

New to the DMV  
Authentic Charcoal  
Grilled Kebaps

EST 2024

Freshly sourced lamb from  
a Maryland farm  
All bread is baked in house



M E N U

OPENING  
HOURS

Daily: 11:00am-10:00pm  
Fri/Sat until midnight

## STARTERS

LENTIL SOUP	\$7
SOUP OF THE DAY	\$8
Served with freshly baked pita bread	
MIXED MEZE PLATE	\$12-25

\$15 for 2, \$25 for 3

Trio Plate - Humus, Cacik, Ezme

### Mezes

- **Ezme** - spicy tomatoes, pepper paste, onion, garlic and parsley with pomegranate molasses \$9
- **Moutabal** - smoked eggplant with filtered yogurt, tahini
- **Patlican Soslu** - fried eggplant, garlic, and green pepper served in spicy tomato sauce
- **Sarma** - stuffed wine leaves filled with rice, pine nuts, and black currants
- **Humus** - puree of chickpeas with tahini, garlic, fresh lemon juice, and a touch of olive oil,
- **Cacik** - yogurt with cucumber, garlic



## ENTRÉES

<b>GÜVEÇ</b>	\$25
Chucks of lamb or chicken baked with mushrooms, tomatoes, garlic, green pepper, pearl onions in a terracotta dish, served with rice and melted cheese	
<b>SAÇ KAVURMA</b>	\$28
Diced lamb or chicken cooked with onion, tomatoes, pepper on an iron plate, served with rice pilaf	
<b>MUSAKKA</b>	\$23
Fried diced eggplant, served with ground lamb and beef, tomato sauce, melted kasar cheese on top served with rice pilaf	
<b>ALI NAZIK</b>	\$25
Grilled lamb (sliced) served on smoked eggplant with yogurt, garlic and melted butter on top	
<b>CHICKEN CASSEROLE</b>	\$19
Chunks of chicken sautéed with mushrooms, tomatoes, garlic, green pepper, pearl onions in a terracotta dish, served with rice and melted cheese on top	

## FROM THE OVEN

<b>LAHMACUN</b>	\$11
A pizza-like, thin, round dish, topped with herbs either, meat or vegetables	
<b>CHEESE PITA</b>	\$15
Pita with kasar cheese	

- SIDES** \$5
- Rice pilaf
  - Fries
  - Bulgur pilaf
  - Tomato & cucumber salad



- KEBAP WRAPS**
- Adana (beef and lamb) \$16
  - Lamb (grilled lamb chunks), \$19
  - Tavuk (grilled chunks of chicken), \$15

## KEBAPS ENTRES

<b>ADANA OR URFA KEBAP</b>	\$21
Urfa: ground beef and lamb mixed with pul biber and salt served with tangy onion salad with sumac, grilled pepper, tomato and bulgur pilaf. Adana: same, but spicy	
<b>PISTACHIO KEBAP</b>	\$26
Ground beef and lamb mixed with salt served with tangy onion salad with sumac, grilled pepper, tomato and bulgur pilaf (non spicy)	
<b>ÇÖP ŞİŞ</b>	\$25
Cubes of beef tenderloin, served with grilled vegetables, rice pilaf and tangy onion salad	
<b>KUZU ŞİŞ</b>	\$23
Leg of lamb (cubed) grilled on skewer served with rice pilaf, grilled tomatoes, peppers and tangy onion salad	
<b>ŞİŞ TAVUK</b>	\$19
Marinated chicken breast (cubed) on charcoal grill with grilled peppers and tomatoes served with buttered rice pilaf with orzo	
<b>LAMB CHOPS</b>	\$29
Lamb chops served with grilled pepper, and tomato served with rice pilaf or french fries	
<b>CIĞER KEBAP</b>	\$23
Cubed lamb liver grilled on skewer, lightly seasoned with paprika, served with tangy onion salad, lavash bread	
<b>KEBAP WITH YOGURT SAUCE</b>	\$24
Ground beef and lamb kebaps served on top of sliced pita bread with yogurt and tomato sauce	
<b>GRILLED LAMB RIBS</b>	\$23
Grilled lamb ribs served with tangy onion salad, lavash bread	
<b>GRILLED CHICKEN WINGS</b>	\$21
Marinated wings grilled on charcoal served with tangy onion salad, tomatoes, grilled peppers served with bulgur pilaf or french fries	
<b>MIXED KEBAP</b>	\$55
\$55 for 2	
Adana kebab, chicken shish kebab, lamb shish, lamb chops, and 1 served with grilled vegetables, tangy onion salad, and bulgar	

## SALADS

<b>SHEPHERD SALAD</b>	\$13
Diced cucumbers, tomatoes, onion, parsley and bell paper, with olive oil and fresh squeezed lemon juice	
<b>HELLIM SALAD</b>	\$16
Fried hellim cheese, lettuce, tomato, cucumber, with dried apricot and figs served with mustard sauce and walnuts	
<b>GRILLED CHICKEN SALAD</b>	\$17
Mixed greens served with grilled chicken breast	

## VEGE ENTRÉES

<b>VEGETABLE CASSAROLE</b>	\$18
Mushrooms, tomatoes, carrots, zucchini, garlic, green pepper, pearl onions in a terracotta dish with melted cheese on top, served with rice pilaf	
<b>VEGETARIAN MOUSSAKA</b>	\$18
Fried diced eggplant with tomato sauce, melted kasar cheese on top served with rice pilaf	
<b>MUSHROOM CASSAROLE</b>	\$18
Sautéed mushrooms with garlic and isot served with rice pilaf	



## D R I N K S

*A y r a n* \$ 4

Refreshing Turkish drink made from yogurt, salt, and water

*S o d a* \$ 4

Coke, Diet Coke, Fanta, Sprite

*T u r k i s h T e a* \$ 3

Turkish tea prepared in the traditional manner

*T u r k i s h C o f f e e*

\$ 4

Finely ground coffee beans brewed

## D E S S E R T



BAKLAVA (PISTACHIO), \$8

KUNEFE, \$11



Kunefe: Unsalted cheese arranged between two layers of kadayif (shredded flaky dough), cooked until golden, and soaked in a sweet syrup, served warm

***A complimentary glass of wine or beer will be given to every customer in the restaurant on the day our liquor license is approved.***