



2025 - 2026

Exquisite Global Cuisine for Every Occasion  
Mediterranean (Greek & Turkish)



## Appetizers

---

### Vegetarian Appetizers

#### Caesar Salad

Romaine lettuce, Parmesan cheese, croutons, Caesar dressing (anchovies, garlic, lemon juice, olive oil)

#### Choban Salad

Tomatoes, cucumbers, green peppers, red onion, parsley, olive oil, lemon juice, salt, pomegranate sauce

#### Baba Ghanoush

Roasted eggplant, tahini, lemon juice, garlic, olive oil

#### Tzatziki

Greek yogurt, cucumber, garlic, olive oil, lemon juice, dill or mint

#### Hummus

A creamy chickpea dip blended with tahini, olive oil, garlic, lemon juice, and paprika. Served with warm pita bread

#### Feta Dip

Feta cheese, Greek yogurt, olive oil, garlic, dill or parsley

#### Melitzano Salad

Roasted eggplant, garlic, olive oil, lemon juice, parsley, tahini

#### Greek Salad

Tomatoes, cucumbers, onions, Kalamata olives, feta cheese, olive oil, oregano, lemon juice

#### Tiropita

Flaky pastry filled with a creamy feta cheese mixture, similar to spanakopita but without spinach

#### Gigantes Plaki

Giant baked beans cooked in a rich tomato sauce with olive oil and herbs

#### Fava Dip

A smooth, creamy dip made from yellow split peas, olive oil, lemon, and onions

#### Fried Zucchini (Kolokithakia Tiganita)

Thinly sliced zucchini, lightly battered, and fried until crispy. Often served with tzatziki

#### BBQ Halloumi Cheese

Grilled halloumi cheese with olive oil, lemon juice, and oregano

#### Şakşuka

Sautéed eggplants, zucchini, and peppers in a rich tomato sauce. Served cold or at room temperature

### Ezmeh Salad

Tomatoes, cucumbers, green peppers, pomegranate molasses, olive oil, garlic, parsley

### Dolmades (Stuffed Grape Leaves)

Grape leaves stuffed with a mixture of rice, herbs, and sometimes minced meat, served with lemon juice and olive oil

### Spanakopita

A savory spinach and feta cheese pie, wrapped in flaky phyllo dough and baked until golden

### Tarator

A creamy dip made with yogurt, tahini, garlic, and lemon

### Stuffed Grape Leaves (Dolma)

Filled with rice, pine nuts, and herbs.

### Mücver (Zucchini Fritters)

Fried zucchini patties mixed with eggs, herbs, and feta cheese. Served with yogurt

### KıSır (Bulgur Salad)

A refreshing salad of bulgur wheat mixed with tomato paste, parsley, mint, onions, and lemon juice

### Haydari

A thick, tangy yogurt dip flavored with garlic, dill, and mint

### Mini Falafel Bites

Served with tahini or creamy hummus dipping sauce.

### Caprese Skewers

Cherry tomatoes, fresh mozzarella, basil leaves, olive oil, balsamic glaze, salt, and pepper.

## Seafood Appetizers

### Seafood Mix

Shrimp, calamari, mussels, octopus, olive oil, garlic, lemon juice, herbs

### Shrimp Saganaki

Shrimp with tomatoes, onions, feta cheese, olive oil, and garlic

### Karides Güveç (Shrimp Casserole)

Shrimp baked with butter, garlic, tomatoes, and cheese in a sizzling clay pot

### Taramosalata

A creamy dip made from fish roe, olive oil, lemon juice, and bread or potatoes. Often served with pita or crusty bread

### Grilled Octopus

Tender pieces of octopus marinated in olive oil, lemon, and oregano, then grilled to perfection

### Midye Dolma (Stuffed Mussels)

Mussels stuffed with rice, pine nuts, currants, and spices, served cold with a squeeze of lemon

## Meat Appetizers

### Keftedes

Greek meatballs made with ground beef or lamb, seasoned with herbs, breadcrumbs, and onions. Often served with tzatziki

### Sigara Böreği

Crispy phyllo rolls stuffed with feta cheese and parsley, fried until golden

### Lahmacun (Turkish Flatbread)

Thin flatbread topped with a spiced minced meat mixture, baked until crispy. Typically served rolled with parsley and a squeeze of lemon

### Mercimek Köftesi (Lentil Patties)

Spiced red lentil and bulgur patties mixed with onions, tomato paste, and herbs. Served on lettuce leaves

