

TURKUAZ RESTAURANT

SOUP AND SALADS (ÇORBA VE SALATALAR)

**Red Lentil Soup** (Mercimek Çorbası)7

**Shepherd’s Salad** (Çoban Salatası) **Small** 9 **/** **Large** 12 **(add $3 for feta cheese)**

Finely diced tomato, cucumber, green peppers, red onions, and parsley tossed in a homemade dressing (vinegar, lemon, olive oil and salt).

**White Bean Salad** (Piyaz)9

White beans, tomatoes, red onions, red and green bell peppers, and fresh herbs mixed with homemade dressing (vinegar, lemon, olive oil and salt)

# **Green Salad** (Yeşil Salata)11

**(add $7 for chicken – add $9 for lamb)**

Baby mixed greens, romaine, sliced tomatoes, red onions, and cucumbers, tossed in a homemade dressing (vinegar, lemon, oil and salt)

COLD APPETIZERS (SOĞUK MEZELER)

**Hummus** (Humus)7

Levantine dip made from cooked, pureed chickpeas, blended with tahini, extra virgin olive oil, lemon juice, garlic, salt and spices.

**Cacık** 7

Refreshing blend of yogurt, lebne and cucumbers, seasoned with mint and dill.

**Haydari** 7

Fresh lebne yogurt, flavored with crushed walnuts, mint, dill, garlic and extra virgin olive oil.

**Eggplant Salad** (Patlıcan Salatası)8

Char-grilled, finely chopped eggplant, blended with roasted red and green bell peppers, dill, lemon juice, extra virgin olive oil, garlic and salt.

**Babaghannoush** (Babaganuş)8

Levantine dish of pureed eggplant blended with tahini, garlic, yogurt, extra virgin olive oil, lemon juice and a touch of Chef’s special spices. Eggplants are roasted over an open flame before peeling which gives the pulp its smoky taste.

**Spicy Mashed Vegetables** (Acılı Ezme)8

Blend of hand chopped onions, red & green peppers, red pepper paste, parsley, mint, walnuts mixed with a touch of spices, lemon juice and extra virgin olive oil. Excellent dip for kebabs.

**Stuffed Grape Leaves** (Zeytinyağlı Yaprak Dolması)9

Fresh & Home made

Grape leaves stuffed with onions, dill, mint, parsley, rice, pine nuts, currants, and Chef’s special herbs.

**Small Cold Appetizer Plate (5 items)** 18

**Large Cold Appetizer Plate (7 items)** 24



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HOT APPETIZERS (ARA SICAKLAR)

**Zucchini Pancakes** (Mücver)8

Pan-fried zucchini pancakes made with scallions, zucchini, yellow squash, eggs, flour and dill served with yogurt.

**Cheese Pastries** (Sigara Böreği)8

Crispy pastries stuffed with feta cheese and parsley.

**Spinach Pastries** (Ispanaklı Börek) 8

Crispy pastries stuffed with spinach, feta cheese and onions.

**Turkish Dumplings** (Mantı)10

Dumplings filled with ground beef and herbs, served in a freshly prepared tomato sauce and yogurt with a touch of garlic.

**Calamari** (Kalamar)11

Mediterranean dish. Fried squid (calamari), served with tartar sauce and/or hot tomato sauce.

**Stuffed Bulgur** (İçli Köfte)11

Traditional Central Anatolian dish made with thin layered cracked wheat (bulgur), stuffed ground lamb, onions, walnuts and fresh herbs.

**Calf’s Liver** (Arnavut Ciğeri)12

Albanian style calf’s liver sauté served with onions and seasoned with sumac.

VEGETABLE ENTREES (SEBZELİ ANA YEMEKLER)

*\*All vegetable dishes come with white rice.*

**Vegetable Casserole** (Türlü)17

Fresh vegetable medley of eggplants, potatoes, tomatoes, green beans, onions, yellow squash, zucchini, green & red peppers, garlic and carrots braised in house special sauce.

