



Dinner Menu

APPETIZERS

LAHMACUN - 11

thin crust fresh dough topped with minced beef, seasoned vegetables, served with sliced tomatoes, onion and organic arugula

CHAR-GRILLED SPANISH OCTOPUS - 23

roasted fingerling potatoes, celery, fresh herbs, garlic, lemon zest

ARNAVUT CIGERI - 16

fried lamb liver seasoned with hot pepper, served with onion and parsley

MUJVER - 14

pan fried zucchini pancakes with scallion, feta cheese, mint, fresh dill, creamy yogurt sauce

SALMON CARPACCIO - 22

Atlantic salmon, egg yolk, chives, capers, pickles, fresh lime

SU BOREGI - 17

homemade dough layered with feta cheese and fresh dill, served with fresh garlic yogurt sauce

SOGURME - 14

smoked eggplant, yogurt, walnuts, garlic, mint, extra virgin olive oil

GRILLED OR FRIED CALAMARI - 18

salsa verde, cherry tomatoes, capers, avocado, and micro greens

STUFFED ARTICHOKE - 20

shrimp, shallot, cherry tomatoes, garlic, olive oil, mozzarella cheese

HAMSI - CHOICE OF HALF/FULL TRAY 18/30

pan-seared anchovy, green field

HUMMUS - 10

chickpeas, tahini, lemon juice, fresh garlic, extra virgin olive oil

MUSSELS - 21

steamed in white wine, cream, fresh herbs, cherry tomato and white truffle oil

POACHED CELERIAC * G * V - 17

fresh garlic, olive oil, carrot, English pea, fresh dill

PATLICAN SALATASI - 15

smoked eggplant, garlic, lemon juice, scallion, and roasted bell pepper

SOUP

LENTIL SOUP * G * V - 7

red lentil, onion, red pepper, tomatoes, and fresh mint

CLASSIC ONION - 10

garnished with bread croutons and swiss cheese

SOUP OF THE DAY - 7

please ask for details



SALAD

TURKISH FETA SALAD - 15

romaine lettuce, cucumber, tomatoes, onion, feta cheese, black olives, and house dressing

ARUGULA SALAD - 16

organic arugula, red wine poached pears, toasted walnuts, and pomegranate molasses

SHEPHERD SALAD - 13

tomatoes, cucumber, red onion, parsley, scallion, and house dressing

SEAFOOD SALAD - 20

grilled calamari, shrimp, scallop, tomatoes, onion, capers, red, mixed greens, pepper

CLASSIC CAESAR SALAD - 14

romaine lettuce, garlic-herb croutons, parmesan cheese and homemade dressing

add one choice of protein to your salad for \$8: shrimp, salmon, grilled chicken or roasted doner

FISH

SALMON ROMANO - 26

Atlantic salmon, hand rolled gnocchi, romano tomatoes, fresh garlic, fresh herbs

SKATE WINGS - 27

pan seared, mustard, shallot, green peppercom

SALT CRUST MEDITERRANEAN BRANZINO

wood roasted oven combined mixed vegetables

* market price

ENTREES

MANTI - 22

homemade tortellini stuffed with veal, served with creamy yogurt, chili oil, and tomato sauce

BRAISED LAMB SHANK - 34

braised Colorado lamb shank, garlic, butter, served with mashed potatoes

RISOTTO DEL PRESIDENTE - 31

imported arborio rice, jumbo shrimp, sea scallops, shallots, garlic, sun dried tomatoes, shitake mushrooms, shaved parmesan

RISOTTO PESTO * G * V - 22

arborio rice, cream, butter, and parmesan reggiano

EXOTIC SEAFOOD

choice of a stew or grilled, shrimp, calamari, sea scallops, mussels, salmon, lobster tail, sun dried tomatoes, seasoned vegetables, garlic and grape seed oil

* market price



TURKISH DELIGHT * G* V - 22

sautéed wild mushrooms, broccoli, zucchini, baby carrots, bok choy, garlic served on a large plate of hummus with pine nuts and turkish golden apricot

COATED STUFFED CHICKEN BREAST - 22

mushrooms, asparagus, spinach, fresh mozzarella, mashed potatoes

LINGUINI ALLA COZZE - 29

fresh pasta, shrimp, mussels, olives, fresh garlic, olive oil, capers, fresh herbs

ISLIM SARMASI - 23

braised lamb shoulder, wrapped in eggplant, served with basmati rice

IMAM BAYILDI * G* V - 22

roasted baby eggplant stuffed with red pepper, onion, tomatoes, garlic, pine nuts, served with rice pilaf

PIDE - 23

thin flat crispy dough baked with cheese and choice of ground beef, diced sucuk or veggie

BRAISED SHORT-RIB - 34

fresh herbs, served with soft polenta

ROASTED HALF CHICKEN - 23

marinated and grilled, served with french fries

MEATS

DONER - 25

lamb and veal combined, seasoned and cooked on a vertical rotisserie, basmati rice

CAG KEBAB - 27

originated in Erzurum province horizontally stacked, marinated, roasted on wood fire, lamb kebab, basmati rice

BEEF KEBAB - 23

seasoned, skewered and charcoal grilled, basmati rice

LOKUM - 40

char-grilled filet mignon, sauteed chef's mixed grill combination of mushroom, potatoes gratin, demi-glaze sauce

ISKENDER - 25

doner meat, toasted bread, yogurt and tomato sauce, brown butter

KUZU SHISH - 27

lean, nerveless lamb meat perfectly seasoned, skewered, and charcoal grilled, basmati rice

CHICKEN KEBAB - 22

herb marinated chicken breast, skewered and charcoal grilled, basmati rice

CHEF'S MIXED GRILL - 31

combination of skewered chicken, beef medallion, sea scallop, shrimp, doner, basmati rice



BEYTI KEBAB - 25

hand chopped lamb shoulder, seasoned, skewered, wrapped in flat bread, served with french fries, yogurt and butter sauce

ADANA KEBAB - 25

hand-chopped seasoned lamb shoulder, skewered and charcoal grilled, basmati rice

RACK OF LAMB - 40

herb crusted Colorado lamb, oven roasted, demi-glazed sauce, sautéed vegetable

CHICKEN MEDITERRANEAN - 26

choice of beef or chicken, red and green bell pepper, onion, garlic, ginger, sesame seeds, basmati rice

STEAKS

NY - 36

26 oz usda choice

RIBEYE - 40

30 oz usda choic

* steaks served with any choice of side sides

SIDES

ASPARAGUS PARMESAN AND OLIVE OIL - 8

MASHED POTATOES - 8

SAUTEED SPINACH - 7

STEAMED BROCCOLI - 7

RICE PILAF - 7

FRENCH FRIES - 7

ORGANIC MIXED VEGETABLES - 9

substitutions & splits \$5 | service fee of 18% may apply

| * g-gluten free, * v-vegetarian |