





APPETIZER

SOUP OF THE DAY - GUNUN CORBASI	4.50
HUMUS Mashed chick peas and tahini seasoned with cumin and garlic.	5.50
BARBUNYA PILAKI Turkish red beans, potato and carrots cooked with lemon and olive oil.	5.50
TARAMA SALAD Fish roe whipped with extra-virgin olive oil and lemon.	5.50
CACIK Home-made yogurt and cucumber seasoned with garlic and mint.	4.50
CIRCASSIAN CHICKEN - CERKES TAVUGU Shredded chicken breast in a walnut and garlic sauce.	7.50
AIR-DRIED BEEF CURED WITH CUMIN - KAGITTA PASTIRMA Air-dried, cured beef filet mignon cut very thin and char-grilled with Tomato and fresh herbs in parchment paper.	8.50
FISH CAKES - BALIK KOFTESI Fresh chunks of fish of the day seasoned with fresh parsley and kasseri cheese, pan-fried till golden brown.	6.50
CHAR-GRILLED SARDINES - ASMA-YAPRAGINDA SARDALYA Fresh Portuguese sardines wrapped in grape leaves and char-grilled. Dressed with lemon and olive oil.	7.50
CHAR-GRILLED OCTOPUS - AHTAPOT SALATASI Char-grilled fresh octopus, tomato and red onion tossed with Extra-virgin olive oil and vine vinegar.	8.50
CHEESE AND SPINACH PIE - SIGARA BOREGI Home-made fresh filo dough stuffed with sautéed spinach and feta cheese, Then lightly pan fried.	5.50
EGGPLANT SALAD - PATLICAN SALATASI Wood smoked Holland baby eggplant puree with red onion, parsley and garlic; Tossed with lemon and extra-virgin olive oil.	6.50
CHAR-GRILLED QUAIL - BILDIRCIN IZGARA Char-grilled quail served over rice baked with currants, pine-nuts and dill.	7.00
STUFFED BABY EGPLANT - IMAM BAYILDI Stuffed baby Holland Eggplant with toasted pine-nuts and shallots, Served with tomato, parsley, extra-virgin olive oil.	6.50
STUFFED GRAPE LEAVES - YALANCI DOLMA Stuffed Grape Leaves; with rice, raisin, toasted pine-nuts and flavored with dill.	6.50
Steamed Stuffed Wheat-Balls - icli KOFTE Steamed stuffed Wheat-Balls; with walnut, hand-chop meat, parsley, shallot served with tomato, red onion, parsley, extra-virgin olive oil, lemon juice, dill sauce.	6.50

SALADS

TURKISH SALAD - COBAN SALATASI Chopped tomato, cucumber, Red and green pepper, radicchio and onion; tossed with lemon, vinegar And Extra-virgin olive oil.	6.50
ARUGULA SALAD - ROKA SALATASI Fresh Baby arugula tossed with lemon and extra-virgin olive oil.	6.50
MIX GREEN SALAD - YESIL SALATA Green and red Leaf lettuce, radicchio, roasted red peppers and arugula tossed with lemon and Extra-virgin olive oil.	6.50

DERVISH

Specials

APPETIZER

PASTIRMALI MANTARLI MUSKA BOREGI 7.50

Lightly sautéed stuffed triangular filo dough with caramelized onions, Peppers, snow mushrooms and air dried beef.

KALAMAR TAVA 7.50

Sautéed Calamari Lightly floured east-coast calamari
Sautéed and served with traditional Dervish Tartar Sauce.

ARNAVUT CIGERI 6.50

Sautéed Calves Liver; served with romaine, lettuce,
Sweet red onions with Turkish spices.

DERVISH GRILL SHRIMP 7.50

Smoked grill shrimp, served with stuffed fresh plumb tomato,
With eggplant salad, beets, tossed with parsley vinaigrette

ENTRÉE

IZGARA SARDALYA 17.50

Grilled Sardines. Filet of fresh sardines garnished with a mixed salad of arugula, carrot, radish, celery, and fresh beets, with parsley oil.

