



DINNER MENU

APPETIZERS (Mezeler) *Vegetarian

Hummus* \$ 6.95

Mashed chickpeas, mixed with fresh lemon juice, minced garlic, olive oil and tahini.

Stuffed Grape Leaves (Yaprak Dolmasi)* \$ 6.95

Grape Leaves stuffed with rice, pine nuts, currants, parsley and spices.

Fillo Dough Roll (Sigara Boregi)* \$ 6.95

Deep-fried fillo dough thinly rolled stuffed Turkish feta cheese and parsley.

Ezme* \$ 6.95

Roasted bell pepper crushed with tomatoes, onions, walnuts and spices.

Haydari* \$ 6.95

Thick homemade yogurt with chopped walnuts, garlic, carrots and dried mint.

Turkish Eggplant Salad* (Patlican Salatasi) \$ 6.95

Char-broiled eggplant mixed with chopped tomatoes, onions, peppers and parsley, with a touch of olive oil and red vinegar.

Turkish Pizza (Lahmacun) (Sunday only) \$ 8.95

Homemade pita bread topped with a blend of minced lamb, bell peppers, tomatoes, parsley and onion seasoned with Turkish spices.

Anatolia Sampler Platter* \$ 9.95

Stuffed Grape Leaves, Fillo Dough Roll and Hummus, served with rose petal jam and pita bread.

Calamari \$ 8.95

Breaded calamari rings fried in canola oil.

SOUPS (Corbalar) *Vegetarian

Lentil Soup* \$ 4.50

Soup made with lentils, potatoes, carrots, onions, tomato sauce and spices.

Onion Soup* \$ 4.50

Soup made with onions, flour, white wine, soy sauce, milk, cinnamon, and black pepper.

White Beans Soup* \$ 4.50

Soup made with white beans, tomatoes, onions, bell peppers, tomato sauce and spices.

Barbunya \$ 4.50

Soup made with pinto beans, carrots, onions, garlic and olive oil.



SALADS (Salatalar) *Vegetarian

Shepherd Salad (Coban Salatasi)* \$ 6.95

Chopped tomatoes, cucumbers, onions, bell peppers and parsley tossed with olive oil and red wine vinegar, and topped with Turkish feta cheese.

Anatolia Salad (Sef Salatasi)* \$ 5.95

Chopped romaine lettuce, tomatoes, bell peppers, cucumbers with choice of dressing.

Mediterranean Salad (Akdeniz Salatasi) \$ 8.95

Chopped romaine lettuce, tomatoes, bell peppers, cucumbers and grilled chicken with choice of dressing.

Grilled Shrimp Salad \$ 9.95

Grilled Shrimp served with tomatoes romaine lettuce, cucumber, parsley, onions dill and black olives tossed in our house dressing or choice of dressing.

PASTAS (Hamur Isleri) *Vegetarian

Homemade Baked Turkish Ravioli (Manti) \$ 12.95

Homemade pasta stuffed with seasoned ground lamb, served in garlic-yogurt sauce topped with melted hot butter sprinkled with red pepper and mint.

Pasta of the day* \$ 9.95

Homemade pasta stuffed with seasoned ground lamb, served in

CHICKEN SPECIALTIES OF THE HOUSE

Chicken Shish Kabob (Tavuk Sis Kebap) \$ 12.95

Char-broiled chicken cubes, cooked on skewers and delicately marinated in Turkish spices, served with rice, our special yogurt sauce and grilled vegetables.

Chicken Stew \$ 13.95

Sautéed chicken, potatoes, carrots, peas, pearl onions, tomatoes, bell pepper topped with pashamal sauce and mozzarella cheese, baked on the stone oven. Served with rice and salad.

Spinach Stuffed Chicken \$ 14.95

Breast of chicken stuffed with parsley, onions, mushrooms, spinach and mozzarella cheese topped with our coconut sauce or tomato sauce. Served with rice and salad.

Anatolia Roasted Chicken \$ 11.95

Marinated chicken cubes, roasted with onions, tomatoes, bell peppers, mushrooms. Served with rice.

Billur Kabob (Billur kebab) \$ 14.95

Sautéed eggplant stuffed with roasted chicken cubes, mushrooms, onions, bell peppers pashamal sauce topped with mozzarella cheese baked on stone pizza oven. Served with rice and salad.



SEAFOOD SPECIALTIES OF THE HOUSE

Fresh Grilled Salmon \$ 14.95

Fresh Salmon seasoned with dill, green onions, garlic and olive oil. Served with rice and salad.

