



LUNCH SPECIALS

Served Tuesday through Sunday
till 2:00 PM

\$ 16.99

Select one from each course.
(Served in smaller portions)



Course I

Red Lentil Soup

Shepherd Salad: Prepared with diced tomatoes, cucumbers, bell peppers and onions with lemon-oil dressing.
(Add feta cheese for \$2.50 extra).

Humus: Creamy mashed chickpeas, tahini, a hint of garlic.

Babaganush: Grilled pureed eggplant, tahini, and garlic.

Lebni: Strained yogurt dipping with walnuts and dill.

Tabuli: Cracked wheat, green onions, parsley and tomatoes.

Eggplant Salad: Grilled eggplant, green and red bell peppers.

Cacik: Fresh yogurt with chopped cucumbers and mint.

Course II

All entrees are served with rice. Substitute rice only for shepherd salad, sautéed vegetables or fries for \$3.50.

Doner (Shawarma) Kebab: Seasoned and marinated thin slices of delicious beef and lamb.

Lamb Shish Kebab: Seasoned and marinated chunks of lamb grilled on a skewer.

Beef Shish Kebab: Seasoned, marinated and grilled chunks of top sirloin.

Chicken Shish Kebab: Seasoned, marinated and grilled chunks of chicken breast.

Adana Kebab: Seasoned mixed ground lamb and beef grilled on a skewer.

Chicken Adana: Seasoned ground chicken grilled on a skewer.

Kofte Kebab: Seasoned and grilled ground lamb meatballs.

Menemen (Traditional Vegetarian Dish): Sautéed tomato, onion, bell pepper, eggs and feta cheese.

Served with Turkish rice.

Sauteed Vegetables: Sautéed broccoli, cauliflower, bell peppers, carrots, onions in tomato sauce.

Falafel: Freshly fried chickpea patties served with homemade tahini sauce.

Gratuuity may be added for party of 5 or more.