

Appetizers

HUMMUS [V-G] 12

Mashed chickpeas seasoned with tahini, and garlic.

CACIK [V-G] 12

Yogurt, cucumber, fresh mint and garlic.

EGGPLANT with TOMATO SAUCE [V-G] 13

Fried eggplant topped with tomatoes, garlic, and bell peppers.

BABAGANOUSH [V-G] 12

Grilled eggplant purée, garlic, tahini and yogurt.

DOLMA [V-G] 14.95

Grape leaves stuffed with rice pilaf, currant, and pine nuts.

PIYAZ [V-G] 14

White beans, red onion, red & green bell pepper, parsley and extra virgin olive oil.

MUHAMMARA [V] 12

Spicy dip made of walnuts, red bell peppers, mozzarella cheese and pomegranate molasses.

TABBOULEH [V] 12

Cracked wheat with tomato, parsley, red onion, red & green bell pepper, lemon juice & extra virgin olive oil.

TENDERLOIN ROBESPIERRE 20

Thin sliced beef tenderloin baked with rosemary, sage leaves, soy sauce and olive oil. served with arugula and parmesan cheese.

COMBO APPETIZER FOR TWO PERSON [V] 29.95

Cacik, hummus, piyaz, eggplant with tomato sauce, tabbouleh and dolma.

Soup & Salad

RED LENTIL SOUP [V] 12

BEET SALAD [V-G] 14

Beet & arugula with goat cheese, pomegranate juice, extra virgin olive oil.

VILLAGE SALAD [G] 14

Lettuce, tomato, cucumber, olives, red onion, feta cheese, lemon juice.

ANATOLIAN SALAD [V-G] 14

Spring mix, goat cheese, tomato, mint, cucumber.

SHEPHERD'S SALAD [V-G] 15

Diced tomato, cucumber, red onion, red & green bell pepper.

You can customize your salad by adding.

Chicken 12 Lamb 13 Salmon 15

Hot Appetizers

CALAMARI 18

Fried calamari rings served with garlic and pine nut sauce.

ICLI KOFTE 14

Deep-fried bulgur balls filled with seasoned minced meat, walnuts, pistachio, and semolina.

SIGARA BOREGI [V] 14

Deep-fried cigar-shaped filo dough, stuffed with feta cheese, and parsley.

FALAFEL PLATE [V] 16.95

Garbanzo beans, parsley, onion, garlic, deep fried with salad and humus.

Wraps

DONER WRAP 18.95

Slices of rotisserie-cooked layered lamb and beef, wrapped in flatbread and lettuce, smeared in house sauce, and served with house fries.

CHICKEN ADANA WRAP 18.95

Chopped chicken mixed with red pepper and garlic mounted on a wide iron skewer, then char-grilled served, served with house fries.

ADANA KEBAB WRAP 18.85

Hand-minced lamb mixed with red pepper, then char-grilled and served with house fries.

VEGGIE WRAP [V] 17.95

Deep fried falafels wrapped in a Hummus-smeared flatbread and house fries.

Entrées

*For gluten free option please ask server to remove pita from your dish.

*CHEF'S SPECIAL KOFTE 24.95

Grilled ground lamb and beef patties. served with rice pilaf, house salad, tomato and bell pepper.

*CHICKEN ADANA KEBAB 22.95

Chopped and seasoned grilled chicken served with rice pilaf, house salad, tomato and bell pepper.

*CHICKEN SHISH KEBAB 22.95

Grilled marinated cubes of chicken served with rice pilaf, house salad, tomato and bell pepper.

*MIXED GRILL 33.95

Kofte, Chicken & Lamb Shish, Doner, served with rice pilaf, house salad, tomato and bell pepper.

*ADANA KEBAB 25.95

Grilled hand-minced lamb served with rice pilaf, house salad, tomato and bell pepper.

*LAMB SHISH KEBAB 24.95

Marinated cubes of tender lamb grilled on a skewer served with rice pilaf, house salad, tomato and bell pepper.

*DONER KEBAB 24.95

Slices of rotisserie-cooked layered lamb and beef served with rice pilaf, house salad, tomato and bell pepper.

*RIBEYE SISH 31.95

Tender marinated ribeye cubes, topped with Worcestershire mushroom, green onion sauce served with fires.

MANTI 23.95

Tiny dumplings stuffed with minced beef topped with melted brown herb butter and garlic yogurt sauce.

ALEXANDER'S FAVORITE (Iskender) 26.95

Slices of layered ground lamb and ground beef served over cubes of pita bread in a bed of tomato sauce and yogurt, topped with sizzling butter.

MOUSSAKA 26.95

Baked casserole with minced lamb and beef, eggplant, onion, zucchini, red bell peppers, and tomatoes, topped with Kasar cheese and served with rice pilaf.

GRILLED SALMON [G] 26.95

Grilled salmon served with lemon butter sous, rice pilaf, house salad, tomato and bell pepper.

BRANZINO [G] 31.95

Grilled whole sea bass served with house salad.

LAMB SAUTED [G] 26.95

Fresh cubed lamb, sauteed together with tomatoes, peppers, onions and served with rice pilaf.

KARNIYARIK [G] 26.95

Eggplant stuffed with ground beef, tomatoes, onion, pine nuts and herbs served with rice pilaf.

VEGGIE MOUSSAKA [V] 25.95

Baked casserole with eggplant, mushrooms, zucchini, potatoes, and tomatoes, topped with Kasar cheese and served with rice pilaf.

TURLU [V-G] 25.95

Stewed tomatoes, eggplant, potatoes, bell peppers, green beans and onion served with rice pilaf.

STUFFED EGGPLANT [V-G] 25.95

Eggplant stuffed with tomato, onion, herbs, extra virgin olive oil, served with rice pilaf.

Gides

House-Made Rice Pilaf 5.95

Shredded Feta 5.95

Mediterranean Olives 6.95

Yogurt 5.95

French fries 10.95

Sauteed Veggies 6.95

V – Vegetarian G – Gluten free  - Vegan

Important Information For Our Valued Customer

Some of our dishes are served with, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have any food allergies or specific dietary concerns, please inform your server before placing your order to ensure your safety and utmost enjoyment. Your well-being is our top priority! 20% gratuity will be added for parties of 6 or more. If you use a credit card we will charge an additional 3%.

Anatolian Kitchen reserves the right to refuse service to anyone.