

## DINNER MENU

### COLD MEZZES

**Labneh (GF-NF-V)** | Strained whole-milk yogurt, zaatar spice spread. Popular in the Middle East and beyond. \$11.95

**Babaganoush (GF-DF-NF-V-VG)** | Puree eggplant (smoked, garlic, yogurt, and olive oil) \$13.95

**Hummus (GF-DF-NF-V-VG)** | Dip, spread, dish made from cooked, mashed chickpeas blended with tahini, lemon juice, and garlic. \$12.95

**SAMPLER** | Assortment of mezze spreads 26.95

**Cacik (GF-NF-V)** | Side dish made with yogurt, chopped cucumbers, fresh lemon juice, and mint. \$11.95

**Sarma (GF-DF-NF-V)** | Grape Leaves stuffed with Rice, Pomegranate served with fresh lettuce and lemon. \$13.95

**Htipiti (GF-NF-V)** | Feta cheese, roasted red pepper, extra virgin olive oil, fresh lemon juice, and chili pepper \$12.95

### HOT MEZZES

**Za'atar Fries (V-VG)** | These irresistible baked za'atar fries are seasoned and toasted with herbaceous za'atar served with creamy garlic toum sauce. \$13.95

**Mucver (NF-V)** | Turkish fritter or pancake, made from grated zucchini, potatoes, mint, parsley, dill, carrots and spices. \$14.95

**Cauliflower (GF-DF-NF-V-VG)** | Roasted, tender Cauliflower with tahini sauce, pomegranate, and various herbs. \$14.95

**Zevian Borek** | The pastry is made of a thin flaky dough such as phyllo with a variety of fillings, such as meat, cheese, spinach with harissa. Freshly made in our kitchen. 14.95

**Spinach & Mushroom Crepe** | A tasty blend of sautéed spinach and mushrooms wrapped in a soft crepe, filled with melted mozzarella cheese, and fried for crispy texture, served with spring mix and french fries. \$21.95

**Sigara Borek (NF-V)** | Crispy Turkish cheese rolls, made from thin phyllo dough and an herby cheese and parsley filling. \$13.95

**Fried Halloumi** | Fried Halloumi is paired with honey, dukkah (cumin, coriander, and cayenne) spice, pistachio, and walnuts makes a tasty appetizer. 14.95

### SOUPS & SALADS

**Soup of the Day (NF-GF-V-VG)** \$12.95

**Roasted Beetroot Salad** | Arugula, Red Beets, Orange, and Chef's special dressing. \$14.95

**Zevian Salad (GF-DF-V-VG)** | \$13.95

Cucumbers, tomatoes, peppers, red onions, walnuts, pomegranate sauce, and olive oil.

*A gratuity of 22% will be charged for party of six or more.*

## SEAFOOD SELECTION

**Grilled Calamari & Pan-Seared (GF-DF-NF)** | \$23.95  
Squid marinated in garlic, Marash Peppers, Orange Zest, Roasted Red Peppers, Olives grilled in low temperature.

**Prawns (GF-DF-NF)** | Grilled with \$23.95  
lemon, garlic, olive oil, and fresh thyme

**Salmon Crust** | Tender salmon \$25.95  
topped with melted butter and aromatic spices, served alongside fresh spinach, sautéed mushrooms, and perfectly cooked potatoes, all finished with gooey melted mozzarella.

**Pan-Seared Octopus (GF-DF-NF)** | \$23.95  
Pomegranate Seeds, Red Onions, Olive Oil, and Marash Peppers.

**Branzino (GF-DF)** | Fillet of \$25.95  
Branzino with bright lemon, pistachio, and pink peppercorns perfectly grilled, resulting in a light, flaky and succulent seafood dish.

## MEAT & CHICKEN

**Grilled Chicken (NF)** | Chicken \$23.95  
thighs marinated with special mixture of spices, grilled and served with rice, veggies, tomatoes, and green peppers.

**Kofta (NF)** | Grilled ground beef \$24.95  
and lamb mixed with fresh parsley, onions, garlic and warm spices!

**Chicken/Mushroom Crepe** | \$22.95  
Grilled chicken, sautéed mushrooms, mozzarella cheese wrapped in soft crepe, served with spring mix and french fries.

**Manti (NF)** | Baked dumplings \$24.95  
consist of a spiced ground beef, wrapped in a thin dough sheet with garlic, pepper paste, tomato sauce, and mind.

**Lamb Chops (GF-DF-NF)** | Grilled \$29.95  
fresh lamb chops served with Carrots, Zucchini, Celery, Broccoli, and pickled red onions.

**Doner Kebab/Wrap (NF)** | Turkish \$29.95  
dish of Veal and Lamb marinated for about 12 hrs, cooked on a vertical rotisserie and served over rice with tomatoes and fresh green peppers.