### Loukaniko

Greek sausage flavored with orange zest, fennel, or other spices, typically grilled or pan-fried

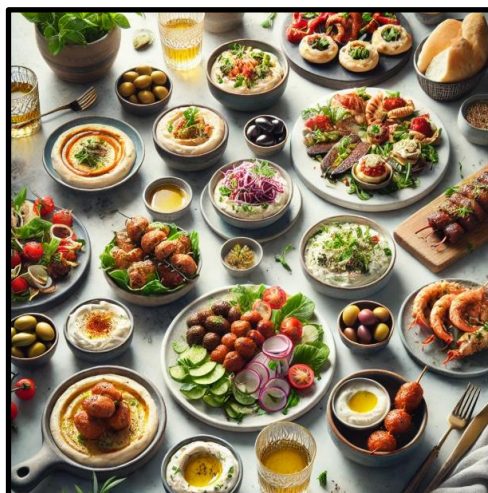
## Cheese-Based Appetizers

### Feta Saganaki

A block of feta cheese coated in sesame seeds, fried until crispy, and drizzled with honey

### Saganaki

Fried cheese (usually kefalotyri or graviera), pan-seared until golden and often flambéed with ouzo



## Main Course

---

### Greek Dishes

#### Moussaka

A layered casserole of eggplant, ground beef or lamb, and béchamel sauce, baked until golden and creamy

#### Souvlaki (Chicken or Beef)

Chicken or beef cubes (marinated) with olive oil, lemon juice, oregano, garlic, salt, and pepper

#### Pastitsio

A baked pasta dish similar to lasagna, with layers of tubular pasta, seasoned ground meat, and a creamy béchamel sauce

#### Gemista (Stuffed Vegetables)

Tomatoes, bell peppers, or zucchini stuffed with a mixture of rice, herbs, and sometimes ground meat, then baked

#### Stifado (Beef Stew)

Beef stew made with red wine, onions, tomatoes, cinnamon, and cloves (choice of rabbit +\$5)

#### Kleftiko

Slow-cooked lamb marinated with garlic, lemon, and herbs, wrapped in parchment or foil and baked until tender

#### Psari Plaki (Baked Fish)

Whole fish baked with tomatoes, onions, garlic, olive oil, and herbs

#### Kotopoulo Lemonato (Lemon Chicken)

Chicken roasted with potatoes, garlic, olive oil, and lemon juice, infused with Greek herbs

#### Soutzoukakia (Greek Meatballs)

Meatballs cooked in a rich tomato sauce, flavored with cumin, and served with rice or pasta

#### Arni me Patates (Roast Lamb with Potatoes)

A traditional dish of lamb roasted with garlic, oregano, and lemon, paired with golden roasted potatoes

#### Giouvetsi

A baked dish of lamb or beef with orzo pasta in a rich tomato sauce, often topped with grated cheese

#### Psito (Greek Roast Pork)

Slow-roasted pork seasoned with garlic, lemon, oregano, and olive oil

#### Fasolada (Bean Soup)

A hearty white bean soup cooked with tomatoes, celery, carrots, and olive oil, considered Greece's national dish

#### Bakaliaros Skordalia (Fried Cod with Garlic Sauce)

Crispy battered cod served with skordalia, a creamy garlic and potato dip



### Pasticcio Kapama

A Greek pasta and meat casserole with a spiced tomato sauce and sometimes topped with béchamel

### Gyro

Thinly sliced meat (pork, chicken, or lamb) cooked on a vertical rotisserie, served in pita bread with tzatziki, tomatoes, onions, and fries

### Briam (Vegetable Casserole)

Roasted eggplant, zucchini, potatoes, and tomatoes cooked in olive oil and herbs

### Kalamarakia Tiganita (Fried Calamari)

Lightly battered and fried squid, often served with a lemon wedge and a side of tzatziki

## Turkish Dishes

### Grilled Salmon (+\$6 per person)

Salmon fillets marinated with olive oil, lemon juice, garlic, and dill

### Adana Kebab (Spicy)

Ground lamb or beef with chili flakes, cumin, garlic, onions, parsley, and extra chili flakes

### BBQ Kanat (Chicken Wings)

Chicken wings marinated with olive oil, garlic, paprika, lemon juice, and oregano

### Padlijan Kebab

Eggplant with ground lamb or beef, garlic, onions, and parsley

### Testi Kebabı (Pottery Kebab)

A dramatic dish where meat, vegetables, and spices are slow-cooked in a sealed clay pot, which is cracked open at the table

