

## WELCOME TO EZME

Our culinary inspiration is Turkish Home-Made Cuisine, specializing in healthy tapas-sized dishes for every taste palette

## With our homemade Bread

### Vegan Ezme ♥♠

Finely chopped fresh tomatoes, red peppers and onions with olive oil and crushed red pepper \$5.95

### Vegan Humus ♥♦♦

Chickpeas & tahini paste seasoned with garlic and olive oil. \$6.45

### Vegan Babaganush ♥♦♦

Grilled eggplant, tahini paste seasoned with garlic and red pepper sauce. \$6.95

### Vegan Muhammara ♠

Roasted red pepper spread with walnuts, olive oil, lemon juice, garlic \$7.95

## Soups

### Mercimek Çorbasi ♦

Aromatic red lentil soup. \$6.45

### Cacık ♥♦

Cold yogurt soup with cucumbers, dill and garlic. \$6.45

## Garden

### Vegan Yeşil Salata ♥♦♦

Mixed greens served with fresh mozzarella cheese, cherry tomatoes, cucumbers, asparagus and our famous fresh basil-vinaigrette dressing \$8.45

### Vegan Çoban Salatası ♥♦♦

Shepard's salad; Diced fresh cucumbers, tomatoes, onion and green peppers, dressed with olive oil, parsley and pomegranate-lemon juice. \$7.95

### Baked Humus ♥♦

Chickpeas & tahini paste seasoned with garlic oven baked with shredded mozzarella \$7.45

### Mücver ♦

Savory zucchini pancakes served with romesco reduction and side Turkish yogurt. \$6.45

### Vegan Dolma ♠

Grape leaves stuffed with caramelized onions, rice, pine nuts and cooked on gentle fire. \$6.45

### Sigara Böreği ♦

Turkey's popular cigar-shaped pastry stuffed with feta cheese, parsley and dill. \$5.95

### Sebze Beğendi ♦

Veggie kebab; Grilled mushrooms, zucchinis, green peppers, red peppers and tomatoes, served on eggplant and gruyere cheese puree \$8.45

### Hellim Peynir ♥♦

Charcoal Grilled Cypriot cheese with basil vinegar reduction \$8.45

## Sea

### Octopus ♥♦♦

Grilled baby octopus, with tomatoes & pickle salad \$9.95

### Somon Kanepe ♦

Smoked salmon served on a bruschetta with feta cheese, ezme and basil tomato sauce. \$7.95

### Karides Kebap ♥♦♦

Seasoned grilled shrimp served with cocktail sauce. \$9.95

### Somon Kebap ♥♦

Grilled fresh salmon skewers served with spinach puree and mashed potatoes. \$9.95

### Levrek ♥

Fresh grilled filet of bronzini \$12.95

### Karides Guvec ♥♦

East Mediterranean style stew prepared with shrimp, tomato, garlic and cheese \$9.95

### Deniz Tarağı ♦

Sautéed scallops with eggplant puree, gruyere cheese and roasted red pepper sauce. \$11.95

### Karisik Deniz Urunleri

Selection of Chef's sea food plate

\$27.95 for two \$ 45.95

# Land

## Külbastı

*Marinated boneless chunks of lamb  
grilled on low heat served over warm lavash and  
ezme salad \$9.95*

## Fistikli Adana Kebab ♠

*Grilled ground lamb and beef, pistachios on a  
skewer served with ezme salad. \$8.45*

## Hünkar Beğendi ♦

*Traditional Turkish braised madalio filet mignon  
served on a grilled tomato and eggplant puree  
with gruyere cheese. \$12.95*

## Içli Patates Köfte

*Potato shells stuffed with ground, beef, parsley,  
and walnuts, served with strained yogurt. \$7.45*

## Köfte ♥♦♠

*Grilled Turkish-style beef and lamb meatballs, mix  
with kasar cheese seasoned with herbs \$7.95*

## Kuzu Pirzola ♦

*Grilled rack of lamb with port wine sauce and  
mashed potatoes. \$13.95*

## Dürüm Adana ♦

*Spicy grilled ground lamb and beef wrap cooked  
on a skewer served with cacik sauce \$9.45*

## Erikli Şiş Kebab ♥♦

*Grilled, seasoned tender lamb and plum on a  
skewer. \$9.95*

## Tavuk Kebab ♥♦

*Marinated grilled chicken breast with pearl onions  
on a skewer, served with fresh tomato relish \$7.95*

## Biftek ♥♦♠

*4-oz filet mignon topped with sautéed onions and  
mushrooms and port wine sauce \$13.95*

## Karışık Et

*For meat lovers, combination of Chef's choice of  
mix meat selection*

*\$25.95 for two \$ 39.95*

# Sides

*Asparagus, rice, mash potatoes \$ 3.95*

# Tasting Menus

*For those, who are new to the Turkish Cuisine  
please try one of our tasting menus to experience  
a wide selection of Turkish food*

## The Family Tasting Menu

*For party of four or more*

*Try 11 of our most popular dishes with the family  
tasting menu. This menu is ordered as a table.*

*\$35 per person*

*Turkish wine flight red or white*

*\$15 per person with the tasting menu*

## The Chef's Tasting Menu

*The chef's tasting menu is ordered as a table and  
we provide a serving six course of chef's  
specialty dishes*

*\$50 per person*

*Wine Pairing \$30 per person*

## To Be Ordered by the Entire Table

*Please inform your server of any dietary  
restrictions*

*Enjoy the food, wine, and life to the fullest day  
and night*

*♥=Gluten Free, ♦=Nut Free, ♠=Dairy free*

*According to the Department of Health consuming  
undercooked meat may cause food borne illness*

*20% gratuity may be added to parties of five*