

**ISTANBUL GRILL FORT WORTH  
DINNER MENU**

**COLD APPETIZERS**

---

<b>HUMUS</b>	7
Pure Of Chickpeas Blended With Fresh Garlic Yogurt and Tahini	
<b>BABAGANOUSH</b>	7
Pure of Smoked Eggplant with Fresh with Fresh yogurt dill and Tahini	
<b>HAYDARI</b>	7
Dense Homemade Yogurt Blended With Garlic walnuts and Fresh Dill	
<b>SAKSUKA</b>	7
Fresh Eggplant, Zucchini, Carrot and Potato Sautéed with Tomato Sauce	
<b>EZME</b>	7
Chopped Tomato, Cucumber, Onion Blended With Paste, Pomegranate Molasses and Walnut	
<b>TURKISH FETA CHEESE</b>	7
Turkish White Cheese, Olive, Ripe Tomato, Drizzled With Olive Oil	
<b>MIXED APPETIZER PLATTER</b>	18
A rich of combination meze platter	

**HOT APPETIZERS**

---

<b>LENTIL SOUP</b>	6
Fresh Mixed Vegetables Cooked With Red Lentil and Turkish Herbs and Spices	
<b>PACANGA BOREK</b>	8
Turkish Pastrami, Mozzarella, Red Peppers W/Chopped Tomato	
<b>FALAFEL</b>	7
Vegetable Fritter with Broad Bean, Chick Peas Blend	
<b>ZUCCHINI PANCAKE</b>	8
Shredded Zucchini, Cheese, Milk and Parsley, Pan Fried, cacik sauce	
<b>CIGARETTE BOREK</b>	7
Turkish Creamy White Cheese and Parsley Rolled In Phyllo Dough and Fried	

**SALADS**

---

<b>SHEPHARD SALAD</b>	Sm.8.00	Lg.10.00
Fresh Plum Tomato, Cucumber, Onion and Dill with Olive Oil Red Vinaigrette		
<b>MEDITERRANEAN SALAD</b>	Sm. 8.00	Lg.10.00
Mixed Green Salad, Fresh Tomatoes, Cucumber, and Feta Cheese		
<b>GREEK SALAD</b>		9
Romaine Lettuce, Tomato, Cucumber, Turkish Olives, Feta Cheese and Vinaigrette		
<b>CHICKEN SALAD</b>		14.95
Choice of Shepherd or Mediterranean salad topped with feta cheese.		
<b>GYRO SALAD</b>		13.95
Choice of Shepherd or Mediterranean salad topped with feta cheese.		
<b>SALMON SALAD</b>		15.95
Choice of Shepherd or Mediterranean salad topped with feta cheese.		

## ISTANBUL GRILL

### ENTRESS

---

<b>ADANA</b>	15.00
Lamb with south eastern Turkish spices and blended well by hand,	
<b>LAMB SHISH</b>	17.00
Chunks of marinated lamb cubes, skewered and chargrilled to perfection	
<b>LAMB CHOP</b>	24.00
Milk-fed, baby lamb chops, chargrilled to your perfection. Silky choice	
<b>BEEF SHISH</b>	18.00
Marinated beef tenderloin on skewer, chargrilled	
<b>GYRO</b>	15.00
Thinly sliced lamb & beef doner served with rice and vegetable	
<b>KASARLI KOFTE</b>	16.00
Beef and lamb meat, ground seasoned with Turkish herbs and spices, grilled to perfection	
<b>ISKENDER</b>	17.00
Gyro meat Served On With Butter Sautéed Pita Topped with Yogurt and Tomato Sauces	
<b>HUNKAR BEGENDI</b>	18.00
Lamb slow simmered in tomato Sauce, Served on a bed of smoked puree of eggplant	
<b>MOUSSAKKA</b>	16.00
Layers of eggplant, zucchini and potato slices with spiced ground beef filling	
<b>CHICKEN SHISH</b>	16.00
Marinated chicken tenderloin grilled on skewer	
<b>CHICKEN DELIGHT</b>	16.00
Chunks of tender chicken breast served on a smoked eggplant puree and tomato sauce	
<b>STUFFED CABBAGE ROLL</b>	16.00
Rice and ground beef stuffed cabbage leaves, served with tomato and yogurt sauces	
<b>LAMB SHANK</b>	18.00
Lean and tender lamb slowly simmered with fresh rosemary, garlic, tomatoes	
<b>COBAN KAVURMA</b>	17.00
Chunks of Lamb Sautéed with Mushroom, Bell Pepper and Tomato	
<b>VEGETABLE CASSEROLE</b>	15.00
Seasonal fresh mixed vegetables with zesty tomato sauce and cooked in a clay pot	
<b>FRESH GRILLED SALMON</b>	18.00
Chargrilled and accompanied with mix greens and rice pilaf	
<b>GRILLED SHRIMP</b>	22.00
Shrimps on Skewer, Grilled and Served with grill vegetable and Rice	
<b>LEVREK TAVA</b>	18.00
Pan-seared Branzino, caper, tomato, olives with spinach	
<b>YOGURT CHICKEN</b>	16.00
Marinated and chargrilled chicken breast served with hot yogurt over pita bread.	