

MENU

HUMMUS *served with housemade pita/bread*

The Classic <small>GF</small> Chickpeas, tahini, lemon, garlic spice blend	10.95	Dried Olive & Feta Crumble <small>GF</small> Olive crumble, grated feta, pomegranate seeds	11.95
Roasted Beet <small>GF</small> Beet, cucumber, fennel, mixed sesame	11.95	Spicy Harissa <small>GF</small>  Toum, urfa pepper, red pickled onion, cilantro	11.95

Hummus Flight GF
Four of our homemade hummus flavors
16.95

MEZE

Tzatziki <small>GF</small> Lebanese labne, cucumber, garlic, mint	10.95	Spanakopita <small>GF</small> Phyllo dough stuffed with spinach & feta, tzatziki, peperoncini	9.95	Zucchini Fritter "Mucver" <small>GF</small> Fried zucchini & feta patties, tzatziki, mediterranean salsa	13.95
Dolmades <small>GF</small> Grape leaves stuffed with rice, spiced herbs, tomato sauce, labne cream, tarhana chips	10.95	Lamb & Beef Gyro Tacos Toum, mixed herbs, pickled red onion, gyro sauce (served as a trio)	14.95	Crispy Manti Fried Turkish beef dumplings?, garlic yogurt, manti sauce	11.95
Whipped Feta <small>GF</small> Fig jam, walnut, arugula	11.95	Aegean Charcuterie Board Artisan cheeses with jam, nuts, dried fruits, soujuk, pastrami, olives	21.95	Beef Soujuk & Prawn Skewer Grilled spicy sausage and prawns over couscous, seasonal tomato, zhoug sauce	15.95
Sauteed Eggplant <small>GF</small> Sauteed eggplant cubes with tomato, garlic & bell peppers	12.95	Balloon Bread Served with toum, butter and Anatolian Tulum cheese, walnuts	9.95	Not-so-Traditional Baba Ghanoush <small>GF</small> Skin-on eggplant, pickled red onion, labne walnut, zhoug sauce, pomegranate	15.50
Ezme <small>GF</small> Urfa paste, crushed red & green bell pepper, tomato, fresh mint, walnut, pomegranate reduction	11.95	Feta & Olives <small>GF</small> Mixed Aegean olives, feta, lemon	9	Kalamar Crispy calamari, arugula, lemon tartar sauce, sumac, harissa mayo	14.95
Falafel Appetizer <small>GF</small> Chickpea fritters, pickled cucumber, radish, hummus aioli, chili-sumac	11.95	Lentil Soup <small>GF</small> Zhoug, pita crouton	9	Golden Cauliflower <small>GF</small>  Pickled shishito pepper, harissa mayo, honey, za'atar	13.95
Shakshuka (Add Cheese \$2, Soujuk \$3) <small>GF</small> Two baked eggs cooked with eggplant, tomato, onion, sauteed pepper	20	Appetizer Sampler Plate Hummus, dolmas, falafels, whipped feta, sauteed eggplant, tzatziki, mediterranean salsa, olives, walnuts	21.95		

SALADS & BOWLS

Greek Salad <small>GF</small> Whipped feta, tomato, cucumber, bell pepper, sumac	14.95	Fattoush Salad <small>GF</small> Lettuce, seasonal tomato, pickled red onion, crispy lavash	14.95	Peary Kale Salad <small>GF</small> Kale, pear, burrata, arugula, sumac vinaigrette	15.50
Hummus Bowl <small>GF</small> Hummus, seasonal tomato, quinoa, feta, olives, crispy chickpeas, pickled red onion	18.95	Mediterranean Bowl Rice, avocado, red cabbage, bell pepper, radish, arugula, fries chickpeas, pomegranate	16.50		

PROTEINS: LAMB & BEEF GYROS +5 CHICKEN BREAST +6 SALMON +9 PRAWNS +8 FALAFEL +4

FROM THE BAKER

Lahmacun (2pcs) (Turkish pizza) thin crusted flatbread with minced meat, veggies, herbs & spices (2 pieces)	20.50	Cheese Pide <small>GF</small> Mozzarella, grape molasses, za'atar spice add: gyro +4, Soujouk +4, egg +3, mushroom +2	14.95	Veggie Mediterranean Pide <small>GF</small> Mozzarella, red & green bell pepper, tomato, olive, arugula	16.95
Beef Soujuk Pide Cured turkish beef, mozzarella, zhoug, mix sesames	18.95	Mushroom <small>GF</small> Mushrooms, caramelized onion, parmesan, chive	17.95	Minced Meat Pide Minced lamb & beef, veggies, herbs & spices baked with a 500 degree egg (cheese?)	18.95



ENTREES

Lamb & Beef Gyro ^{GF} Gyro, rice, mixed greens, pita	19.95	House Combo Plate Lamb & beef gyro, chicken kebab, beef kebab, koftedes, rice, greens	26.95	Grilled Salmon Levantine Spiced Couscous, Mixed Greens (fresh never frozen)	25.95
Chicken Gyro ^{GF} Gyro, rice, mixed greens, pita	19.95	Alexander the Great Lamb & beef gyro, labne cream, gyro sauce, buttered pita	25.95	Aegean Branzino Levantine Spiced Couscous, Mixed Greens	34
Chicken Kebab ^{GF} Rice, mixed greens	21.50	Manti Beef stuffed Turkish dumplings, garlic yogurt, manti sauce	20.50	Grilled Prawns Levantine Spiced Couscous, Mixed Greens	24.95
Shish Kebab ^{GF} (Choose from lamb or beef) Rice, grilled seasonal vegetables	24.95	Falafel Plate ^{GF} Hummus, greens	19.50	Sultan's Sofra (Feeds 6) 149 A feast for the sultan's family. Lamb and Beef Koftedes, lamb & chicken skewers, chicken gyro, lamb & beef gyro, rice, zaa'tar fries, and mixed greens	
Butcher's Cut Koftedes ^{GF} Lamb and beef koftedes, rice and mixed greens.	22.50	Moussaka (Choose from meat or veggie) Greek lasagna with eggplant, potato, zucchini, greens, crispy lavash	22.95		

WRAPS *served in a lavash bread with greens & house sauce and your choice of fries or a salad

Lamb & Beef Gyro Lettuce, pickled cucumber, tomato, red onion, tzatziki sauce	15.95	Chicken Gyro Lettuce, pickled cucumber, tomato, red onion, tzatziki sauce	15.95	Falafel ^{GF} Fried chickpea patty, lettuce, pickled cucumber, tomato, red onion, tahini	15.95
Salmon Grilled salmon, marinated with olive oil, lemon & herbs, with tartar sauce	16.95				

KIDS MEAL

Lamb & Beef Gyro with rice	11	Chicken Tenders with Fries	11
---------------------------------------	----	-----------------------------------	----

SIDES

Fries	6	Greek Fries	8	Rice ^{GF}	5
Extra Pita	3	Side Falafel (3 pieces)	6		

DESSERT

Baklava Carrot sliced pistachio baklava, lavender cream	10	Baked Rice Pudding Baked vanilla and orange infused rice pudding, topped with walnut, cinnamon, orange slices	10	Halvah Chocolate Mousse Cardamom whipped cream, chocolate chips	11
---	----	---	----	---	----

DRINKS



Homemade Lemonade	5	Sparkling Water (750ml)	7	Turkish Coffee	5
Homemade Iced Tea	5	Mexican Coke	4.50	Americano	5
Homemade Ayran	5	Pot of Tea	10	Latte	6
Fountain Sodas	3.50	Beers	Ask	Cappuccino	5

