

- BURRATA & PEAR** sherry caramelized pear, roasted pistachio, cherry tomato, balsamic reduction 10
- OCTOPUS SALATA** slowly cooked octopus, fris e, mint, olives, mustard vinaigrette 13
- SPANAKOPITA** spinach, leeks and feta wrapped in flaky phyllo and baked. with mini tzatziki 11
- DIPPING TRIO** humus, tzatziki, patlican salata (smoked eggplant) served w/ grilled pita and veggie sticks 13
- SAGANAKI** famous Cyprus Island flaming cheese grilled & served with Medjool dates 11
- POTATO wrapped SCALLOPS** pan roasted scallops wrapped with potato served over fresh mint-cucumber salata 13
- K FTE** ground beef & lamb with Turkish spices grilled, served with yoghurt tahini 10
- GIGANTES** Greek giant white beans, bell pepper, scallions, red onions cherry tomato and parsley 10
- KABAK MUCVER** shredded zucchini patties made with fresh mint, dill, feta cheese, egg yolk. With tzatziki inside 10
- SOUP of the DAY** please ask your server

SALATAS*Add any salad; Chicken 5 Lamb 6 Salmon 6*

- AVOCADO SMOKED SALMON SALATA** mix greens cucumber, cherry tomato, pickled egg w/ caper-raisin vinaigrette 13
- BABY KALE SALATA** Organic baby kale, cherry tomatoes, organic beets, gorgonzola cheese and honey vinaigrette 11
- GREEK SALATA** Tomatoes, cucumbers, scallion, red onions, bell peppers, romaine, feta & olives in lemon vinaigrette 11
- WILD ARUGULA** Dried apricots, red onion, cherry tomato, orange zest –goat cheese and pomegranate vinaigrette 11

LUNCH SPECIALS **(Dine in Only) **Gyro plates served with patates tiganites*

- KOFTE PLATE*** Hand ground grilled Turkish meatballs (beef&lamb) served w/rice, soup and salad 13
- CHICKEN PLATE*** A skewer of grilled chicken breast on skewers served with rice, soup of the day and salad 13
- LAMB PLATE*** Marinated skewer of grilled lamb shish kebab served with rice, soup of the day and salad 13
- LAMB WRAP** roasted lamb shoulder in a pita with arugula, olive tapenade, tomato, cucumber, feta, tahini sauce 12
- CHICKEN GYRO** thinly sliced chicken breast, lettuce, tomato, cucumber, red onion, tzatziki 11
- SALMON WRAP** grilled salmon wrapped in pita w tomatoes, cucumber, red onion, wild arugula, feta, olive tapenade 14

ENTREES

- PERA TALAS BOREGI** Grilled chicken & vegetables rolled in phyllo dough, coconut curry sauce, green apple, currants 19
- MANTI** Anatolian village pasta stuffed with beef & fresh herbs. Served w/garlic yoghurt, butter smoked paprika drizzle 18
Vegetarian option is available
- SHISH KEBAB** Skewer of lamb and chicken grilled and served over roasted vegetables and side w/rice pilaf 18
All Chicken 17 All Lamb 18
- MOUSAKKA** Layered eggplant, potatoes, ground beef & lamb, cheese, b chamel sauce served over herbed tomato 17
- SALMON FILET** Lemon zest marinated salmon fillet grilled. Served w/ fennel roots, patates tiganites and saffron broth 22
- BiRD NEST** Crimini-shitake mushrooms, zucchini, picholine, red bell pepper, burrata, encased in kataifi. Tomato sauce 18
- LAMBURGER** fresh ground lamb patties, olive paste, feta cheese, red onions, tomato served with patates tiganites 13

SIDES**Humus w/ Pita 8****Cacik/Tzatziki 8****Pita Bread 1.5****Spinach 6****Saut ed Vegetables 7****Rice Pilaf 4****Patates Tiganites 5****Feta and/or Olives 7****Garlic Fries 5**