

APPETIZERS

<b>Hummus*</b>	8
<small>Mashed chickpeas, mixed with fresh lemon juice, minced garlic, olive oil and tahini.</small>	
<b>Stuffed Grape Leaves*</b>	10
<small>Grape leaves stuffed with rice, pine nuts, currants, parsley and spices.</small>	
<b>Fillo Dough Roll*</b>	9
<small>Deep-fried fillo dough, thinly rolled, and stuffed with Turkish feta cheese and parsley.</small>	
<b>Ezme*</b>	9
<small>Roasted bell peppers crushed with tomatoes, cucumber, garlic, parsley, onions, walnuts and spices.</small>	
<b>Haydari*</b>	9
<small>Thick homemade yogurt with chopped walnuts, garlic, carrots and spices. Served with pita bread.</small>	
<b>Turkish Eggplant Salad*</b>	11
<small>Charbroiled eggplant mixed with chopped garlic, onions, red bell peppers, parsley and with a touch of olive oil and vinegar. Served with pita bread.</small>	
<b>Turkish Pizza (Sunday &amp; Thursday)</b>	16
<small>Homemade pita bread, topped with a blend of minced lamb, bell peppers, tomatoes, parsley, garlic and onions. Seasoned with Turkish spices. Served with parsley, tomatoes and lemon.</small>	
<b>Anatolia Sampler Platter*</b>	15
<small>Stuffed grape leaves, fillo dough roll and hummus. Served with rose petal jam and pita bread.</small>	
<b>Calamari</b>	12
<small>Breaded calamari rings, fried in canola oil.</small>	
<b>Falafel*</b>	9
<small>Fried chick peas and vegetables mixed with spices.</small>	

SOUPS

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<b>Lentil Soup*</b>	6
<small>Soup made with lentils, potatoes, carrots, onion, tomato sauce and spices.</small>	
<b>Onion Soup*</b>	6
<small>Soup made with onions, flour, white wine, soy sauce, milk, cinnamon, and black pepper.</small>	
<b>White Bean Soup*</b>	6
<small>Soup made with white beans, tomatoes, onions, bell peppers, tomato sauce and spices.</small>	
<b>Barbunya*</b>	6
<small>Soup made with pinto beans, carrots, onions, garlic and olive oil.</small>	

SALADS

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<b>Shepherd Salad*</b>	11
<small>Chopped tomatoes, cucumbers, onions, bell peppers, tossed with olive oil and red wine vinegar; topped with Turkish feta cheese.</small>	
<b>Anatolia Salad*</b>	10
<small>Chopped romaine lettuce, tomatoes, bell peppers, cucumbers, onions, black olives with choice of dressing (Ranch, Blue Cheese, Honey Mustard, House Dressing).</small>	
<b>Mediterranean Salad</b>	13
<small>Chopped romaine lettuce, tomatoes, bell peppers, cucumbers, onions, black olives and grilled chicken with choice of dressing.</small>	
<b>Grilled Shrimp Salad</b>	15
<small>Grilled shrimp served with tomatoes, romaine lettuce, cucumbers, onions and black olives with house dressing.</small>	

PASTAS

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<b>Homemade Baked Turkish Ravioli</b>	18
<small>Homemade pasta stuffed with seasoned ground beef, served in garlic yogurt sauce, topped with melted hot butter, sprinkled with red pepper and mint.</small>	
<b>Mediterranean Pasta</b>	15
<small>Penne pasta, tomatoes, bell peppers, mushrooms, garlic, olives, basil, mozzarella and spices.</small>	
add chicken ...	5
add lamb ...	6
add beef ...	6
add shrimp ...	6

**CHICKEN  
SPECIALS**

<b>Chicken Shish Kabob</b>	<b>16</b>
Charbroiled chicken cubes, delicately marinated in Turkish spices, cooked on skewers. Served with rice pilaf, yogurt sauce and grilled vegetables.	
<b>Chicken Stew</b>	<b>18</b>
Sautéed chicken, potatoes, carrots, peas, pearl onions, tomatoes, bell peppers topped with pashamal sauce and mozzarella cheese. Baked on stove oven. Served with rice pilaf and salad.	
<b>Spinach Stuffed Chicken</b>	<b>18</b>
Chicken breast stuffed with parsley, mushrooms, onions, spinach and mozzarella cheese. Topped with coconut or tomato sauce.	
<b>Anatolia Roasted Chicken</b>	<b>15</b>
Marinated chicken cubes, roasted with onions, tomatoes, bell peppers, and mushrooms. Served with rice pilaf.	
<b>Billur Kabob</b>	<b>18</b>
Sautéed eggplant stuffed with roasted chicken cubes, mushrooms, onions, bell peppers, and pashamal sauce. Topped with mozzarella cheese. Baked on stone pizza oven. Served with rice pilaf, yogurt sauce and salad.	

