

# TURKS AND FROGS

## TRADITIONAL RED LENTIL SOUP 8

### SHEPHERD'S SALAD

Chopped cucumbers, tomatoes, red onions, feta, red and green peppers tossed with red wine vinaigrette 13

### BABY ARUGULA SALAD

Tossed with walnuts, carrots, feta, scallions and pomegranate dressing 13

### GRILLED CALAMARI

Served over arugula and cherry tomatoes, drizzled with balsamic reduction 10

### GRILLED OCTOPUS

Served over roasted cannellini bean salad, drizzled with balsamic reduction 10

### CRACKED WHEAT PATTIES

Stuffed with ground lamb and pine nuts served on arugula with light garlic yogurt sauce 8

### PHYLLO ROLLS

Stuffed with feta cheese and herbs 8

### MINT ZUCCHINI PANCAKES

Served with light garlic yogurt sauce 8

### TURKISH MEZZES

Hummus, smoked eggplant salad, lentil patties, stuffed artichoke heart, cannellini bean salad, grape leaves, cacik, lebni, baby eggplant  
Choice of four 16  
Individual 7

## ENTREES

### CHICKEN BROCHETTE

Marinated chicken skewers served with traditional rice pilaf and arugula salad 16

Or with light garlic yogurt and tomato sauce on pita bread 20

### GRILLED LAMB BROCHETTE

Marinated lamb sirloin served with traditional rice pilaf and arugula salad 19

Or with light garlic yogurt and tomato sauce on pita bread 22

### MANTI

Tender dumplings stuffed with ground lamb and fresh mint in light garlic yogurt sauce 17

### BEEF BOURGUIGNON

Braised boneless short ribs served with creamed eggplants and micro greens 24

### MEDITERRANEAN BRANZINO

Pan seared filet of branzino served with steamed vegetables and sautéed Brussels sprouts 20

### LAMB TANDIR

Slowly roasted lamb with fresh oregano, served with traditional rice pilaf 19

### LAMB CHOPS

Pan seared lamb chops served with potato cake, sautéed Brussels sprouts and lamb jus 28