



STARTERS

RED LENTIL SOUP 10

with pita, paprika oil, lemon and herbs

CITRUS POMEGRANATE SALAD 20

seasonal lettuce mix, mizuna, cucumber, fennel, quinoa, kasseri cheese, mandarin, walnuts, with lemon vinaigrette

add salmon +10 add chicken +7 add lamb +10

CHEESE BOREK 14

flaky phyllo filled with feta

CRISPY BRUSSELS SPROUTS 14

with Aleppo aioli on the side

CHICKPEA FALAFEL 14

with hummus, pita, house-made pickles and harissa

ROASTED CAULIFLOWER 15

tzatziki with urfa chili and green onions

GRILLED OYSTER MUSHROOMS 16

marinated with Turkish spice blend and tzatziki

BAKED EGGPLANT 15

with herb yogurt, dill, almonds and raisins

WARM HUMMUS WITH LAMB 18

with pita

HUMMUS, TZATZIKI, MUHAMMARA TRIO 24 | Each 10

with pita & veggies

TURKISH SPICED FRIES 9

with Aleppo aioli

FLOUR & CRAFT'S GLUTEN FREE FOCCACCIA 6

ENTREES

"MANTI" TURKISH DUMPLINGS 25

beef dumplings with herb yogurt and paprika oil

VEGETARIAN MOUSSAKA 27

Sultan's pilaf with almonds and raisins

CHICKEN SKEWER 27

Sultan's pilaf with almonds and raisins, tzatziki & harissa

SALMON SKEWER 29

Sultan's pilaf with almonds and raisins, tzatziki & harissa

LAMB SKEWER 29

Sultan's pilaf with almonds and raisins, tzatziki & harissa

BRAISED LAMB SHOULDER 29

Sultan's pilaf with almonds and raisins, tzatziki & harissa

MEDITERRANEAN BRANZINO 35

warm potato & arugula salad

BABY LAMB CHOPS 39

roasted fingerling potatoes & warm arugula

VEGETARIAN FEAST (for two) 85

red lentil soup

tzatziki, hummus, muhammara, falafels with veggies and pita

roasted cauliflower

vegetable moussaka with Sultan's pilaf side of salad, & baklava

DINNER

All our greens and seasonal produce are sourced from local farms.

Please make us aware of any allergies.

A 3.5% surcharge will be added to all checks to help comply with employer mandates.

Winter 2026

www.troyasf.com