

salads

Shepherd Salad (VEG, GF)

Chunks of tomato, cucumber, feta cheese; tossed with sliced onion, fresh parsley, olive oil and lime

Beet Salad (VEG, GF)

Diced red beets, watermelon, and feta cheese, tossed with fresh spinach, walnut, balsamic

Arugula Quinoa Salad (VEG, V, GF)

Fresh arugula mixed with quinoa, diced tomatoes, cucumbers, and onion; tossed with lemon, olive oil and vinaigrette

Add Protein: Chicken (8), Beef (9), Salmon (10), Shrimp (9)

small bites...

Lentil Soup (VEG, GF)

Smooth and creamy lentil soup garnished with a sprinkle of spices

Hummus (VEG, GF)

A classic purée of chickpeas, yogurt, sesame tahini, garlic and extra virgin olive oil

Grilled Eggplant Salad (Baba Ganoush) (VEG, GF)

A smoky purée of roasted eggplant, yogurt, sesame tahini, garlic and extra virgin olive oil

Tzatziki (Cacık) (VEG, GF)

Tangy Greek yogurt, olive oil, garlic, lemon, cucumber, and mint

Spicy Ezme (VEG, V, GF)

Blended minced tomatoes, cucumber, hot spices, peppers, onions, pomegranate molasses, garlic, olive oil and lemon juice

Turkish Feta and Olives (VEG, GF)

Assorted marinated olives, chunks of feta cheese, fresh herbs and citrus

Cigar Borek (VEG)

Deep fried, flaky cigar shaped pastries stuffed with savory cheese, served with a creamy herb dip

Halloumi Cheese (VEG, GF)

Golden-fried halloumi resting on a bed of smoky roasted peppers and crunchy walnuts, topped with pomegranate molasses

Stuffed Dates (GF)

Dates filled with goat cheese, drizzled with yogurt, and garnished with pastrami, fresh spinach and chopped tomatoes

Falafel (VEG, V)

Deliciously seasoned fried chickpea patties

Fried Cauliflower (VEG, GF)

Deep fried cauliflower, spices served with chimichurri sauce

Shrimp Garlic (GF)

Shrimp sautéed with garlic, lemon, and thyme

Turkish Dolmaski (VEG)

Chilled grape leaves stuffed with rice and fresh herbs

Shishito Peppers (VEG, GF)

Charred shishito peppers drizzled with garlic yogurt sauce

desserts

Baklava (VEG)

Layers of flaky pastry, walnuts and syrup; served with vanilla ice cream

Turkish Flan (VEG, GF)

Baked caramelized custard sprinkled with cinnamon

Chocolate Mousse Cake (VEG)

Rich chocolate cake stacked with chocolate mousse; served with vanilla ice cream

Kunefe (VEG)

small 13 | large 16

Shredded pastry filled with melted cheese, baked and soaked in syrup (allow AT LEAST 20 minutes to prepare)

a little more...

12 Chicken Shish (GF) 21

Charcoal-grilled marinated chicken cubes served with Turkish rice and bean salad

12 Falafel Combo (VEG) 20

Falafel patties made in house, served with Turkish rice and bean salad

12 Chicken Adana (GF) 20

Hand-minced chicken kebab, charcoal-grilled over an open flame and served with Turkish rice and bean salad

Urfa Kebab (GF) 21

Chargrilled ground beef served with Turkish rice, bean salad

Beef Shish (GF) 22

9 Hand-cut beef cubes skewered and grilled over natural charcoal, served with Turkish rice and bean salad

9 Grilled Butcher Meatballs (GF) 20

Traditional hand-pressed beef patties, charcoal-grilled over an open fire topped with tomato sauce and drizzle of garlic yogurt sauce, served with Turkish rice and bean salad

9 Beyti Special 22

9 Charcoal-grilled ground beef wrapped in flatbread topped with yogurt and house-made tomato sauce, served with Turkish rice and bean salad

Lamb Chops (GF) 24

10 Three grilled chops, served with Turkish rice and bean salad

Lamb Shank (GF) 25

10 Tender lamb shank topped with rich tomato sauce, served with Turkish rice and bean salad

Grilled Salmon (GF) 24

12 Salmon filet marinated in Turkish style, served with sautéed spinach, chickpeas, and tomato sauce

Mixed Grill (2-4 Guests) 68

13 Urfa Kebab, Chicken Shish, Butcher Meatballs, Beef Kebab, and Chicken Adana served with Turkish rice and bean salad

Add: Lamb Shish (8), Lamb Chops (8)

12 Grilled Branzino (GF) 30

Whole branzino, served bone-in and charcoal grilled over an open fire, served with arugula quinoa salad

12 Ali Nazik (GF) 24

Flame-Grilled lamb shish served over smoked eggplant purée, and bean salad on the side

14 Lamb Shish 27

Tender, spice-marinated lamb skewers, flame-grilled. Served with onion salad and Turkish bread.

