

Appetizers

- HUMMUS [V-G] 14**

Mashed chickpeas seasoned with tahini, and garlic.
- CACIK [V-G] 14**

Yogurt, cucumber, fresh mint and garlic.
- EZME [V-G] 15**

Chopped tomatoes, peppers, parsley, walnut, onions, and cucumber blended with pomegranate molasses and extra virgin olive oil.
- BABAGANOUSH [V-G] 15**

Grilled eggplant purée, garlic, tahini and yogurt.
- DOLMA [V-G] 15**

Grape leaves stuffed with rice pilaf, yogurt , tomato sauce, currant, and pine nuts.
- PIYAZ [V-G] 14**

White beans, red onion, red & green bell pepper, parsley and extra virgin olive oil.
- MUHAMMARA [V] 14**

Spicy dip made of walnuts, red bell peppers, mozzarella cheese and pomegranate molasses.
- KOPUOGLU [V] 16**

Oven roasted eggplant and peppers with tomato sauce, served over homemade strained garlic yogurt
- COMBO APPETIZER FOR TWO PERSON [V] 32.95**

Cacik, hummus, piyaz, ezme, babaganoush and dolma.

Goup & Salad

- RED LENTIL SOUP [V] 12**
- BEET SALAD [V-G] 15**

Beet & arugula with goat cheese, walnut, mandarin, pomegranate juice, extra virgin olive oil.
- ANATOLIAN SALAD [V-G] 15**

Spring mix, goat cheese, tomato, mint, carrot, cucumber.
- SHEPHERD’S SALAD [V-G] 15**

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

Hot Appetizers

- TENDERLOIN ROBESPIERRE 22**

Thin sliced beef tenderloin baked with rosemary, sage leaves, soy sauce and olive oil. served with arugula and parmesan cheese.
- CALAMARI 18**

Fried calamari rings served with garlic and tarator sauce.
- ICLI KOFTE 15**

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.

Gides

- House-Made Rice Pilaf 5.95**

Shredded Feta 5.95

Mediterranean Olives 6.95
- Yogurt 5.95**

French fries 10.95

Sauteed Veggies 8.95

Entrées

- *CHEF’S SPECIAL KOFTE 28.95**

Grilled ground lamb and beef patties served with rice pilaf, Turkish garden salad, tomato and bell pepper.
- *CHICKEN ADANA KEBAB 26.95**

Chopped and seasoned grilled chicken served with rice pilaf, Turkish garden salad, tomato and bell pepper.
- *CHICKEN SHISH KEBAB 27.95**

Grilled marinated cubes of chicken served with rice pilaf, Turkish garden salad, tomato and bell pepper.
- *COMBO GRILL 38.95**

Kofte, Chicken Adana & Lamb Shish, Doner, served with rice pilaf, Turkish garden salad, tomato and bell pepper.
- *ADANA KEBAB 29.95**

Grilled hand-minced lamb served with rice pilaf, Turkish garden salad, tomato and bell pepper.
- *LAMB SHISH KEBAB 30.95**

Marinated cubes of tender lamb grilled on a skewer served with rice pilaf, Turkish garden salad, tomato and bell pepper.
- *DONER KEBAB 29.95**

Slices of rotisserie-cooked layered lamb and beef served with rice pilaf, Turkish garden salad, tomato and bell pepper.
- *RIBEYE SHISH 36.95**

Tender marinated ribeye cubes, topped with Worcestershire mushroom and fresh green onion sauce served with sauteed veggie.
- MANTI 27.95**

Tiny dumplings stuffed with minced beef topped with melted brown herb butter and garlic yogurt sauce.
- ALEXANDER’S FAVORITE (Iskender) 32.95**

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 29.95**

Baked casserole with minced lamb, beef, eggplant, onion, zucchini, red bell peppers, and tomatoes, topped with Kasar cheese and served with rice pilaf.
- GRILLED SALMON [G] 34.95**

Grilled salmon served with lemon butter sous, eggplant pure , house salad, tomato and bell pepper.
- BRANZINO [G] 39.95**

Grilled whole sea bass served with house salad and grill potato.
- KARNIYARIK [G] 28.95**

Eggplant stuffed with ground beef, tomatoes, onion, pine nuts and herbs served with rice pilaf.
- VEGGIE MOUSSAKA [V] 27.95**

Baked casserole with eggplant, mushrooms, zucchini, potatoes, and tomatoes, topped with Kasar cheese and served with rice pilaf.
- STUFFED EGGPLANT [V-G] 27.95**

Fresh carrots, green peas, red and green bell peppers, onions, and garlic, sautéed with Mediterranean herbs.
- *For gluten free option please ask server to remove pita from your dish.*



V – Vegetarian G – Gluten free

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. A 3% Living Wage Surcharge will be added to all purchases in an effort to help sustain our business.

Anatolian Kitchen reserves the right to refuse service to anyone.