

## Appetizers & Soup - Çorba ve Mezeler

1 Mercimek (red lentil soup) V \$5

2 Kelle Paça GFDF \$7

### 11 Çoban (Shepherd) Salad GFV+

Reg. \$5 Lg. \$9

Classic Turkish salad prepared with tomatoes, cucumbers, bell pepper, onions and parsley with lemon-oil dressing.

With feta cheese, add \$1

### 12 Yeşil (House) Salad GFV+

Reg. \$4.5 Lg. \$8

All fresh romaine lettuce, tomatoes, carrots, cucumbers and onions served with lemon-oil dressing.

With feta cheese, add \$1

### 13 Patlıcan (Eggplant) Soslu GFV+ \$5

Pan fried eggplant cubes made with home-made reduced tomato sauce and fresh parsley.

### 14 Yaprak Sarma (Dolma) GFV+ \$6

These stuffed grape leaves contain a particularly delicious filling of rice, pine kernels, sweet spice & fresh dill.

### 15 Taze Fasulye (Green Beans) GFV+ \$4.9

A delicately flavored olive oil stew of green beans, carrots, tomatoes, onions and fresh herbs.

### 16 Pırasa (Leeks) GFV+ \$4.9

A simple dish of tender textured leeks with carrots and onion, simmered in olive oil.

### 17 Humus GFV \$4.9

A classic Middle Eastern blend of chickpeas, tahini and hint of garlic drizzled with olive oil and dusted paprika.

### 18 Tabuli V+ \$4.9

A mixture of all fresh parsley, mint, dill, tomato, green onion and bulgur, seasoned in lemon-oil dressing.

### 19 Patlıcan (Eggplant) Salad GFV+ \$5

Smoked eggplant puree, flowered with garlic and garnished with fresh parsley and red bell pepper.

### 20 Ezme Salata GFV+ \$4.9

Finely chopped tomatoes, onion, bell peppers, parsley, garlic and walnut, seasoned with hot spices and olive oil.

### 21 Lebni (Haydari) GFV \$4.9

Thickened yogurt with fresh dill, garlic and walnuts.

### 22 Cacık (Jajik) GFV \$4

Home-made yogurt specially prepared with chopped cucumber, fresh garlic and dried mint.

### 23 Feta Cheese GFV \$4.9

A healthy portion of fresh white cheese.

### 24 Pilav (Rice) GFV \$3.50

Steamed white rice with chickpeas.

### 30 Meze Tabagi-Mixed Meze V \$14

This house specialty is a delicious selection of 8 cold Meze;

**Yaprak Sarma, Taze Fasulye, Pırasa(Leeks), Humus, Tabuli, Patlıcan Salad, Ezme and Lebni**

(Up to 2 substitutions are allowed. Must be chosen from options)

## Sandwiches - Sandeviçler

All sandwiches served with tomatoes, lettuce, onions, red cabbage in a half of homemade fresh pide bread (Not served w/extra bread)

### 51 Döner (Gyro) Sandwich \$8.5

Hand carved thin slabs of lamb & beef combination marinated in our special sauce. Slowly grilled on a vertical rotisserie.

### 52 Kuzu Sandwich \$8.5

Char-grilled tender cubes of lamb.

### 53 Tavuk Sandwich \$8

Specially marinated chunk of top choice chicken breast.

### 54 Adana Sandwich \$8.5

Freshly ground lamb, flavored with red bell pepper, hot spices and char-grilled.

### 55 Tavuk Adana Sandwich \$8

Freshly ground chicken breast flavored with red bell pepper, parsley, hot spices and char-grilled.

### 56 Köfte Sandwich \$8

Patties of freshly ground lamb and beef, seasoned with onion, parsley, garlic and char-grilled.

### 57 Beef Sandwich \$8.5

Marinated chunk of top choice beef filet.

### 58 Falafel Sandwich V \$7.5

Five pieces of freshly home made falafels. Served with our own tahini sauce.



11 Coban Salata



13 Patlıcan Soslu



14 Dolma



17 Humus



18 Tabuli



19 Patlıcan Salata



20 Ezme Salata



21 Lebni



30 Meze Plate



51 Döner Sndw.

## VEGETARIAN ENTREES

- 61 Etsiz Türlü (Ratatouille) GFV \$11.9**  
Assorted fresh garden vegetables cooked in fresh tomato sauce and seasoning. Served with rice.
- 62 Mantar (Stuffed Mushroom) GFV \$11.9**  
Mushrooms stuffed with mozzarella, parsley and baked in our own special tomato sauce. Served with rice and house salad.
- 63 Falafel Plate GFV \$10**  
Five pieces of freshly home made falafels. Served with tahini sauce and house salad.

- 64 Sebze (Vegetable) Kebab GFV \$12.5**  
A bright medley of vegetables, including eggplant, zucchini, mushroom, tomatoes, green bell-pepper and onion, marinated in olive oil, oregano and garlic then grilled on skewer. Served with rice and house salad.
- 65 İmam Bayıldı GFV \$12.9**  
Braised eggplant stuffed with vegetables and simmered in olive oil then baked with our special sauce. Served with rice and house salad.