**GF: Gluten Free. DF: Dairy Free. NF: Safe for Nut Allergies**

*A gratuity of 22% will be charged for party of six or more.*



## LUNCH MENU

### COLD & HOT MEZZES

**Hummus (GF-DF-NF-V-VG)** | Dip, \$12.95  
spread dish made from cooked  
mashed chickpeas, blended with tahini,  
lemon juice, and garlic.

**Htipiti (GF-NF-V)** | Feta cheese, \$12.95  
roasted red peppers, extra virgin olive  
oil fresh lemon juice, and chili pepper.

**Cacik (GF-NF-V)** | Side dish made \$11.95  
with yogurt, chopped cucumbers, fresh  
lemon juice, and mint.

**Sigara Borek** | Crispy Turkish cheese 13.95  
rolls, made from thin phyllo dough and  
an herby cheese and parsley filling.

#### SAMPLER

| Assortment of all spreads. |  
\$26.95

**Fried Halloumi (V)** | Fried \$14.95  
Halloumi is paired with honey, dukkah  
(cumin, coriander, and cayenne) spice,  
pistachio, and walnuts makes a tasty  
appetizer.

**Spinach & Mushroom Crepe** | A \$21.95  
tasty blend of sautéed spinach and  
mushrooms wrapped in a soft crepe,  
filled with melted mozzarella cheese,  
and fried for crispy texture, served with  
spring mix and french fries.

**Babaganoush (GF-DF-NF-V-VG)** | \$13.95  
Puree eggplant, smoked garlic, yogurt,  
pomegranate, and olive oil.

**Sarma (GF-DF-NF-V)** | Grape \$13.95  
Leaves stuffed with rice, pomegranate  
served with fresh lettuce, and lemon.

**Labneh (GF-NF-V)** | Strained whole \$11.95  
milk, yogurt, za'atar spice spread,  
popular in the Middle East and beyond.

**Za'atar Fries (V-VG)** | These \$13.95  
irresistible baked za'atar fries  
seasoned, and toasted with  
herbaceous served with creamy garlic  
toun sauce

**Zevian Borek** | The pastry is made \$14.95  
of thin flaky dough phyllo with a  
variety of fillings, such as spinach with  
harissa, freshly made in our kitchen.

**Chicken & Mushroom Crepe** | \$22.95  
Grilled chicken, sautéed mushrooms,  
mozzarella cheese wrapped in soft  
crepe, served with spring mix and  
french fries.

### SOUPS & SALADS

**Soup of the Day (NF-GF-V-VG)** \$12.95

**Roasted Beetroot Salad** \$14.95  
(GF-DF-V-VG) | Arugula, Red Beets,  
Orange, and Chef's special dressing.

**Zevian Salad** | Cucumbers, \$13.95  
tomatoes, peppers, red onions, walnuts,  
pomegranate sauce, and olive oil.

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## SEAFOOD SELECTION

**Salmon Crust (NF)** | Tender salmon topped with melted butter and aromatic spices, served alongside fresh spinach, sautéed mushrooms, and perfectly cooked potatoes, all finished with gooey melted mozzarella. \$23.95

**Branzino (GF-DF)** | Fillet of Branzino with bright lemon, pistachio, and pink peppercorns perfectly grilled resulting in light flaky and succulent seafood dish. \$23.95

**Grilled Prawns (GF-DF-NF-V)** | Grilled with lemon, olive oil, and fresh thyme. \$23.95

**Grilled & Pan-Fried Calamari (GF-DF-NF)** | Squid marinated in garlic, orange zest, roasted red peppers, olives grilled and pan-fried in low temperature. \$23.95

**Pan-Seared Octopus (GF-DF-NF)** | Pomegranate seeds, red onions, olive oil, and Marash Peppers. \$23.95

## MEAT & CHICKEN

**Grilled Chicken (NF)** | Chicken thighs, marinated with special mixture of spices, grilled and served with rice, veggies, tomatoes, and green peppers. \$23.95

**Veal Burger (NF)** | We use veal for tender, non-greasy burgers. Grilled with Cheese, Onions, and special cocktail sauce. Served with lettuce, tomatoes, and pickled cucumbers. \$16.95

**Manti** | Baked dumplings consist of spiced ground beef, wrapped in a thin dough sheet with garlic, pepper paste, tomato sauce, and mind. \$23.95

**Doner Kebab/Wrap (NF)** | Turkish dish of Veal and Lamb marinated for about 12 hrs, cooked on a vertical rotisserie and served over rice with tomatoes and fresh green peppers. \$29.95

**Kofta** | Ground beef and lamb blended with fresh parsley, onions, garlic, and warm spices, served with rice, vegetables, and potatoes. 24.95

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## BREAKFAST

### Turkish Breakfast

| Enjoy a delicious breakfast for two with creamy Ezine cheese, mixed olives, jams, butter, honey, dried fruits, nuts, and fresh greens. Indulge in tahini with grape molasses, grilled halloumi, and spicy acuka. Fresh bread, acma, simit, and pogaca, plus your choice of eggs and two cups of tea make this a tasty Turkish feast! |