### Tavuk Şiş (Chicken Skewers)

Marinated chicken grilled on skewers, often served with rice and salad

### Alinazik Kebab

Grilled meat served over a smoky eggplant and yogurt base, topped with melted butter and spices

### Pide (Turkish Pizza)

A boat-shaped flatbread filled with minced meat, cheese, or spinach, baked until crispy

## Hamsi

Anchovies (grilled or fried) with olive oil, lemon juice, salt, and pepper

### Afelia (choice of rabbit +\$5)

Pork cubes marinated with red wine, coriander seeds, garlic, and olive oil

## Kebabs

Adana Kebab: Spicy minced meat (usually lamb or beef) grilled on skewers

Şiş Kebab (Shish Kebab): Cubes of marinated meat (lamb, chicken, or beef) grilled on skewers

Urfa Kebab: Similar to Adana Kebab but milder in spice

## Iskender Kebab

Thinly sliced döner meat served over pita bread, topped with hot tomato sauce and melted butter, with yogurt on the side

## Manti (Turkish Dumplings)

Small dumplings filled with spiced ground meat, served with a garlic-yogurt sauce and drizzled with melted butter infused with red pepper flakes

## Köfte (Meatballs)

Grilled or fried meatballs made from minced beef or lamb mixed with onions, herbs, and spices

## Güveç (Casserole)

A slow-cooked stew made with meat, vegetables, and spices, often baked in a clay pot

### Steak (+\$5 per person)

Grilled beef steak seasoned with olive oil, garlic, salt, and pepper

### Lamb Chops (+\$5 per person)

Grilled lamb chops marinated with olive oil, rosemary, garlic, and lemon juice

### Filet Mignon (+\$10 per person)

Beef filet seasoned with olive oil, garlic, salt, and pepper

## Pilavlı Tavuk (Chicken with Rice)

Roasted or boiled chicken served with buttery rice, often seasoned with spices and sometimes mixed with chickpeas

## Börek

Layers of phyllo dough filled with meat, spinach, or cheese, then baked or fried  
Su Böreği: A soft, layered börek with cheese or meat  
Sigara Böreği: Crispy, cigar-shaped rolls filled with feta cheese and herbs

## Hünkar Beğendi (Sultan's Delight)

A creamy eggplant puree topped with tender lamb or beef stew, flavored with tomatoes and spices

## Vegetarian Base

### Vegetable Moussaka

Layers of roasted eggplant, zucchini, potatoes, and a spiced tomato-lentil sauce, topped with creamy béchamel and baked to golden perfection.

### Spanakopita Pie

A large phyllo pastry pie filled with spinach, feta, onions, and fresh dill, baked until crisp and golden.

### Vegetarian Paella

A Spanish rice dish cooked with saffron, smoked paprika, bell peppers, artichokes, peas, and green beans.

### Grilled Halloumi with Tomato and Olive Salad

Seared halloumi cheese served with a vibrant salad of cherry tomatoes, olives, and fresh basil.

### Stuffed Bell Peppers (Gemista)

Bell peppers stuffed with a mixture of rice, herbs (dill, parsley, mint), tomatoes, and pine nuts, baked in a light tomato sauce.

### Mediterranean Vegetable Tagine

A Moroccan-inspired stew of eggplant, zucchini, carrots, and chickpeas, slow-cooked with spices and served over fluffy couscous.

### Vegetable Souvlaki Platter

Grilled vegetable skewers (zucchini, peppers, mushrooms) served with lemon rice, tzatziki, and pita bread.





## Sides

---

### Vegetarian Side Dishes

#### Greek Potatoes

Potatoes, olive oil, lemon juice, oregano, garlic, chicken broth

#### Turkish Pilaf

Rice or bulgur wheat, butter, olive oil, garlic, onion, tomato paste, broth

#### Mashed Potatoes

Potatoes, butter, cream, salt, pepper

#### Turkish Bulgur

Bulgur wheat, tomato paste, onions, garlic, olive oil

#### Vegetable Sauté

Zucchini, bell peppers, onions, carrots, broccoli, olive oil, garlic, salt, pepper

#### Garlic Fries

Potatoes (cut into fries), garlic, olive oil, salt, parsley

#### Greek Rice

Jasmine rice, lemon juice, garlic, olive oil, chicken broth, green peas, carrot, turmeric

