



## 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 FOCCACIA 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*

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