

**TAKSİM**

*Restaurerit*



# MENU

*Turkish & Lebanese Cuisine*







# SALAD



## **Tabbouleh Salad** \$14.90

Tabbouleh Salad: A refreshing mix of finely chopped parsley, mint, tomatoes, onions, and bulgur, dressed with fresh lemon juice and olive oil. A light and zesty Lebanese favorite.



## **Fattoush Salad** \$14.90

A fresh and tangy Middle Eastern salad featuring crisp lettuce, tomatoes, cucumbers, radishes, and crunchy pita chips, tossed in a zesty lemon-sumac dressing with a hint of mint. Refreshing and full of flavor.



## **Beetroot Salad** \$15.90

A vibrant and nutritious salad featuring roasted or boiled beets, mixed greens, and tangy goat cheese, tossed with walnuts and a light vinaigrette. A perfect balance of earthy sweetness and crunch.







# SALAD



## **Arabic Salad** \$14.90

A fresh and simple salad made with finely chopped tomatoes, cucumbers, onions, and parsley, tossed with olive oil, lemon juice, and a hint of salt. Light, refreshing, and a perfect side to complement any Middle Eastern meal.



## **Fateh Salad** \$14.90

A classic Mediterranean dish made with juicy tomatoes, cucumbers, red onions, Kalamata olives, and creamy feta cheese, all tossed in a simple dressing of olive oil, oregano, and lemon juice. Fresh, flavorful, and perfect for a light, healthy meal.



## **Chicken Salad** \$15.90

A hearty and delicious salad featuring tender, grilled or roasted chicken breast, mixed greens, fresh vegetables like tomatoes and cucumbers, and often topped with avocado or boiled eggs. Finished with a light vinaigrette or creamy dressing, it's a perfect blend of protein and crunch.







# COLD MEZZA



## Mezza Platter \$ 32.90

A delightful assortment of Mediterranean appetizers, including hummus, baba ghanoush, tabbouleh, falafel, stuffed grape leaves, and fresh pita bread. A perfect way to sample a variety of vibrant flavors and textures.



## Humus \$ 13.90

A smooth and creamy blend of chickpeas, tahini, lemon juice, and garlic, served with warm pita bread for dipping. A classic Middle Eastern favorite, perfect for sharing or as a flavorful appetizer.



## Humus Lamb \$ 22.90

## Humus Chicken \$ 20.90

Creamy hummus topped with tender, spiced lamb, creating a rich and savory combination. Served with warm pita bread, this dish blends the smooth texture of hummus with the bold flavors of seasoned lamb, perfect for a satisfying appetizer or meal.







# COLD MEZZA



## Warak' enah \$13.90

Stuffed grape leaves with rice, meat, and spices, slow-cooked to perfection.



## Baba Ghanoush \$13.90

Smoky roasted eggplant dip blended with tahini, garlic, lemon, and olive oil.



## Labneh \$13.90

Creamy strained yogurt, rich and tangy, served with olive oil and herbs.



## Mutabal \$13.90

A creamy dip made from roasted eggplant, blended with tahini, garlic, lemon juice, and olive oil.





# HOT MEZZA



## Falafel \$16.90

Crispy, deep-fried balls made from ground chickpeas, herbs, and spices. Served with pita bread, fresh veggies, and tahini or hummus. A popular Middle Eastern vegetarian dish.

## Chese Rolls \$16.90

Crisp, golden rolls filled with a blend of creamy cheese, wrapped in thin pastry and fried or baked to perfection. A savory, melt-in-your-mouth appetizer.



## KIBBE \$18.90

**Moussaka Vegetable** \$18.90

**Moussaka Chicken** \$21.90

**Moussaka Lamb** \$23.90

Layers of tender Vegetable, eggplant, and creamy béchamel sauce, baked until golden.





# HOT MEZZA



## Grilled Halloumi Cheese \$ 18.90

Golden, crispy halloumi cheese, grilled to perfection with a soft, salty bite.



## Ful Mudammas \$ 13.90

Stewed fava beans seasoned with olive oil, garlic, lemon, and spices.



## Shakshuka \$ 15.90

Poached eggs in a spiced tomato and pepper sauce, topped with fresh herbs.







# MANAQISH



**za'atar manaqish** \$ 17.90

**Laham b'Ajeen** \$ 23.90

**Cheese & Za'atar** \$ 20.90

**Vegitable manaqish** \$ 18.90







# PIDE



**Lamb Pide** \$ 28.90

**Chicken Pide** \$ 25.90

**Paproni Pide** \$ 22.90

**Chese Pide** \$ 20.90

**Lavash** \$ 6.90

**Bitu Bread** \$ 3.90







# LAMB GRILL



## Lamb Kofta \$ 31.90

Grilled spiced lamb skewers, seasoned with cumin, garlic, and fresh herbs. Served with a side of flatbread and creamy tahini.



## Lamb Chops \$ 36.90

Grilled spiced lamb skewers, seasoned with cumin, garlic, and fresh herbs. Served with a side of flatbread and creamy tahini.



## Iskender Kebab \$ 32.90

Thinly sliced lamb doner, served over pita bread, topped with hot tomato sauce and melted butter. Traditionally accompanied by yogurt on the side. A rich, hearty Turkish dish.

## Beyti Kebab \$ 27.90

Char-grilled minced lamb seasoned with spices, wrapped in lavash bread, and served with yogurt and tomato sauce. A flavorful Turkish classic.







# CHICKEN GRIL



## Chicken Kofta \$28.90

Spicy, minced chicken kebab seasoned with chili flakes and garlic, skewered and grilled over an open flame. Served with flatbread and grilled vegetables.