Fresh Grilled Rainbow Trout \$ 13.95

Fresh Trout seasoned and grilled, served with rice and salad.

Fish of the day \$ 13.95

Shrimp Shish Kabob (Karides Sis Kebap) \$ 14.95

Seasoned and marinated in bay leaves and lemon juice, cooked on skewers. Served with rice and grilled vegetables.

FROM THE GRILL

Turkish Lamb Chops (Pirzola) \$ 21.95

Marinated Baby Lamb chops grilled to perfection served with pilaf, tomatoes and salad.

Mixed Grill Platter (Karisik Izgara) \$ 16.95

Mixed grill includes chicken, lamb shish kabob, kofta kabob and lamb chop. Served with rice, our special yogurt sauce and grilled vegetables.

Lamb Shish Kabob (Kuzu Sis Kebap) \$ 13.95

Char-broiled lamb cubes, cooked on skewers and delicately marinated in Turkish spices. Served with rice, our special yogurt sauce and grilled vegetables.

Adana Kabob (Adana Kebap) \$ 12.95

Seasoned ground lamb, char-broiled on skewer. Served with rice, our special yogurt sauce and grilled vegetables.

Turkish Gyros (Doner Kebap) \$ 11.95

Seasoned and marinated beef, cooked on rotating skewer, thinly sliced. Served with rice, our special yogurt sauce and grilled vegetables.

Iskender Kabob (Iskender Kebap) \$ 13.95

Thinly sliced Turkish beef gyros served on pita bread, topped with tomato sauce and yogurt. Served with rice and grilled vegetables.

Kofta Kabob (Kofte Kebap) \$ 11.95

Char-broiled ground beef patties delicately seasoned with special house spices. Served with rice, our special yogurt sauce and grilled vegetables.

Beef Shish Kabob (Dana Sis Kebap) \$ 14.95

Char-broiled beef cubes, cooked on skewers and delicately marinated in Turkish spices. Served with rice, our special yogurt sauce and grilled vegetables.



CLASSICAL TURKISH HOME COOKING

Anatolia Eggplant \$ 14.95

Baby eggplant sautéed and stuffed with seasoned lamb cubes, onions, tomatoes, bell peppers and parsley. Garnished with onion rings and tomato. Served with rice and salad.

Turkish Stew (Guvec) \$ 13.95

Lamb cubes, carrots, potatoes, zucchinis, eggplants, okras, green beans, tomatoes, bell peppers, garlic and onion baked on stone oven. Served with rice and yogurt sauce.

Anatolia Roasted Lamb (Sac Kavurma) \$ 13.95

Marinated baby lamb, roasted in a special iron plate used by famous Turkish Chefs, with white onions, tomatoes, bell peppers. Served with rice.

VEGGIE SPECIALS

Turkish Veggie Stew (Guvec) \$ 11.95

Carrots, potatoes, zucchinis, eggplants, tomatoes, green beans, bell peppers, garlic and onion baked on stone oven. Served with rice and yogurt sauce.

Veggie Sampler \$ 13.95

Veggie sampler includes stuffed veggie eggplant, (onions, pine nuts, tomatoes, and parsleys) stuffed artichoke (pine nuts, rice, currants and grilled vegetables). Served with rice and salad.

Veggie Platter \$ 10.95

Grilled carrots, zucchinis, mushrooms, tomatoes and eggplants served with rice and salad.

ON THE SIDE *Vegetarian

Rice Pilaf \$ 2.99

Piyaz \$ 3.59

French Fries \$ 2.59

Grilled Vegetables \$ 3.59

DESSERTS

Kunefe \$ 5.50

Tissue thin layers of rolled pastry, shredded and baked with unsalted cheese. Served warm with a light syrup.

*Kunefe is a specialty dessert and requires 20 minutes to prepare. Please inform your server in advance that you will be partaking in this "Turkish Delight".

Baklava \$ 4.50

Walnuts nestled between light layers of fillo pastry and topped with butter syrup.



Kadayif \$ 4.50

Tissue thin layers of rolled pastry, shredded and baked with walnuts and topped with buttery syrup.

Rice Pudding (Sutlac) \$ 4.50

Dessert of the day \$ 4.50

BEVERAGES

Turkish Soda-Gazoz,

American Coffee, American Soda (Coke, Diet Coke, Dr. Pepper, Sprite, Lemonade) ...\$1.95

Turkish Fruit Juices (Apricot, Sour Cherry and Peach), Ayran ...\$2.45

Turkish Hot Apple Tea, Turkish Hot Tea, Turkish Rose Hip (Kusburnu) Tea \$ 1.95