

DINNER PARTY MENU 1

Mezes

Humus: Garbanzo beans mixed with tahini, lemon juice, garlic and a splash of virgin olive oil.

Sigara Boregi: Deep-fried phyllo dough stuffed with feta cheese, potatoes, and parsley.

Dolma: Grape leaves stuffed with pine nuts and rice, served with a yogurt sauce.

Octobot: Grilled octopus with fresh onion, garlic, olive oil, and lemon sauce.

Artichoke Heart (Enginar): Stuffed with carrot, potato, fava beans, garlic, onion, lemon juice, olive oil, and fresh dill.

Falafel: Garbanzo beans, fresh parsley, onions and special spices, deep-fried and served with yogurt sauces.

Kofte: Spicy ground beef and lamb mixed with our special seasonings, flame-broiled to perfection.

Soup: Red lentil soup

Salads

Baklava Salad: Fresh tomatoes, diced cucumbers, fresh green onions, parsley, and kalamata olives with lemon juice and a virgin olive oil dressing.

Arugula Salad: Walnuts, blue cheese, cucumber, fresh tomato served with house dressing.

Entrees

Lamb Moussaka: Lamb lasagna dish with grilled eggplant, fresh tomato, green bell pepper, bechamel sauce served with rice pilaf.

Karniyarik: Eggplant stuffed with ground beef, tomatoes, onions, garlic and chopped parsley, baked and served with our rice pilaf and grilled vegetables.

Patlican Dolma: Grilled eggplant stuffed with onion, parsley, tomato, rice, sun-dried grapes, and pine nuts, served with yogurt and grilled vegetables.

Tavuk (Chicken) Shish Kebab: Marinated chicken, skewered with peppers, flame-broiled to perfection, served with rice pilaf.

Red Snapper: Roasted fresh red snapper fillet with sauteed spinach, mushroom, and melted Parmesan cheese.

Lamb Shank: Brazen lamb shank with pinto beans, garlic, onion, and tomato paste.

Rib-Eye Steak (Buftek): Marinated with Mediterranean seasoning, charcoal-grilled to perfection, and served with grilled vegetables.

Pirzola (Lamb Chop): Marinated and charcoal-grilled to perfection, served with roast potato and grilled vegetables.

Desserts

Baklava: Phyllo dough pastry filled with nuts.

Choose one of each – \$40 per person.

DINNER PARTY MENU 2

Mezes

Sigara Boregi: Deep-fried phyllo dough stuffed with feta cheese, potatoes, and parsley.

Falafel: Garbanzo beans, fresh parsley, onions and special spices, deep-fried and served with yogurt sauces.

Humus: Garbanzo beans mixed with tahini, lemon juice, garlic and a splash of virgin olive oil.

Soup: Red lentil soup.

Salads

Baklava Salad: Fresh tomatoes, diced cucumbers, fresh green onions, parsley, and kalamata olives with lemon juice and a virgin olive oil dressing.

Entrees

Patlican Dolma: Grilled eggplant stuffed with onion, parsley, tomato, rice, sun-dried grapes, and pine nuts, served with yogurt and grilled vegetables.

Tavuk (Chicken) Shish Kebab: Marinated chicken, skewered with peppers, flame-broiled to perfection, served with rice pilaf.

Salmon: Roasted natural king salmon sauteed in Mediterranean seasoned tomato sauce with mixed vegetables and roast potato.

Lamb Shank: Brazen lamb shank with pinto beans, garlic, onion, and tomato paste.

Beef Kebab: Marinated rib-eye steak cubes with grilled vegetables and rice pilaf.

Kuzu Kebab: Marinated lamb, skewered with peppers and onions, flame-broiled to perfection, then served with our rice pilaf and grilled vegetables.

Desserts

Baklava: Phyllo dough pastry filled with nuts.

Choose one of each – \$30 per person.