



COLD MEZZE

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 gembilya 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 beets, 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 evooo

TURKISH PASTIRAMI

Beef pastirami with burnt butter

LAMB RAGU

Braised lamb shoulder, spicy harissa

SIDES

SWISS-CHARD SAUTE

7

MEYHANE RICE

6

SHOESTRING FRIES

7

CYPRUS POTATOES

9

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, shishito peppers and lavash bread

LAMB SHANK

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

LAMB CHOPS

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

CHICKEN SHASHLIK

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

TENDERLOIN ROYALE (ALI NAZIK)

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

FILLET MIGNON(LOKUM)

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

IZMIR KOFTE

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

KAVURMA

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

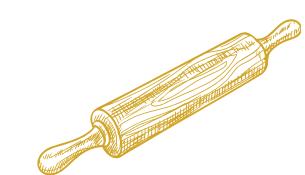
GRILLED CHICKEN WINGS

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

VEGGIE MUSAKKA

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

THE OVEN



MINI LAHMACUN

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

VEGETARIAN PIDE

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

TRABZON CHEESE FLATBREAD

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

KONYA MEAT FLATBREAD

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

ZAHTER FLATBREAD

Za'atar, olive oil, and sesame

HOUSEMADE BREAD

Vegan

29

38

39

25

25

28

24

23

6

16

16

42

7

3



VEGAN



GLUTEN FREE



VEGETARIAN

