

FIRST COURSE (SELECT ONE)

EGGPLANT SHAKSHUKA

Fried eggplant cubes, onion, peppers with tomatoes

FRIED CALAMARI

Fried calamari with homemade tartar sauce

SHEPHERD'S SALAD

Cucumber, tomatoes, parsley, red onion with red vinegar-olive oil dressing.

ARTICHOKE

Braised artichoke, fresh dill, carrot and lemon

HUMMUS

Mashed chickpeas with tahini, lemon juice, garlic, cumin

SHRIMP SAUTÉ

Shrimp, tomatoes, peppers, fresh basil

SECOND COURSE (SELECT ONE)

LAMB CHOPS

Char grilled lamb chops served with mashed potato and steamed vegetables

CHICKEN MIXED GRILL

Combination of chicken adana, chicken shish, chicken chops

SHISH KEBAB

Lamb Or Chicken

ADANA KEBAB

Hand-minced lamb (or chicken) mixed with red pepper then grilled

GRILLED SALMON – OPTIONAL

Grilled steak cut organic salmon

THIRD COURSE (SELECT ONE)

SEMOLINA CAKE

Orange flavored single-layer of soft semolina sponge cake in light syrup

BAKLAVA



Rich, sweet pastry made of layers of filo filled with chopped pistachio.

LUNCH MENU \$30

FIRST COURSE (SELECT ONE)

HUMMUS

Mashed chickpeas with tahini, lemon juice, garlic, cumin

SHEPHERD'S SALAD

Cucumber, tomatoes, parsley, red onion with red vinegar-olive oil dressing.

EGGPLANT SHAKSHUKA

Fried eggplant cubes, onion, peppers with tomatoes

FRIED CALAMARI

Fried calamari with homemade tartar sauce

SHRIMP SAUTÉ

Shrimp, tomatoes, peppers, fresh basil

SECOND COURSE (SELECT ONE)

BUTCHER BURGER

Beefburger with cheddar and caramelized onions

KOFTE KEBAB

Lamb patties mixed with garlic, onion, and cumin then char-grilled

LAMB SHANK

Covered with grilled eggplant and cooked with tomato sauce

SHISH KEBAB

Lamb Or Chicken

GRILLED SALMON — OPTIONAL

Grilled steak cut organic salmon

COMPLIMENTARY (SELECT ONE)

BAKLOVA



Rich, sweet pastry made of layers of filo filled with chopped pistachio.

BAKED RICE PUDDING (SUTLAC)

The pudding is cooked on the stove; the clay cups are baked in the oven until the tops are very brown