\$49.95

### Pogaca

| Baked bread with cheese in the oven. Sprinkled with nigella and sesame seeds. |

\$5.95

### Sausage Egg Sandwich

| Two scrambled eggs, and spicy Turkish sausage served in grilled sandwich bread with spring mix. |

\$13.95

### French Fries

\$12.95

### French Toast

| Eggs, milk, and thick-sliced bread. It's tender, fluffy, and delicious! |

\$8.95

### Acma

| Soft little fluffy buns sprinkled with nigella seeds. |

\$5.95

### Croissants

| Plain, almond, and chocolate. |

\$6.95

### Simit Sandwich

| Turkish simit sandwich style, mozzarella, eggs, tomato, and spring mix., |

\$15.95

### Chilbir

| Turkish style two poached eggs with yogurt, chilly sauce, and olive oil. |

\$14.95

### Cupcake

\$3.95

## EGGS

### Menemen

| Turkish style scrambled eggs with tomatoes, peppers, onions, parsley, and fresh basil served with French fries. |

\$14.95

### Cheese Omelette

| A flavor of omelette with mozzarella cheese and spinach served with pan-seared potatoes, and spring mix. |

\$13.95

### Sucuk Omelette

| A savory omelette enriched with slices of Turkish spicy sausage, pan-seared potatoes, and spring mix. |

\$14.95

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## DESSERTS

**Pistachio Baklava**  
\$13.45

**Chocolate Soufle**  
\$14.95

**Chocolate Mousse**  
\$13.95

**Walnut Baklava**  
\$13.45

**Firin Sutlac**  
| Baked rice/milk topped with orange  
slices, walnuts. |  
\$13.95

**Ice Cream**  
\$7.95

## BEVERAGES

**Drip Coffee** \$4.95

**Double Espresso** \$6.95

**Latte** \$5.95

**Cappuccino** \$5.95

**Turkish Coffee** \$4.95

**Herbal Tea** \$3.95

**Soda** \$3.95

**Homemade Fresh Ayran** \$5.95

**Espresso** \$5.95

**Americano** \$5.95

**Iced Latte** \$5.95

**Turkish Tea**  
\$2.95

**Iced Coffe** \$5.95

**Iced Tea** \$4.95

**Juices Cranberry, Apricot, Orange, and  
Cherry** \$4.95

**Homemade Fresh Lemonade** \$5.95

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## HOUSE WINE, COCKTAILS, AND BEER

**Merlot** \$13.95

**Chardonnay** \$13.95

**Pinot Grigio** \$13.95

**Sauvignon Blanc** \$13.95

**Cabernet Sauvignon** \$13.95

**Pinot Noir** \$13.95

**Chianti Arbos** \$13.95

**Prosecco** \$11.95

**Moscato** \$11.95

**Mimosa** \$10.95



<b>Margarita</b>	\$14.95
<b>Manhattan</b>	\$15.95
<b>Negroni</b>	\$16.95
<b>Old Fashioned</b>	\$16.95
<b>Whisky Sour</b>	\$16.95
<b>White Russian</b>	\$15.95
<b>Espresso Martini</b>	\$16.95
<b>Moscow Mule</b>	\$15.95
<b>Gimlet</b>	\$15.95
<b>Bloody Mary</b>	\$16.95
<b>Mojito</b>	\$15.95

**Estrella Galicia**  
\$9.95

**Mythos**  
\$9.95

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**Doluca Klasik (Red)** | A smooth and balanced red wine with fruity notes, perfect for any occasion. \$69.95

**Doluca Sultaniye Emir (White)** | A crisp white wine featuring vibrant citrus and floral aromas. \$73.95

**Chateau Leotins Bordeaux Rouge** | A classic Bordeaux red, offering a blend of dark fruits, oak, and a smooth finish. \$68.95

**Estampa Reserva Cabernet Sauvignon Petit Verdot** | Chilean blend with layers of dark fruits, vanilla, and soft tannins. \$67.95

**Chateau Du Barail Bordeaux Blanc** | A refreshing white Bordeaux with citrus and green apple flavors. \$59.95

**Criss Cross Chardonnay** | A creamy California Chardonnay with ripe pear, vanilla and buttery hints. 74.95

**Doluca Okuzgozu (Red)** | A rich and bold Turkish wine with dark berry flavors and earthy undertones. \$73.95

**Pierres Blanches Pinot Noir** | A silky and elegant French Pinot Noir with notes of red fruit and subtle spice. \$67.95

**Criss Cross Petite Sirah** | A robust red wine from Lodi, California, with bold blackberry flavors and hints of chocolate. \$76.95

**Domaine La Prut Riesling** | A semi-dry Riesling with fresh acidity and delicate floral and peachy notes. \$65.95

**Estacion Sauvignon Blanc** | A vibrant Sauvignon Blanc with zesty citrus and tropical fruit aromas. \$59.95



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