**SEAFOOD**

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<b>Fresh Grilled Salmon</b>	<b>19</b>
Fresh salmon seasoned with dill, green onions, garlic and olive oil. Served with rice pilaf and salad.	
<b>Fresh Grilled Rainbow Trout</b>	<b>19</b>
Fresh trout seasoned and grilled. Served with rice pilaf and salad.	
<b>Fresh Grilled Tilapia</b>	<b>16</b>
Seasoned with Turkish spices. Served with rice pilaf and salad.	
<b>Shrimp Shish Kabob</b>	<b>19</b>
Seasoned and marinated in bay leaves and lemon juice, cooked on skewers. Served with rice pilaf and grilled vegetables.	
<b>Shrimp Sauté</b>	<b>19</b>
Shrimp sautéed with tomatoes, mushrooms, bell peppers, onions. Served with rice pilaf.	
<b>Catch of the day</b>	<b>Mkt. Prc.</b>

**FROM THE GRILL**

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<b>Anatolia Filet</b>	<b>29</b>
8 oz. filet topped with mushroom and red pepper sauce. Served with roasted potatoes and asparagus.	
<b>Turkish Lamb Chops</b>	<b>29</b>
Marinated lamb chops grilled to perfection. Served with rice pilaf, tomatoes and salad.	
<b>Mixed Grill Platter</b>	<b>24</b>
Mixed grill includes chicken, lamb shish kabob, kofta kabob and lamb chop. Served with rice, yogurt sauce and grilled vegetables.	
<b>Lamb Shish Kabob</b>	<b>19</b>
Charbroiled lamb cubes, delicately marinated in Turkish spices, cooked on skewers. Served with rice pilaf, yogurt sauce and grilled vegetables.	
<b>Adana Kabob</b>	<b>17</b>
Seasoned ground lamb, charbroiled on skewer. Served with rice pilaf, yogurt sauce and grilled vegetables.	
<b>Turkish Gyros</b>	<b>16</b>
Seasoned and marinated beef, cooked on rotating skewer and thinly sliced. Served with rice pilaf, yogurt sauce and grilled vegetables.	
<b>Kofta Kabob</b>	<b>16</b>
Charbroiled ground beef patties, delicately seasoned with special house spices. Served with rice pilaf, yogurt sauce and grilled vegetables.	
<b>Iskender Kabob</b>	<b>17</b>
Thinly sliced Turkish beef gyros on pita bread, topped with tomato sauce and yogurt. Served with rice pilaf and grilled vegetables.	

**Ask your server about Anatolia's Gift Certificates for any occasion.**

For your convenience, %18 gratuity will be added to parties of six or more.

CLASSICS

- Anatolia Eggplant** 19  
Baby eggplant sautéed and stuffed with seasoned lamb cubes, onions, tomatoes, bell peppers, and parsley. Served with rice pilaf and salad.
- Lamb Stew** 17  
Lamb cubes, carrots, potatoes, zucchini, eggplants, tomatoes, green beans, bell peppers, garlic and onions. Baked on stone oven. Served with rice pilaf and yogurt sauce.
- Anatolia Roasted Lamb** 18  
Marinated lamb, roasted with onions, tomatoes and bell peppers. Served with rice pilaf.

VEGETARIAN

- Vegetarian Stew** 15  
Carrots, potatoes, zucchini, eggplants, tomatoes, green beans, bell peppers, onions and garlic. Baked on stone oven. Served with rice pilaf and yogurt sauce.
- Vegetarian Sampler** 17  
Eggplant stuffed with onions, pinenuts, tomatoes and parsley; artichoke stuffed with pinenuts, rice, currants and grilled vegetables. Served with rice and salad.
- Vegetarian Kabob** 13  
Grilled carrots, zucchini, mushrooms, tomatoes and eggplants. Served with rice pilaf and salad.
- Mediterranean Pasta** 10  
Penne pasta with tomatoes, mushrooms, bell peppers, garlic, olives, basil and spices.

SIDES

- Rice Pilaf\*** 5
- Piyaz\*** 6
- French Fries\*** 5
- House Salad** 5
- Grilled Vegetables\*** 5

DESSERTS

- Kunefe** 9  
Tissue thin layers of rolled pastry, shredded and baked with unsalted cheese. Served with light syrup.
- Baklava** 8  
Walnuts nestled between light layers of fillo pastry and topped with butter syrup.
- Kadayif** 8  
Tissue thin layers of rolled pastry, shredded and baked with walnuts and topped with butter syrup.
- Rice Pudding** 7
- Dessert of the day** 8

BEVERAGES

- American Soda** 2.5  
Coca-Cola, Diet Coke, Dr. Pepper, Sprite, Lemonade, Mountain Dew
- American Coffee** 2.5
- Turkish Coffee** 3
- Turkish Fruit Juices** 3  
Apricot, sour cherry and peach
- Tea & Iced Tea** 2.5  
Turkish black tea, apple, rose hip (kusburnu), Sweet and unsweet iced tea
- Turkish Soda (Gazoz)** 2.5
- Ayran** 3