

Ezme Lunch Menu

Sandwiches

(All sandwiches come with a salad)

Köfte Sandwich

Grilled Turkish-style beef and lamb meatballs, mixed with kasar cheese and onions \$8.95

Kulbasti Sandwich

Grilled marinated chunks of lamb with ezme, and mesculine greens. \$9.95

Somon Sandwich

Grilled fresh salmon, with spinach-basil sauce, tomatoes and spinach \$9.95

Tavuk Sandwich

Grilled chicken breast, tomatoes, avocado, and muhammara. \$8.45

Mucver Sandwich

Traditional pan-fried savory zucchini pancakes with humus, pickles, tomatoes and mesculine greens \$7.95

Salads

Yeşil Salata ♥

Mixed greens served with fresh tulum cheese, cherry tomatoes, cucumbers, asparagus walnuts, raisins 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

Ispanak Salatası ♥

Spinach salad with goat cheese, mix berries, pineapple, raisin, sesame and pinenuts \$10.45

Add

Chicken \$4.00, Kofte \$5.00,

Shrimp \$6.00, Somon \$6.00

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

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 Patlican Ezme ♥♦♦

Grilled eggplants mixed with onions and peppers, dressed with lemon juice and olive oil. \$6.45

Vegan Muhammara ♦♠

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

Soup

Ezo Gelin ♦

Aromatic red lentil soup with bulgur \$6.45

Cacik ♥♦

Gold yogurt soup with cucumber, dill and garlic \$6.45

Garden

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

Somon Kanepe ♦

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

Karides Kebab ♥

Seasoned grilled shrimp served with cocktail sauce. \$9.95

Somon Kebab ♦

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

Karides Guvec ♥♦

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

Land

Külbasti ♦

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 with pine nuts on a skewer served with humus. \$8.45

Hünkar Beğendi ♦

Traditional Turkish braised madalion filet mignon served with eggplant puree and gruyere cheese. \$12.95

Köfte ♦

Grilled Turkish-style beef and lamb meatballs, mixed with kasar cheese and onions \$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 served with Ottoman Rice \$9.95

Tavuk Kebab ♦

Marinated grilled chicken breast with pearl onions on a skewer, served with muhammara \$7.95

Tavuk Köfte ♦

Chicken meatballs with grilled tomato, sautéed spinach, mushrooms and onions. \$9.95

Biftek ♦♠

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

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