*Ask for your dish with no rice and sauce for vegan option.*

## GRILLED ENTREES

- 71 Döner (Gyro) Kebab GF \$12.9**  
Hand carved thin slabs of lamb & beef combination marinated in our special sauce. Slowly grilled on a vertical rotisserie. Served with rice and house salad.
- 72 Kuzu (Lamb) Şiş Kebab GF \$14.9**  
A skewer of lean, tender pieces of lamb. Char-grilled to perfection. Served with rice and house salad.
- 73 Tavuk (Chicken) Şiş Kebab GF \$12.5**  
Chunks of chicken breast, marinated in our special sauce and char-grilled. Served with rice and house salad.
- 74 Adana Kebab GF \$13**  
Two skewers of freshly ground lamb, flavored with red bell pepper and slightly seasoned with hot spices, char-grilled. Served with rice and house salad.
- 75 Tavuk (Chicken) Adana Kebab GF \$12.5**  
Two skewers of freshly ground chicken breast flavored with red bell pepper, parsley, hot spices and char-grilled. Served with rice and house salad.
- 76 Köfte Kebab \$12.9**  
Patties of freshly ground lamb and beef, seasoned with onion, parsley, garlic and char-grilled. Served with rice and house salad.
- 77 Beef Şiş Kebab GF \$14.9**  
Specially marinated tender filet of beef. Char-grilled to perfection. Served with rice and house salad.

- 78 Patlıcan (Eggplant) Kebab GF \$14.9**  
Baby eggplant sliced in round and threaded on a skewer, separated with marinated freshly ground lamb and char-grilled. Served with rice and house salad.
- 79 Mixed Grill GF \$21.9**  
This house specialty is a delicious combination of **Adana, Tavuk Adana, Beef, Tavuk and Doner Kebab**. Served with rice, house salad and soup of the day. *(NO substitution)*
- 80 İskender Kebab \$14**  
Slices of Doner Kebab layered on diced butter-roasted pide bread surrounded with yogurt and topped with our own special tomato sauce.
- 81 Sultan Kebab \$16.9**  
Freshly ground lamb on a skewer char-grilled & wrapped in flat bread, cut into sections, topped with garlic yogurt and tomato sauce. Served with rice and house salad.
- 82 Yogurtlu Adana \$14.5**  
Two skewers of Adana Kebab, layered on diced butter-roasted pide bread, topped with yogurt and our own special tomato sauce. Served with house salad.
- 83 Yogurtlu Tavuk (Chicken) Adana \$14**  
Two skewers of Tavuk Adana Kebab, layered on bed of diced butter-roasted bread topped with yogurt and our own special tomato sauce. Served with house salad.
- 84 Pırzola (Lamb Chops) GF N \$22.9**  
Tender rack of lamb gently marinated with Turkish herbs & olive oil, grilled. Served with rice, house salad & lebni.

*Upgrade rice or house salad to 11, 13, 15, 16, 17, 18, 19, 20 or 21 for \$2 each.*

*Extra half bread is \$1.5*

GF=Gluten Free

V=Vegetarian

DF=Dairy Free

V+=Vegan

N=Contains Nuts

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please alert your Server to any food allergies prior to ordering.*



71 Döner Kebab



72 Kuzu Kebab



73 Tavuk Kebab



74 Adana Kebab



75 Tavuk Adana



76 Köfte Kebab



79 Mixed Grill



80 İskender



81 Sultan Kebab



84 Pırzola

## Turkish Pizza— Lahmacun ve Pideler

All our Lahmacun & Pides are made from scratch and baked in a brick oven. (Not served with bread)

### 41 Lahmacun (Lahmajun) \$5.5

A traditional Anatolian specialty, freshly ground lamb, tomatoes, parsley, green pepper, garlic mix spread over hand rolled dough, baked in a brick oven.

### 42 Vegetarian Lahmacun V \$5

A traditional Anatolian specialty, hand chopped tomatoes, parsley, green pepper, garlic mix spread over hand rolled dough, baked in a brick oven.

### 43 Lahmacun Platter \$12.9

Two lahmacuns rolled with charbroiled eggplant dip inside and served with salad.

### 44 Vegetarian Lahmacun Platter V \$11.9

Two vegetarian lahmacuns rolled with charbroiled eggplant dip inside and served with salad.

### 45 Peynirli Pide (Cheese pide) V \$11

A thick dough crust stuffed with mozzarella.

### 46 Sucuklu Pide (Sujuk pide) \$11.9

Cheese pide with Turkish sausage.

### 47 Pastırmalı Pide (Pastrami pide) \$11.9

Cheese pide with slices of cured beef.

### 48 Yumurtalı Pide (Egg pide) V \$11.5

Cheese pide with eggs.

### 49 Karışık Pide (Mixed pide) \$13.9

A thick dough crust stuffed with combination of cheese, eggs, Turkish sausage and pastirma.

### 50 Kıymalı Pide (Meat pide) \$14

A thick dough crust stuffed with ground lamb and garden vegetables.



41 Lahmacun



49 Karisik Pide

## Desserts— Tatlılar

### Baklava N \$2

Sweet and buttery pastry with walnuts and pistachios

### Şekerpare N \$2

Soft semolina cookies soaked in honey-syrup

### Kadayıf N \$3

Shredded wheat stuffed with walnuts and pistachios

### Fırın Sütlaç GF \$4

A Popular Turkish baked rice pudding



Sutlac & Cay



Şekerpare



Baklava



Kadayif



Kahve

## Beverages & Beer— Meşrubatlar ve Biralara

### Soft Drinks \$2

Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade

### Ayran (Yogurt Drink) \$2.9

Traditional yogurt drink with water and touch of salt

### Iced Tea \$2 Mineral Water \$2

### Orange Juice \$2 Bottled Water \$1.8

### Çay (Turkish Tea) \$1.5

### Elma Çayı (Apple Tea) \$1.5

### Kahve (Turkish Coffee) \$2.9

### American Coffee \$2

### Turkish Gazoz \$2

### Domestic Beer \$4

Miller Lite, Budweiser, Bud Light

### Premium Beer \$4.5

Efes, Corona, Heineken, Guinness, Shiner

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