### Additional Greek Dishes

#### Horiatiki (Greek Salad)

Tomatoes, cucumbers, red onions, green peppers, Kalamata olives, feta cheese, olive oil, oregano, red wine vinegar

#### Fried Zucchini Chips (Kolokithakia Tiganita)

Thinly sliced zucchini, lightly battered and fried, served with garlic-yogurt dip

#### Spanakorizo (Spinach Rice)

Rice cooked with spinach, onions, dill, and lemon

#### Horta (Boiled Greens)

Wild greens dressed with olive oil and lemon

#### Briam (Greek Roasted Vegetables)

Eggplant, zucchini, potatoes, and tomatoes baked in olive oil and herbs

#### Skordalia

Garlic and potato dip, served with bread or vegetables

#### Tzatziki

Yogurt dip with cucumber, garlic, dill, and olive oil

#### Roasted Red Peppers with Feta

Sweet red peppers stuffed with feta cheese and baked



### Lemon Potatoes

Potatoes roasted with olive oil, garlic, oregano, and lemon juice

### Fasolakia (Braised Green Beans)

Green beans stewed with tomatoes, onions, olive oil, and herbs

### Kolokithokeftedes (Zucchini Fritters)

Zucchini fritters made with feta cheese and herbs, served with tzatziki

### Gigantes Plaki (Baked Giant Beans)

Large beans baked in tomato sauce with olive oil, garlic, and herbs

### Roasted Eggplant with Feta

Eggplant baked with olive oil, topped with feta, herbs, and lemon juice

### Oven-Baked Okra (Bamies Fournou)

Okra baked with tomatoes, olive oil, and onions

### Tomato Rice (Ntomatorizo)

Rice cooked with tomatoes, garlic, and herbs

### Pita Bread

Warm, fluffy pita bread for dipping

Roasted Cauliflower with Lemon and Garlic  
Cauliflower roasted with olive oil, garlic, lemon juice, and oregano

## Turkish Dishes

### Pilav (Turkish Rice Pilaf)

Fragrant rice cooked with butter, onions, and sometimes orzo or vermicelli

### Bulgur Pilavı (Bulgur Pilaf)

Bulgur wheat with tomatoes, peppers, onions, and spices

### Cacık (Turkish Yogurt with Cucumber)

Yogurt with grated cucumber, garlic, dill, and mint

### İmam Bayıldı (Stuffed Eggplants)

Eggplants stuffed with onions, tomatoes, garlic, and herbs, cooked in olive oil

### Patates Salatası (Turkish Potato Salad)

Boiled potatoes with olive oil, lemon juice, parsley, and onions

### Fava (Broad Bean Puree)

Broad bean puree garnished with dill

### Mevsim Salatası (Seasonal Salad)

Lettuce, tomatoes, cucumbers, carrots, and red onions dressed with olive oil and lemon

### Zeytinyağlı Taze Fasulye (Green Beans in Olive Oil)

Green beans stewed with tomatoes, onions, and olive oil

### Grilled Vegetables (Sebzeler Izgara)

Eggplant, zucchini, peppers, and tomatoes, drizzled with olive oil and lemon

### Kısır (Bulgur Salad)

Bulgur wheat with parsley, mint, tomatoes, onions, and pomegranate molasses

### Yoğurtlu Patlıcan (Eggplant with Yogurt)

Roasted eggplant topped with garlic-yogurt sauce

### Mücver (Zucchini Fritters)

Zucchini patties with eggs, herbs, and feta cheese

### Şehriyeli Pilav (Rice with Vermicelli)

Turkish rice pilaf cooked with vermicelli pasta

### Yoğurtlu Ispanak (Spinach with Yogurt)

Sautéed spinach topped with garlic-yogurt sauce

### Karışık Turşu (Pickled Vegetables)

Pickled cucumbers, carrots, cabbage, and peppers

### Tarator Sauce

Yogurt dip with tahini, garlic, and lemon

### Mercimek Çorbası (Lentil Soup)

Red lentil soup with onions, carrots, and spices



## Dessert

---

### Turkish Desserts

#### Baklava

Phyllo dough filled with walnuts, pistachios, or almonds, sweetened with honey syrup, and flavored with cinnamon. A dessert enjoyed in both Turkish and Greek cuisines

#### İrmik Helvası (Semolina Halva)

A warm, buttery semolina dessert cooked with sugar, milk, and pine nuts

#### Lokum (Turkish Delight)

Soft, chewy candies made with sugar, starch, and flavors like rosewater, lemon, or pomegranate, often with nuts like pistachios or hazelnuts