16 Turkish Döner (GF) 21

12 Thinly sliced beef doner (similar to gyro), slowly roasted on a vertical doner spit and served with Turkish rice and bean salad

12 Iskender Döner 23

12 Thinly sliced beef doner (similar to gyro), slowly roasted on a vertical doner spit, served on top of pita bread with house-made tomato sauce, warm butter and plated with yogurt

from the oven

10 Vegetarian Pide (VEG) 14

Turkish style flatbread topped with vegetables

10 Cheese Pide (VEG) 13

Turkish style flatbread topped with cheese

11 Meat Pide 14

Turkish style flatbread topped with minced meat

Spinach Feta Pide (VEG) 14

Turkish style flatbread topped with sautéed spinach, onions and feta cheese

Lahmacun 12

Thin, crispy flatbread topped with seasoned minced meat, served with fresh tomatoes, onions, and herbs



Wine Selections

Selda House Select

Sparkling
Chardonnay
Riesling
Cabernet
Merlot
Pinot Noir

10 | 37
10 | 37
10 | 37
10 | 37
10 | 37
10 | 37

Sparkling

Belussi | *Prosecco* (Italy)
Vinya Pau | *Cava* (Spain)
Charles de Cazanove | *Champagne* (France)

11 | 44
12 | 48
74

White

Villa Pozzi | *Pinot Grigio* (Sicily, Italy)
Citrus, pear, melon; fairly dry

Thomas Schmitt | *Riesling*
Traces of apple blossom and lemon are subdued on the nose but turn riper and richer on the palate, off dry and spry

Alberto Conti | *Moscato d'Asti* (Piemonte, Italy)
Aromas of pineapple, lychee, dried apricot, honey

Selection | *Narince-Emir* (Cappadocia, Turkey)
White grape, elegant, complex wine featuring aromas of citrus, white flowers and vanilla

StoryPoint | *Chardonnay* (California)
Green apples, lemon, oaky and zesty

Emmolo | *Sauvignon Blanc* (California)
Bright citrus, crisp acidity, zesty kumquat and a mouthwatering freshness on the finish

Mer Soleil | *Chardonnay Reserve* (California)
Intense aromas such as custard and toasted almonds, rich fruit flavors and enlivening lemon/lime

Conundrum | *Sauvignon Blanc* (California)
Unique blend of Viognier, Muscat, Sauvignon Blanc

9 | 36
11 | 44
11 | 44
13 | 49
13 | 49
13 | 49
14 | 54
14 | 54

Rosé

Chateau Ksara 'Sunset' | (Lebanon)
Blend of Syrah, Caladoc, Cinsault

Mezzacorona | *Pasión Rosado* (Cigales, Spain)
Grenache, Cinsault, Syrah blend

10 | 40
44

Red

Mezzacorona | *Merlot* (Italy) 10 | 40
Raspberry, black cherry, plum, tobacco, and vanilla

Aquinas | *Pinot Noir* (Napa Valley) 11 | 44
Cherry, raspberry, earthy, high acidity, low tannins

Cuvée Sara | *Cabernet Sauvignon* (France) 11 | 44
Full-bodied with dark fruit flavors and savory tastes

StoryPoint | *Cabernet Sauvignon* (California) 13 | 49
Chocolate, vanilla, black currant, cedar, pepper

Bonanza | *Cabernet* (California) 13 | 49
Flavors of dark berry, Cassis and toast

Predator (Lodi) | *Zinfandel* (California) 13 | 49
Smooth, spicy and a delicious dusting of cocoa on the finish

Reserve Red

Chateau Ksara Le Prieure | (Lebanon) 10 | 40
Medium bodied, sweet, smoky; chocolate on the nose

Lagarde 'Guarda' Malbec | (Argentina) 11 | 44
Black pepper, plum, dark chocolate, full color and tannins

Recanati Upper Galilee | *Kosher* (Israel) 13 | 54
Bright ruby red smoky aroma medium body

Kavaklidere "Yakut" | *Okuzgozu/Bogazkere* (Turkey) 15 | 59
Rich red fruit aromas; balanced, ripe tannins

Kavaklidere "Angora" | *Okuzgozu/Cabernet* (Turkey) 15 | 59

Palivou Nemea | **Ancient Nemea** | *Organic* (Greece) 66

Marco Bonfante | *Albarone* (Piemonte, Italy) 74
Cherry, plum, berries and spices, with a balsamic note

Chateau D'Issan "Blason" | *Cab/Merlot Blend* (France) 84
Black currant, cedar, plum, graphite, and violet

Belpoggio Brunello Di Montalcino | (Italy 2012) 94
Deep red fruits on the nose, chocolate, nice long legs

Caiarossa | *Syrah/Cab Franc/Cab Sauv* (Tuscany 2007) 124
Abundant fruit, pepper and spice with earthy cherry finish

Caymus Vineyards | **Napa Valley Cab Sauvignon** 184
Featuring decadent ripe blackberry flavors with undertones of vanilla and toasted oak

