

DINNER TAKE-OUT MENU

MEZES - DIPS

Humus:

Chickpeas, tahini, olive oil, garlic, lemon juice and cayenne pepper \$10

Eggplant:

Fire roasted eggplant, lemon juice, yogurt, parsley, garlic & evoo \$10

Turkish Yogurt Dip:

Strained yogurt with chopped mint, garlic & Turkish red pepper flakes \$10

APPETIZERS

Turkish Borek with Feta Cheese

Baked pastry layers w/ feta cheese & parsley served with a side salad \$ 16

Turkish Enginar

One of the most notable *zeytinyağlı* (olive oil) dishes. Artichoke hearts in simmered Greek extra virgin olive oil, baby lima beans, peas, carrots & pearl onions \$ 10

MAIN COURSES

Chicken Breast Dardanelle

Natural chicken breast cut into small pieces baked in a Casserole \$ 26
with tomatoes, artichokes, French feta, olives & oregano served with rice pilaf

Baked Halibut in Pine Nut Crust

Halibut filet baked in toasted pine nuts with dill butter and chardonnay \$28
served with arugula, roasted vegetables & rice pilaf

Beef Guvech

Slowly braised beef with pearl onions & peppers served with rice pilaf \$ 26

SOME SPECIALS

(please check the availability)

- Tri-Bean Salad

- Turkish Style Okra w/tomatoes & Onions

- Roasted Mediterranean Eggplant stuffed w/lentils, tomatoes & onions

Wednesday through Saturday! Please call us if you need to order for another night!

Call to ORDER in advance & PICKUP: between 1:00 pm to 7:00 pm!

*Consuming raw-under cooked items; meats, poultry, shellfish, eggs may increase risk of food borne illness.
All ingredients may not be listed on the menu. Let us know if you have any food allergies.

Note: Items on the menu may change without prior notice!