## Shish Tawook \$27.90

Spicy, minced chicken kebab seasoned with chili flakes and garlic, skewered and grilled over an open flame. Served with flatbread and grilled vegetables.



## Chicken Wings \$24.90

Marinated chicken wings, infused with Middle Eastern spices, grilled to perfection and served over fragrant basmati rice. Often accompanied by a side of garlic sauce or tahini.





# MANDI



## Lamb Mandi \$32.90

Chicken mandi is a flavorful Middle Eastern dish where chicken is cooked with spiced rice, tomatoes, and a blend of aromatic spices such as saffron and cumin. It's typically garnished with fried onions, nuts, and fresh herbs, and often served with a side of yogurt or salad.



## Chicken Mandi \$28.90

Lamb mandi is a traditional Middle Eastern dish featuring tender, spiced lamb slow-cooked with rice, tomatoes, and aromatic spices like saffron and cumin. It's often garnished with fried onions, nuts, and fresh herbs.







## MIX GRILL



## MIX GRILL

A selection of grilled meats, including kebabs, lamb chops, and chicken, served with rice, vegetables, and a side of tangy sauces.

( FOR 2 PERSONS ) **\$ 58.90**

( FOR 4 PERSONS ) **\$ 120.90**

( FOR 6 PERSONS ) **\$ 185.90**







# TAGGINE



Chicken and Lamb Taggine is a flavorful Moroccan stew made by simmering chicken and lamb with spices such as cumin, paprika, ginger, and cinnamon. The slow-cooking method blends the meats with vegetables, dried fruits like apricots, and preserved lemons for a balance of sweet and savory flavors. Often garnished with fresh herbs and served over couscous, it's a hearty, aromatic dish that embodies traditional North African cuisine.

**Chicken Taggine**      \$ 32.90

**Lamb Taggine**      \$ 34.90

**Bamaya Taggine**      \$ 28.90

**Mix Veg Taggine**      \$ 28.90







# SEAFOOD



## **Shellout Seafood Platter \$ 85.90**

A flavorful seafood boil featuring shrimp, crab, clams, and mussels, tossed in a rich, spiced garlic butter sauce. Served with corn,



## **Grilled Prawns \$ 43.90**

Juicy, marinated tiger prawns, perfectly grilled and served with a zesty lemon-garlic butter sauce.

## **Fried Prawns \$ 41.90**

Crispy, golden-fried prawns served with a tangy dipping sauce for a satisfying crunch in every bite.







# SEAFOOD



## Grilled Sea Bass \$38.90

Tender, flaky sea bass grilled to perfection, finished with a drizzle of lemon-herb butter.



## Grilled Sengari Fish \$38.90

Delicately grilled sengari fish with a smoky char, complemented by a tangy citrus and herb marinade.

## Seafood Soup \$18.90

A hearty broth brimming with shrimp, mussels, clams, and tender fish, infused with fresh herbs, garlic, and a touch of spice.







# SHAWARMA



<b>Falafel Warp</b>	<b>\$ 16.90</b>
<b>lamb Shawarma</b>	<b>\$ 20.90</b>
<b>Chicken Shawarma</b>	<b>\$ 16.90</b>
<b>Haloumi Cheese</b>	<b>\$ 19.90</b>
<b>Shawarma Salad</b>	<b>\$ 22.90</b>
<b>Shik Shack Shok</b>	<b>\$ 22.90</b>

<b>French Fries</b>	<b>\$ 08.90</b>
<b>French Fries</b>	<b>\$ 12.90</b>







## DESSERT



### ***RICE PUDDING*** \$14.90

A creamy and comforting dessert made from slow-cooked rice, milk, and sugar, often flavored with cinnamon or vanilla. It's rich, smooth, and perfectly sweet, offering a timeless taste of home.

### ***KUNAF A*** \$15.90

### ***KUNAF A icecream*** \$20.90

A traditional Middle Eastern dessert made with layers of shredded phyllo dough, filled with sweet cheese or cream, and soaked in a fragrant sugar syrup. It's crispy, gooey, and irresistibly sweet.

### ***BAKLAVA (Carrot Ice Cream)*** \$18.90

A rich, flaky pastry made of layers of buttery phyllo dough, filled with chopped nuts, and drenched in a spiced honey syrup. A perfect balance of crunch and sweetness.







# HOT DRINKS



**Turkish teapot with mint**

**\$ 15.90**

**Turkish Black Tea**

**\$ 6.50**

**Turkish Coffee**

**\$ 6.50**

**Esspresso**

**\$ 6.50**

**Capachino**

**\$ 6.90**

**Latte coffee**

**\$ 6.50**







# FRESH JUICE

Orange Juice	\$ 8.90
Apple Juice	\$ 8.90
Watermelon Juice	\$ 8.90
Mango Juice	\$ 8.90
Lemonade Mintg	\$ 8.90
Strawberry Juice	\$ 8.90
Carrot Juice	\$ 8.90
Avocado Juice	\$ 12.90

## Turkish Soda

Apple	\$ 6.00
Peach	\$ 6.00
Lamonade	\$ 6.00
Strawberry	\$ 6.00
pomegranate	\$ 6.00
Orange	\$ 6.00



## Turkish Beverages

Turkish Ayran	\$ 9.90
Strawberry Ayran	\$ 11.90
Mango Ayran	\$ 11.90

## Cold Drinks

Ice Mint Tea	\$ 7.90
Ice Lemon Tea	\$ 7.90
Ice Apple Tea	\$ 9.90
Mineral Water	\$ 3.90
Soft Drinks	\$ 4.00

