

ISTANBUL GRILL TWO COURSE LUNCH MENU

Choose one of the following for each course

APPETIZER

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| 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, fresh tomatoes, cucumber, and feta cheese |
| 9. CIGARETTE BOREK | Phyllo rolls stuffed with feta and deep fried. |
| 10. FRIED ZUCCHINI (MUCVER) | Pan fried zucchini pancakes served with garlic yogurt sauce |
| 11. FALAFEL | Vegetable fritter with broad bean, chick peas blend |
| 12. HAYDARI | Vegetable fritter with broad bean, chick peas blend |

MAIN COURSES

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| 13. BEEF SHISH KEBAB | Char broiled special marinated tenderloin chunks, served with rice |
| 14. LAMB SHISH KEBAB | Special marinated cubes of lamb grilled to delight on skewers served with rice. |
| 15. CHICKEN GYRO SALAD | Fresh shepherd salad topped with chicken gyro |
| 16. GRILLED SALMON | Skewered pieces of juicy salmon charbroiled with tomatoes, bell peppers, and onions |
| 17. IZGARA KOFTE | Mixture of ground beef and lamb seasoned with, Turkish spice served with rice |
| 18. CHICKEN SHISH | Chunks of chicken breast marinated in a homemade sauce and char grilled on skewers. |
| 19. GRILL CHICKEN SALAD | Fresh shepherd salad topped with chicken and feta |
| 20. ADANA KEBAB | Hand chopped lamb seasoned with red bell peppers and char grilled on skewers |
| 21. FALAFEL DINNER | Two pieces of falafel served on bed of hummus, white beans, with grill vegetables and rice |
| 22. GYRO | Vertically grilled thin slices of lamb and lean beef served with rice |
| 23. GYRO SALAD | Fresh shepherd salad topped with lamb gyro |
| 24. CHICKEN DELIGHT | Chunks of tender chicken breast served on a smoked eggplant puree and tomato sauce |
| 25. CHICKEN SAUTE | Tender cubes of chicken breast sautéed with onion, red and green bell peppers served with |
| 26. STUFFED CABBAGE ROLL | Rice and ground beef stuffed cabbage leaves, served with tomato and yogurt sauces |
| 27. MOUSSAKKA | Layers of eggplant, zucchini and potato slices with spiced ground beef filling. |
| 28. GRILLED SALMON SALAD | Choices of shepherd or Mediterranean salad, Topped with Chunks of Grilled salmon |
| 29. VEGETABLE CASSEROLE | Seasonal fresh mixed vegetables with zesty tomato sauce and cooked in a clay pot |
| 30. CHICKEN GYRO | Marinated chicken breast cooked in front of a rotating spit, sliced and served with rice pilaf |
| 31. GYRO SANDWICH | Served with French fries or rice and cacik sauce. |
| 32. CHICKEN GYRO SANDWICH | Served with French fries or rice and cacik sauce. |
| 33. FALAFEL WRAP | Served with French fries or rice and cacik sauce. |

BEVERAGES

ICE TEA, LEMONADE, TURKISH HOT TEA (FREE REFILL) ---- COKE, D.COKE, SPRITE, DR PEPPER (NO REFILL)

\$10.95 11.00 AM- 3.00 PM (WEEK DAYS)