TURKISH FINGER RAVIOLI- MANTI 13.50

Stuffed With Sauted Spinach and leeks or Wild Mushroom & scallions
Or Hand chopped ground beef

ISTIM KEBAB 16.50

Braised boneless lamb shank wrapped over eggplant,
served with rice, roasted tomato and peppers.

ISKENDER KEBAB 14.50

Vertically grilled very thin slices of lamb, served over pita bread
with yogurt and garlic sauce.

DONER KEBAB (Avaliable only lunch) 13.50

Vertically grilled very thin slices of lamb, served over rice pilaf

ADANA KEBAB 13.50

Spicy hand diced lamb and beef mixed with onions, red pepper and
garlic, flavored with cumin then char-grilled on a skewer, served with
bulgur pilaf over pita bread.

CHICKEN ADANA KEBAB 13.50

Hand Chopped Chicken meat, seasoned with spicy red pepper, onion,
and garlic. Flavored with cumin than char-grilled on a skewer, served
with bulgur pilaf over pita bread.

CHAR-GRILLED DORADE - IZMIR CUPRA 17.50

Fresh whole Dorade char-grilled and served with mix green salad
beets and onions.

DESSERT

CILEK SOSLU FIRINDA ARMUT 6.00

Pouched Pear dipped on crushed East Anatolian pistachios,
served with cinnamon flavored strawberry couli.

A SWEET CHEESE PASTRY WITH KADAIFI- KUNEFE 6.50

A traditional warm dessert made with finely shredded dough,
melted cheese and honey syrup.



**THREE-COURSE
PRE-THEATER DINNER
4:00pm – 8:00pm**

\$20.05

APPETIZER CHOICES

RED LENTIL SOUP

BOREK Filo dough filled with feta cheese and spinach.

HUMUS Mashed chick peas and tahini seasoned with cumin and garlic.

EGGPLANT SALAD Wood smoked Holland baby eggplant puree with red onion, parsley and garlic; tossed with lemon and extra-virgin olive oil.

MIX GREEN SALAD Green and red Leaf lettuce, radicchio, roasted red peppers and arugula tossed with lemon and Extra-virgin olive oil.

TURKISH SALAD Chopped tomato, cucumber, pepper and onion; tossed with lemon, vinegar and extra-virgin olive oil.

ENTRÉE CHOICES

BAKED LAMB AND EGGPLANT – HUNKAR BEGENDI

Chunks of lamb baked with tomatoes and served over eggplant puree.

CHAR-GRILLED TURKISH MEATBALLS – IZGARA KOFTE

Mixture of beef and lamb spiced with Turkish herbs, then char-grilled to your taste; served rice pilaf.

CHICKEN SHISH KEBAB – TAVUK SIS

Chunks of tender chicken breast skewered between onions and peppers, then char-grilled to your taste; served with rice pilaf.

CHAR-GRILLED CHICKEN CHOPS – TAVUK PIRZOLA

Chicken Chops marinated with Turkish spices; served with rice pilaf.

SULTAN'S CHICKEN DELIGHT – TAVUKLU HUNKAR

Char-grilled tender pieces of chicken breast served on a wood smoked eggplant puree.

CHICKEN ADANA KEBAB

Hand Chopped Chicken meat, seasoned with spicy red pepper, onion, and garlic. Flavored with cumin then char-grilled on a skewer, served with bulgur pilaf over pita bread.

STUFFED BABY EGGPLANT – KARNIYARIK

Baby eggplant stuffed with chopped lamb and beef, parsley, tomato shallot and pepper; served with rice pilaf.

STUFFED CABBAGE ROLLS – LAHANA SARMASI

Cabbage leaves stuffed with ground beef, rice and fresh dill; served with warm yogurt sauce.

