

I S T A N B U L G R I L L

TWO COURSES LUNCH SPECIAL WITH DRINK \$12.50

first

- 1.LENTIL SOUP | Pureed red lentil blended with tomato paste, and Turkish spices.
- 2.HUMUS | Puree of chickpeas blended with yogurt tahini and virgin olive oil
- 3.BABAGANOUSH | Pure of eggplant flavored with tahini, virgin olive oil
- 4.TABULE A mixture of cracked wheat with red peppers, tomatoes, parsley, olive oil
- 5.PIYAZ | Garbanzo white beans red peppers, green pepper parsley blended with olive oil and lemon juice
- 6.SHEPHERD SALAD | Tomatoes, cucumbers, parsley, dill, feta cheese with olive oil and red wine vinegar
- 7.DOLMA Grape leaves stuffed with special seasoned rice topped with olive oil
- 8.MEDITERRANEAN SALAD | Spring greens tomatoes cucumber and feta
- 9.CIGARETTE BOREK | Phyllo rolls stuffed with feta and deep fried.
- 10.ZUCCHINI CAKE | Pan fried zucchini pancakes served with homemade yogurt sauce
- 11.FALAFEL | Fritter with broad beans and chickpeas blend
- 12.HAYDARI | Dense Homemade Yogurt Blended with Garlic walnuts and fresh dill

second

- 12.BEEF SHISH | Light marinated hanger steak served with rice and grill vegetable
- 13.LAMB SHISH | Cubes of lamb grilled to delight on skewers served with rice and grill vegetables
- 14.CHICKEN GYRO SALAD Fresh shepherd salad topped with chicken gyro
- 15.GRILLED SALMON | Pieces of fresh Atlantic salmon char grilled served with rice and grill vegetable
- 16.IZGARA KOFTE | Mixture of ground beef and lamb blend with mozzarella
- 17.CHICKEN SHISH | Chunk of chicken breast marinated and chargrilled on skewer
- 18.GRILL CHICKEN SALAD | Choice of Shepherd or Greek salad topped with chicken and feta cheese
- 19.ADANA KEBAB | Minced Lamb skewer with south eastern Turkish spices
- 20.FALAFEL DINNER | Two pieces of falafel served on bed of hummus with grill vegetables and rice
- 21.GYRO | Vertically grilled thin slices of lamb and lean beef served with rice
- 22.GYRO SALAD | Choices of Shepherd or Greek salad topped with gyro meat and feta
- 23.CHICKEN DELIGHT | Pieces of chicken breast with mushroom on bed of smoke eggplant
- 24.CHICKEN SAUTE | Chunk of chicken sautéed with red pepper and mushroom served with vermicelli rice
- 26.BEEF MOUSSAKA | Layers of eggplant zucchini and slice potato with spiced ground beef filling
- 27.GRILL SALMON SALAD | Choices of shepherd or Mediterranean salad with salmon and feta
28. FALAFEL WRAP | Served with rice or fries and homemade yogurt sauce
- 29.CHICKEN GYRO Marinated chicken breast cooked in front of a rotating spit,
- 30.CHICKEN GYRO SANDWICH | Marinated of slices chicken served with rice or house cut fries
- 31.GYRO SANDWICH | Served with rice fries and homemade yogurt sauce

beverage

COKE, D.PEPPER,D.COKE,SPRITE,GINGER ALE(only one can)
ICE TEA, LEMONADE,TURKISH HOT TEA(free refills)
TURKISH COFFEE 3.00 PELLIGRINO 3.00

LUNCH PLATE SHARING IS NOT ALLOWED