

Menu of the Dinner

3 Courses Restaurant Week Menu \$45 per person

1st Course Choice of Appetizers

Stuffed Grape Leaves

Stuffed grape leaves and dried eggplant with seasoned Turkish rice

Baba Ghanoush

Finely chopped oven roasted eggplant with tahini and olive oil

Muammara

Roasted Turkish red bell pepper chopped with walnut, breadcrumbs, fresh parsley and roasted garlic pepper paste olive oil salsa

Zucchini Pancake

Zucchini with dill, scallion, eggs and flour served with yogurt sauce

Phyllo Feta Cheese Rolls

Golden crisped phyllo roll stuffed with feta cheese, dill and Turkish herbs

2nd Course Choice of Main Course

Okra Stew

Baby organic okra cooked with tomatoes, onion and chickpeas

Lamb Shish

Chard grilled lamb chunks with onion salad, grilled tomato and bulgur pilaf

Hunkar's Deligth

Braised beef cubes served over creamy smoky eggplant mozzarella puree

Grilled Salmon

Served with grilled vegetables and mashed potatoes

Chicken Shish

Chard grilled chicken chunks with onion salad, grilled tomato and bulgur pilaf

3rd Course Choice of Dessert

Chocolate Baklaya

Turkish Oven Baked Rice Pudding Baklava



A glass of soft drink of your choice



2 Courses Restaurant Week Menu \$35 per person

1st Course Choice of Appetizers

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Baba Ghanoush

Finely chopped oven roasted eggplant with tahini and olive oil

Muammara

Roasted Turkish red bell pepper chopped with walnut, breadcrumbs, fresh parsley and roasted garlic pepper paste olive oil salsa

Zucchini Pancake

Zucchini with dill, scallion, eggs and flour served with yogurt sauce

Phyllo Feta Cheese Rolls

Golden crisped phyllo roll stuffed with feta cheese, dill and Turkish herbs

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Choice of Main Course

Okra Stew

Baby organic okra cooked with tomatoes, onion and chickpeas

Falafel

Small croquettes of mashed and mixed chickpea, cilantro, garlic and scallion

Lamb Shish

Chard grilled lamb chunks with onion salad, grilled tomato and bulgur pilaf

Grilled Salmon

Served with grilled vegetables and mashed potatoes

Chicken Shish

Chard grilled chicken chunks with onion salad, grilled tomato and bulgur pilaf



A glass of wine or a glass of soft drink