



HOT MEZZE

KAYSERI MANTI

Garlic beef dumplings served with yogurt, mint and paprika burnt butter

ICLI KOFTE

Ground beef in a crispy bulgur wheat coating

FRIED KALAMARI

Comes with Tartare sauce

BUTTER SHRIMP

Sautéed shrimp with garlic and butter

BODRUM SPECIAL

Paper-thin zucchini and eggplant slices, lightly fried, served with saganaki cheese and tzatziki

LAMB LIVER

Tender lamb liver, thinly sliced and butter-poached, served with white onion and tangy sumac

SAGANAKI

Skillet-fried kasseri cheese flambéed with brandy

PASTRAMI SPRING ROLLS

Spring roll filled with Turkish pastrami, kasseri cheese, tomatoes, and red and green peppers

GRILLED OCTOPUS

Grilled Aegean octopus served with gambilya bean purée

THE GARDEN

TURKISH VILLAGE

Vine-ripened tomato, cucumber, bell pepper, red onion, Kalamata olives, and feta tossed in an Aegean vinaigrette

ROASTED BEET SALAD

Red and golden beats, chili feta cheese, radish, arugula, walnuts, and honey mustard dressing

ANATOLIAN WALNUT SALAD

Tomato, onion, green pepper, parsley, cucumber and walnuts

TUNA SALAD

Crisp iceberg lettuce, sweet corn, cherry tomatoes and flaked tuna, lightly tossed in extra virgin olive oil.

HUMMUS

CLASSIC

Paprika and evoo

TURKISH PASTIRAMI

Beef pastirami with burnt butter

LAMB RAGU

Braised lamb shoulder, spicy harissa

SIDES

SWISS-CHARD SAUTE

MEYHANE RICE

SHOESTRING FRIES

CYPRUS POTATOES

14

15

16

18

17

14

13

12

19

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COLD MEZZE

SEABASS MARIN

Thinly sliced Mediterranean sea bass marinated in lemon, dill, red onion and exta virgin olive oil, light and refreshing with Aegean Flavors

MUHAMMARA

Roasted red pepper with isot chili, walnuts, and pomegranate molasses

CACIK

Turkish yogurt with garlic, dill, cucumber, and a drizzle of olive oil

THE TURKISH SPREADS

Hummus, cacik, and muhammara, served with warm pita and fresh raw vegetables

DOLMA

Chilled grape leaves stuffed with rice, pine nuts, currants, and fresh herbs

CHEESE DIP (GIRIT EZME)

Creamy Ezine and feta cheese spread, topped with olive oil, oregano, and roasted pistachios

EGGPLANT & PEPPERS (KOPOGLU)

Fried eggplant and peppers served with garlicky yogurt and a rich tomato sauce

BODRUM GAMBILYA FAVA

Gambilya beans with shallots, tomato, fresh dill, and cumin

BEETROOT DIP

A creamy blend of boiled beets, garlic yogurt, and mayonnaise with a hint of butter and topped with walnuts

CARROT TARATOR

Creamy yogurt blended with garlic, butter, and sautéed carrots

ROASTED BELL PEPPERS

Fire-roasted bell peppers marinated with olive oil, garlic, oregano, and lemon juice

BABAGANOUSH

Fire-roasted eggplant blended with garlic yogurt, tahini, mayo and a splash of lemon juice

TURKISH SPINACH DIP (MANCA)

Finely chopped fresh spinach mixed with garlic yogurt and topped with olive oil

SIZZLING TURKISH ATOM

Homemade strained yogurt with garlic and dried cayenne pepper

ARTICHOKE

Artichoke hearts topped with peeled fava beans, peas, carrots, dill, and extra virgin olive oil

MIXED PICKLES

Seasonal fresh pickles

MIXED OLIVES

Imported famous Turkish olives.

BEET PICKLES

Pickled beets

WATERMELON FETA

Watermelon with feta cheese

THE SEA

FAROE ISLAND SALMON

Served with charred lemon

LOBSTER PASTA

Linguine pasta with Maine whole lobster, shrimp, heirloom tomatoes, and fresh basil, cooked with a rich lobster bisque sauce.

SEA BASS

Grilled whole seabass served with charred lemon

SEA BREAM

Grilled whole seabream served with charred lemon.

THE LAND

ADANA KEBAB

Spicy ground beef skewer, charcoal grilled, served with meyhane rice, charred tomatoes, shishto peppers and lavash bread

9

LAMB SHANK

Traditional Turkish braised lamb shank, slow-cooked with aromatic spices, served with creamy mashed potatoes.

9

LAMB CHOPS

Meyhane rice, grilled tomatoes and shishito peppers served with lavash bread

18

CHICKEN SHASHLIK

Meyhane rice, grilled tomatoes and shishito peppers served with lavash bread

12

13

TENDERLOIN ROYALE (ALI NAZIK)

Marinated petite tenderloin served over smoked eggplant, garlicky yogurt, and finished with paprika-infused burnt butter

12

FILLET MIGNON(LOKUM)

Meyhane rice, grilled tomatoes and shishito peppers served with lavash bread

10

12

IZMIR KOFTE

Oven roasted meatballs with potato, carrot and special tomato sauce served with meyhane rice

12

10

KAVURMA

Lamb and beef filet, sautéed and diced, served with meyhane rice, grilled tomato, and shishito peppers

10

GRILLED CHICKEN WINGS

Meyhane rice, grilled tomatoes and shishito peppers served with lavash bread

10

10

VEGGIE MUSAKKA

Layers of eggplant, potato, zucchini, tomato and mushroom, finished with creamy bechamel sauce

10

10

12

THE OVEN

MINI LAHMACUN

Crispy flatbread topped with minced lamb and beef, mixed vegetables, fresh herbs, and aromatic spices

7

7

VEGETARIAN PIDE

Mozzarella with red and green bell peppers, tomato, and mushroom

7

TRABZON CHEESE FLATBREAD

Round flatbread with mozzarella and feta cheese, butter, and sunny-side-up eggs.

13

KONYA MEAT FLATBREAD

Three-foot-long flatbread topped with special seasoned ground lamb

30

34

ZAHTER FLATBREAD

Za'atar, olive oil, and sesame

7

HOUSEMADE BREAD

30

30



VEGAN



GLUTEN FREE



VEGETARIAN