**Baby Okra** (Bamya) 17

Baby okras with green & red peppers and onions, baked in fresh tomato sauce.

SIDE ORDERS

**White Rice** (Beyaz Pilav) 4

**French Fries** (Patates Kizartmasi) 4

**Grilled Vegetables** (Izgara Sebzeler) 7

Side order of char-grilled mixed vegetables



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GRILLS (IZGARALAR)\*\*

\**All grills are served with rice and a mix of fresh carrots, red and white cabbage, seasoned with lemon juice and vinegar.*

*\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

**Chicken Adana Kebab** (Tavuk Adana)17

Char-grilled, hand chopped chicken patties seasoned with garlic and herbs.

**Chicken Shish Kebab** (Tavuk Şiş Kebap)18

Char-grilled tender cubes of chicken breast marinated in Chef’s special seasoning.

**Barbecued Meatballs** (Cızbız Köfte)18

Char-grilled lamb patties prepared with onions, parsley and herbs.

**Skewered Ground Meat** (Adana Kebap)19

Char-grilled hand-chopped lamb, seasoned with fine chopped red peppers, and onions, flavored with special herbs.

**Turkuaz Şiş** 22

Small cubes of grilled, marinated lamb, served with garnish and rice.

**Shish Kebab** (Şiş Kebap)22

Marinated cubes of lamb on skewers, char-grilled to your taste.

**Lamb Chops** (Pirzola)26

Baby lamb chops char-grilled to your taste.

**Turkuaz Grill** (Turkuaz Izgara)32

Combination of Grilled Chicken Shish, Lamb Shish, Chicken Adana and Barbecued Meatballs.

GELENEKSEL YEMEKLER (TRADITIONAL ENTREES)

**Turkish Dumplings** (Mantı)18

Dumplings filled with ground beef and herbs, served in a freshly prepared tomato sauce and yogurt with a touch of garlic.

**Stuffed Cabbage** (Etli Lahana Dolması)18

Green cabbage leaves stuffed with ground lamb, rice and fresh herbs, served with tomato sauce on top and yogurt on the side.

**Baby Okra with Lamb** (Etli Bamya)20

Baby okra braised in tomato sauce, served together with lamb.

**Vegetable Casserole with Lamb** (Etli Türlü)20

Fresh vegetable medley of eggplants, potatoes, tomatoes, green beans, onions, yellow squash, zucchini, green & red peppers, garlic and carrots braised in house special sauce and served together with lamb.

**Sultan’s Delight with Chicken or Lamb** (Hünkar Beğendi)20

A classical Istanbul dish made with a choice of chicken or lamb chunks served on smoked eggplant puree blended with kashkaval cheese and herbs.



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FISH AND SEAFOOD (BALIKLAR VE DENİZ ÜRÜNLERİ)

**Shrimp Casserole** (Karides Güveç) 21

Jumbo shrimp baked in tomato sauce with garlic, fresh herbs and fresh vegetables, topped with kashkaval cheese.

**Shrimp Shish Kebab** (Karides Şiş Kebap)21

Char-grilled jumbo shrimps served with mixed greens.

**Grilled Salmon** (Somon Izgara) 22

Char-grilled filet of salmon, seasoned with herbs and lemon juice, served with mixed greens.

**Fish Kebab in Vine Leaves** (Balik Kebabi) 22

Char-grilled filet of salmon, marinated with a special sauce, seasoned with herbs and lemon juice, wrapped in vine leaves.

**Bronzino** (Levrek)26

Mediterranean seabass, char-grilled and served with green salad and steamed potatoes.

DESSERTS (TATLILAR)

**Baklava** 6

**Milk Custard** (Kazandibi)6

**Rice Pudding** (Sütlaç)6

**Pistachio Pudding** (Antep Fıstıklı Muhallebi)7