

**ISTANBUL GRILL FORT WORTH
DINNER MENU**

COLD APPETIZERS

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

HOT APPETIZERS

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

SALADS

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

ISTANBUL GRILL

ENTRESS

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