LAMB AND BEANS – KURUFASULYE

Chunks of lamb and white beans cooked with tomato; served over rice pilaf.

LAMB AND OKRA – ETLI BAMYA

Chunks of lamb and okra cooked with tomato; served over rice pilaf.

SAUTÉED SPINACH – ETLI ISPANAK

Fresh spinach baked with ground beef, rice and dill; served with warm yogurt sauce.

CHAR-GRILLED NORWEGIAN SALMON – SOMON IZGARA

Grilled filet of salmon served with arugula, red onions and beets.

Plus

DESSERT, COFFEE or TEA

Discount parking for dinner patrons valid after 5:00 pm to 2:00 am

ENTRÉE

SHISH KEBAB – KUZU SIS KEBAB	14.50
Chunks of tender lamb skewered between onions and peppers, Then char-grilled to your taste, served with rice pilaf.	
CHAR-GRILLED TURKISH MEATBALLS – IZGARA KOFTE	14.50
Mixture of beef and lamb spiced with Turkish herbs, then char-grilled to your taste, served with rice pilaf.	
BABY LAMB CHOPS – KUZU PIRZOLA	18.50
Char-grilled baby lamb chops. Served over bulgur pilaf with roasted peppers and tomatoes.	
GRILLED FILET MIGNON – BONFILE IZGARA	18.50
Tender Fillet mignon medallions skewered between mushrooms and char-grilled to your taste. Served with rice pilaf.	
CHICKEN SHISH KEBAB – TAVUK SIS	13.50
Chunks of tender chicken breast skewered between onions and peppers, then char-grilled to your taste; served with rice pilaf.	
CHAR-GRILLED CHICKEN CHOPS – TAVUK PIRZOLA	13.50
Chicken marinated with Turkish spices; served with rice pilaf.	
SULTAN'S CHICKEN DELIGHT – TAVUKLU HUNKAR	13.50
Char-grilled tender pieces of chicken breast served on a wood smoked eggplant puree.	
MUSAKKA	13.50
Layers of eggplant slices stuffed with ground beef and fresh tomatoes, Topped with light cheese sauce and baked in a casserole.	
STUFFED CABBAGE ROLLS – LAHANA SARMASI	13.50
Cabbage leaves stuffed with ground beef, rice and fresh dill; Served with warm yogurt sauce.	
LAMB SHANK BRAISED WITH FRESH VEGETABLES – SEBZELI INCIK	14.50
Baby lamb shank braised with fresh vegetables, served with rice pilaf.	
SHRIMP SHISH KEBAB – KARIDES SIS	16.50
Jumbo shrimp skewered between lemon wedges and fresh bay leaves, then char-grilled; served with rice pilaf and green salad.	
SHRIMP CASSEROLE – KARIDES GUVEC	15.50
Jumbo shrimp, mushrooms, tomato and garlic baked in a casserole, served With rice pilaf.	
OCTOPUS CASSEROLE – AHTAPOT GUVEC	14.50
Fresh octopus, mushrooms, tomato and garlic baked in a casserole, served with rice pilaf.	
CHAR-GRILLED STRIPE BASS – LEVREK IZGARA	17.50
Today's catch, Fillet of stripe bass char-grilled and served with mix green salad and red onions, beets.	
BRICK-STONE BAKED BROOK TROUT – KIREMITTE ALABALIK	14.50
Fresh brook trout wrapped in cabbage leaves with Turkish spices, Baked on a brick-stone.	
CHAR-GRILLED NORWEGIAN SALMON – SOMON IZGARA	15.50
Grilled filet of Norwegian salmon served with Mix Green salad and onions, beets.	
CHAR-GRILLED SWORDFISH KEBAB – KILIC SIS	17.50
Center cut chunks of swordfish skewered between lemon wedges and Fresh bay leaves, then char-grilled; served with arugula, red onions and beets.	

