

Small Plates

Eggplant Marinara	10
<i>tomatoes, green peppers, onions, garlic, pita</i>	
Hummus	10
<i>chickpeas, tahini, garlic, herbs, pita</i>	
Babaganoush	10
<i>smoked eggplant, tahini, garlic, yogurt, pita</i>	
Labne	10
<i>yogurt, walnuts, garlic, herbs, spices, pita</i>	
Tabouli	10
<i>bulgar, scallions, red peppers, mint, parsley, tomato</i>	
Stuffed Grape Leaves GF	10
<i>seasoned rice, pine nuts, raisins, fresh dill</i>	
Acili Ezme (spicy salad) GF	10
<i>tomato, assorted bell peppers, walnut</i>	
Feta Cheese Roll (Sigara Borek)	10
<i>phyllo dough, feta, fresh herbs, bell peppers</i>	
Fried Calamari	15
<i>calamari, herbs, aioli</i>	
Sucuklu Hummus	13
<i>hummus, Turkish beef sausage, pita</i>	
Falafel	10
<i>chick peas, mixed vegetables, spices, herbs</i>	
Grilled Octopus GF	17
<i>capri, tarragon, garlic, parsley, arugula, red and green peppers, onions</i>	
Cold Appetizer Sampler	25
<i>ask your server for the days selected appetizers</i>	

*Consuming raw or partially cooked food increases the potential for foodborne illness.

Café Mediterranean

Soup & Salad

Red Lentil Soup GF	8
<i>red lentils, onion, carrots, Turkish spices</i>	
Soup of the Day GF	8
<i>Chef's selection</i>	
Shepherd Salad GF	14
<i>tomatoes, cucumbers, green peppers, feta, vinaigrette</i>	
Café Mediterranean Salad GF	14
<i>lettuce, tomatoes, carrots, green olives, corn, artichoke hearts, feta, chef's dressing</i>	
Greek Salad GF	14
<i>lettuce, tomato, cucumber, green olive, feta, grape leaf, artichoke</i>	
<i>* add chicken 9 or lamb 8</i>	

Sautés & Bakes

Heartland Heritage Farms Lamb Sauté 🔥 GF	23
<i>fresh tomato, green peppers, herbs, spices, rice</i>	
Chicken Sauté 🔥 GF	22
<i>green peppers, red peppers, tomatoes, butter, rice</i>	
Shrimp Sauté 🔥 GF	22
<i>onions, green peppers, red peppers, mushrooms, garlic, melted mozzarella</i>	
Lahmacun	22
<i>turkish style pizza, ground lamb, garden vegetables</i>	
Spinach Pide	22
<i>sauteed onions and spinach, fresh mozzarella</i>	
Sucuklu Pide	22
<i>fresh mozzarella, Turkish sausage</i>	

Entrées

Grilled Vegetables GF	19
<i>balsamic vinegar and chef's hand blend of spices, mixed green salad</i>	
Falafel	18
<i>chick peas, shepherd's salad, hummus, tahini</i>	
Grilled Atlantic Salmon* GF	24
<i>seasonal vegetables, mixed greens salad, pickled cabbage</i>	
Turlu Vegetable Stew GF	19
<i>eggplant, zucchini, potato, red and green peppers, garlic, rice pilaf</i>	
Chicken Shish Kebab GF	21
<i>marinated chicken breast, herbs, spices, rice pilaf, sautéed vegetables</i>	
Heartland Heritage Farms Lamb Shish Kebab* GF	23
<i>lamb, herbs, spices</i>	
Doner Gyros Kebab GF	22
<i>marinated shaved lamb, spices, cacik, rice pilaf, sautéed vegetables</i>	
Iskender Kebab	22
<i>sliced doner kebab over pita, yogurt, fresh tomato sauce</i>	
Beef Tenderloin Kebab* GF	38
<i>rice pilaf, sautéed and grilled vegetables</i>	
Chicken Thighs GF	19
<i>marinated chicken chops, Turkish spices, rice pilaf, sautéed vegetables</i>	
Heartland Heritage Farms Lamb Adana GF	23
<i>ground lamb, red peppers, paprika, rice pilaf, sautéed vegetables</i>	
Heartland Heritage Farms Lamb Chops* GF	36
<i>grilled chops, garlic, rosemary, oregano, rice pilaf, sautéed vegetables</i>	
Heartland Heritage Farms Lamb Shank GF	29
<i>lamb shank, rosemary, tomato, onion, carrot, rice pilaf, sautéed vegetables</i>	
Moussaka	23
<i>roasted eggplant, ground lamb, ground beef, béchamel</i>	
Stuffed Cabbage Roll GF	22
<i>cabbage, ground lamb & beef, sautéed vegetables, herbs</i>	
Swordfish Kebab GF	27
<i>olive oil, fresh herbs, lemon with salad, pickled cabbage</i>	

*A 3% fee will be applied to all credit card transactions