

COLD APPETIZERS

Humus \$8

Babaganush \$9 Smoked eggplant purée with tahini, olive oil, garlic and thick yogurt

Gypsy's Humus \$9 Humus topped with marinated chickpeas, virgin olive oil and paprika

Eggplant with Tomato Sauce \$9 Cubes of eggplant in tomato sauce with bell pepper, onion, and garlic

Turkish Ezme \$10.50 Minced tomatoes, red and green bell pepper, onion, walnuts, garlic, parsley, dill, pickle, hot pepper, virgine olive oil and lemon juice

Haydari \$9.50 Labne, walnuts, dill, mint

Spicy Feta \$9 Feta, cayenne pepper, dill, labne, garlic

Cacik (Tzatziki) \$8 Yogurt, cucumber, garlic, dill, fresh mint.

Bosphorus Quinoa Tabbuli \$9 Quinoa with minced tomatoes, red bell peppers, parsley, garbanzo beans, scallions, virgin olive oil

Feta Cheese Platter \$9 Sliced of Turkish feta, sprinkel oregano, maras pepper

Mixed Appetizer Platter \$22.95 Selection of four choices of cold appetizers

Chef Recommendation: LAVAS Hollow Bread \$5.95
Our signature, made to order puffy bread creation is highly recommended for appetizer

HOT APPETIZERS

Lentil Soup \$6 Blend of red lentils, Turkish seasonings and fresh herbs

Cheese Roll \$10 Crispy filo dough stuffed feta cheese and parsley

Falafel \$10 A mixture of chickpeas, celery, parsley, scallions, and Turkish spices served with tahini sauce

Muska Borek \$10 Mini Triangle shape three piece phyle dough, with sautéed spinach with onion and red pepper and feta

Pan Fried Zucchini Patties \$12.95 A combination of tender zucchini and fresh herbs and spices served with plain yogurt sauce

Pan Fried Liver Cubes \$14 Tender, hand-breaded pan-fried liver, served over freshly sliced sumac red onions

SALADS

Shepherd's Salad Sm: \$11 **Lg.:** \$15
Chopped cucumber, tomatoes, bell peppers, parsley, and red onions tossed in our special dressing.

House Salad Sm.: \$13 **Lg.:** \$17
Romaine hearts, spring mix, tomatoes, cucumbers, bell peppers, feta cheese, quinoa tabbuli, and Turkish black olives in our special dressing.

Add: Feta Cheese Sm \$2, Lg\$3,

FROM THE OVEN

("PIDE" Is A Turkish-style pizza, boat shape, individual size, finely baked thin crusts)

Mozarella Pide \$22

Gyro Pide \$23.95

Crispy crust of dough topped with doner (gyro) kebab, mozzarella cheese & tomato sauce

Spinach Pide \$24.95

A crispy golden crust topped with sautéed spinach and feta cheese

Chicken Pide \$23.95

A thin crust topped with diced chicken, sundried tomatoes, onions, bell peppers, mushrooms, mozzarella cheese and touch of tomato sauce

Soujuk Pide \$23.95

A thin crust topped with Turkish soujuk (beef pepperoni) & mozzarella cheese

SEAFOOD

Branzino \$29.95

Mediterranean sea bass, served filleted, char-grilled and served with mixed greens

Fish Delight \$27.95

Pan seared a piece of fillet St. Peter fish with chef's unique white wine lemon sauce over sautéed spinach with diced red bell peppers and onions served with jasmine rice

Salmon Grill \$29.95

Salmon seasoned with our special spices, served with jasmine rice and mixed greens

Fish&Chops \$31.95

Salmon (7oz) and Baby Lamb chop (2piece) char-grilled to perfection served with jasmine rice and sauteed chefs vegetables

Shrimp and Fish \$31.95

Salmon (7oz) and grilled shrimp (4 piece) char-grilled to perfection served with jasmine rice and sauteed chefs vegetables

Bosphorus Shrimp \$29.95

Marinated shrimp grilled served with rice and sauteed chefs selection vegetables

KEBABS

All Shish and doner kebab served with, pickled red cabbage, shredded carrots, and onions with parsley, jasmine rice with orzo.

Chicken Shish Kebab \$23.95 Tender cubes of marinated in our chef's unique seasonings and char-grilled

Chicken Adana Kebab \$23.95 Hand chopped, seasoned with fresh garlic, light hot peppers, red bell peppers, and parsley - expertly grilled

Chicken Combo \$23.95 A great combination of chicken shish, chicken adana

Chicken Sautee with White Wine & Lemon \$22.95 Marinated diced chicken sautéed with bell pepper, mushroom, sun-dried tomato, onion with white wine and lemon sauce. Served with jasmine rice

Yogurt Chicken Adana Kebab \$25.95 Chicken Adana layered over buttered homemade croutons and topped with savory tomato sauce & plain yogurt sauce

Lamb Shish Kebab \$27.95 Tender cubes of lamb marinated in our chef's unique seasonings and char-grilled to perfection on skewers

Lamb Adana Kebab \$26.95  A mouthwatering creation of freshly hand chopped lamb flavored with red bell peppers, light hot peppers, slightly seasoned then expertly char-grilled

Lamb Combo \$27.95 Combination of Lamb shish and Lamb Adana

Lamb Chop \$31.95 Char grilled (4 piece) baby lamb chops, served with traditional rice

Adana Iskender \$28.95 Lamb adana served over buttered homemade croutons and topped with savory tomato sauce and served with plain homemade yogurt

Bosphorus Surf & Turf \$32 Baby lamb chops and large size shrimp char-grilled to perfection served with jasmine rice and sauteed chefs selection vegetables

Mixed Grill \$34.95 A combination of chicken adana, chicken and lamb shish kebab, lamb chop served with jasmine rice.

Moussaka \$26 Eggplant layered with ground lamb and fresh tomatoes, topped with a light béchamel sauce & mozzarella cheese and baked to perfection served with jasmine rice

Manti (Turkish Ravioli) \$26 Poached homemade beef dumplings, served with mint, garlic yogurt sauce

Doner Kebab \$22.95 Available on weekends : Tender lamb, grilled vertically and thinly sliced

İskender Kebab \$24.95 Available on weekends : Tender lamb, grilled vertically and thinly sliced, served over buttered homemade croutons and topped with savory tomato sauce and plain homemade yogurt

KIDS MENU

Chicken Kebab with Rice or Fries \$13

Chicken Fingers with Fries \$14
Mozarella Pide \$16

SIDE ORDER

French Fries \$6, **Mediterranean Fries (Feta and Herbs)** \$9 **Turkish mixed pickles** \$5,

Jasmine Rice \$4, **Sautéed Spinach** \$8,
Sauteed Vegetable \$9, **Plain Turkish Yogurt** \$5

DESSERT

Baklava \$8 **Chocolate Baklava** \$10 **Halva with Pistachio** \$8

Kunefe \$12.95

"Our award winner dessert by newday. Shredded wheat with a layer of melted cheese, topped with chopped pistachios and aromatic homemade syrup"