#### Dondurma (Turkish Ice Cream)

A stretchy, chewy ice cream made with mastic and salep (orchid root powder)

#### Künefe

A warm dessert made with shredded phyllo dough (kataifi) filled with melted cheese, baked until golden, and soaked in syrup

#### Ayva Tatlısı (Quince Dessert)

Poached quince halves cooked in sugar syrup, often served with clotted cream and nuts

#### Sütlaç (Rice Pudding)

A creamy rice pudding flavored with milk, sugar, and vanilla, often topped with cinnamon

#### Pestil (Fruit Leather)

A natural, chewy sweet made by drying fruit puree, typically apricots or plums

#### Revani

A semolina cake soaked in a light citrus-flavored syrup, often garnished with coconut or pistachios

#### Hoshaf (Stewed Fruit Compote)

A refreshing dessert made with dried fruits like apricots, figs, and raisins stewed in sugar syrup

#### Tulumba

Fried dough pastries, similar to churros, soaked in a sweet syrup

#### Muhallebi (Milk Pudding)

A silky-smooth milk pudding often flavored with rosewater, sometimes topped with crushed nuts

#### Ashure (Noah's Pudding)

A traditional dessert made with a mix of grains, dried fruits, nuts, and spices, often flavored with rosewater

#### Tavuk Göğsü

A unique dessert made with chicken breast blended into a creamy milk pudding, flavored with cinnamon



### Kazandibi

A caramelized milk pudding with a slightly burnt crust, giving it a unique flavor

### Güllaç

Thin layers of starch-based pastry soaked in rosewater-flavored milk, often layered with nuts and pomegranate seeds

### Şekerpare

Small, soft semolina cookies soaked in lemon-flavored syrup

### Halva (Helva)

A sweet made from semolina or tahini, cooked with sugar or honey, and flavored with nuts like almonds or pistachios. Common in both Turkish and Greek cuisines

## Greek Desserts

### Baklava

Phyllo dough filled with walnuts, pistachios, or almonds, sweetened with honey syrup, and flavored with cinnamon. A dessert enjoyed in both Turkish and Greek cuisines

### Ekmek Kataifi

A layered dessert with a base of shredded phyllo dough, topped with creamy custard and whipped cream, garnished with nuts

### Greek Yogurt with Honey and Nuts

Thick Greek yogurt topped with honey, walnuts, and optional berries

### Ravani (Semolina Cake)

A moist semolina cake soaked in citrus or rosewater syrup, often garnished with almonds or coconut

### Galaktoboureko

A rich, creamy semolina custard baked in phyllo dough and soaked in a fragrant sugar syrup

### Spoon Sweets (Glyka tou Koutaliou)

Preserved fruits or nuts like cherries or figs served in syrup, often paired with Greek yogurt

### Loukoumades

Golden, deep-fried dough balls drizzled with honey and sprinkled with cinnamon and sesame seeds. Common in both Turkish and Greek cuisines

### Fanouropita

A simple, spiced olive oil cake traditionally made in honor of Saint Fanourios

### Kataifi

Shredded phyllo dough filled with walnuts or pistachios, baked, and soaked in honey syrup, flavored with cinnamon

### Tsoureki

A sweet, braided bread flavored with mastiha and orange zest, often served during Easter

### Melomakarona

Soft, spiced cookies made with orange juice, honey, and cinnamon, often topped with walnuts

### Kourabiedes

Buttery, crumbly almond cookies dusted generously with powdered sugar

### Rizogalo (Greek Rice Pudding)

A creamy rice pudding flavored with cinnamon and sometimes orange zest

### Bougatsa

A flaky phyllo pastry filled with semolina custard or cheese, often dusted with powdered sugar and cinnamon

### Halva

A dense, sweet dessert made from semolina, sugar, and olive oil, often flavored with cinnamon and nuts. Shared between Turkish and Greek cuisines

### Moustalevria

A traditional grape must pudding made with grape juice, flour, and spices

### Portokalopita (Orange Cake)

A moist, syrupy, orange-flavored cake made with phyllo dough and yogurt

### Amygdalota

Almond cookies that are chewy on the inside and crisp on the outside

### Pasteli

A chewy or crunchy sesame and honey bar, sometimes including nuts like almonds

### Diples

Thin sheets of dough, rolled, fried, and dipped in honey syrup, then sprinkled with nuts and cinnamon

