoes, bell peppers, and onions
16. **IZGARA KOFTI** Mixture of ground beef and lamb seasoned with, Turkish spice served with rice
17. **CHICKEN SHISH** Chunks of chicken breast marinated in a homemade sauce and char grilled on skewers.
18. **GRILL CHICKEN SALAD** Fresh shepherd salad topped with chicken and feta
19. **ADANA** Hand chopped lamb seasoned with red bell peppers and char grilled on skewers
20. **FALAFEL DINNER** Two pieces of falafel served on bed of hummus ,white beans, with grill vegetables and rice
21. **GYRO** Vertically grilled thin slices of lamb and lean beef served with rice
22. **GYRO SALAD** Fresh shepherd salad topped with lamb gyro and feta
23. **CHICKEN DELIGH** Chunks of tender chicken breast served on a smoked eggplant puree and tomato sauce
24. **CHICKEN SAUTE** Cubes of chicken breast sautéed with onion, red bell peppers
25. **STUFFED CABBAGE ROLL** Rice and ground beef stuffed cabbage leaves, served with tomato sauce
26. **MOUSSAKKA** Layers of eggplant, zucchini and potato slices with spiced ground beef filling.
27. **GRILLED SALMON SALAD** Choices of shepherd or Mediterranean salad, Topped with Chunks of Grilled salmon
28. **VEGETABLE CASSEROLE** Seasonal fresh mixed vegetables with zesty tomato sauce and cooked in a clay pot
29. **CHICKEN GYRO** Marinated chicken breast cooked in front of a rotating spit, sliced and served with rice pilaf
30. **CHICKEN GYRO SAND** Served with French fries or rice and cacik sauce.
31. **GYRO SANDWICH** Served with rice or house fried and cacik sauce.

PLATE SHARING IS NOT ALLOWED