

## HOT APPETIZERS

<b>Fried Shrimp</b> <i>home-breaded jumbo shrimp served with cocktail sauce</i>	8
<b>Crispy Calamari</b> <i>home-breaded fried calamari served with marinara sauce</i>	8
<b>Gyros Quesadillas</b> <i>served w/ Turkish salsa and Cacik yogurt sauce</i>	7
<b>Soujuk Sautee</b> <i>imported signature dried Turkish beef sausage w/ light red sauce</i>	7
<b>Turkish Beef Empanadas</b> <i>fried pastries stuffed w/ ground beef and spices</i>	6
<b>Spicy Chicken Curry Empanadas</b> <i>stuffed w/ ground chicken, curry &amp; cilantro</i>	6
<b>Sigara Boregi</b> <i>crispy rolled fried phylo dough stuffed w/ feta and parsley</i>	6
<b>Falafel</b> <i>fried chick-pea patties served w/ tahini sauce</i>	5
<b>Fried Eggplant</b> <i>with tomato basil sauce</i>	5

## COLD APPETIZERS

<b>Stuffed Grape Leaves</b> <i>rice, spices and herbs rolled in a grape leaf</i>	3
<b>Tabuleh</b> <i>cracked wheat, parsley, herbs, olive oil and lemon juice</i>	4
<b>Artichoke Salad</b> <i>artichoke hearts marinated w/ vinegar, oil, garlic &amp; fresh herbs</i>	5
<b>Shrimp Ceviche</b> <i>seasoned chilled shrimp tossed w/ peppers, onions, avocados, green olives, seasonal fruits, jalapenos, cilantro, lemon and orange juice</i>	11
<b>Turquoise Cheese Platter</b> <i>Danish Blue, French Gouda, Greek Feta, olives and dried Mediterranean fruits</i>	12
<b>Turquoise Fruit Platter</b> <i>assorted seasonal cut fruits</i>	Sm. 6 Lg. 10

## AUTHENTIC MEZE DIPS

<b>Hummus</b> <i>our signature dip made with chickpeas, tahini, garlic and lemon juice</i>	4
<b>Hummus w/Artichoke and pesto</b> <i>perfect blend of healthy alternative</i>	5
<b>Hummus w/ Roasted red pepper</b> <i>smoky taste of sweet red pepper in hummus</i>	5
<b>Fantastic Hummus Trio</b> <i>smaller portions of plain, artichoke and roasted bell pepper hummus served with carrot sticks, great source of antioxidant</i>	9
<b>Ezme</b> <i>spicy Turkish salsa</i>	4
<b>Haydari</b> <i>traditional Lebni cheese dip with garlic &amp; dill</i>	4
<b>Babaghannush</b> <i>smoked mashed eggplant, tahini paste, garlic and lemon juice</i>	5
<b>Meze Sampler</b> <i>choice of Hummus, Babaghannush, Haydari, Ezme, Tabuleh, Stuffed grape leaves and Artichoke Salad</i>	15

## BRICK OVEN TAPAS

*Mini casseroles baked with homemade marinara sauce and mozzarella*

<b>Shrimp Guvech</b> <i>very popular shrimp appetizer from Marmaris, Turkey</i>	8
<b>Spicy Chicken Guvech</b> <i>sautéed chicken stew browned in brick oven</i>	6
<b>Aegean Baked Feta</b> <i>popular brick oven appetizer from Greece</i>	5

## SOUPS & SALAD

<b>Turquoise Red Lentil Soup</b> <i>healthy nourishing blended vegetarian soup</i>	5
<b>Soup of the Day</b> <i>ask for availability</i>	
<b>Turkish Shepherd Salad</b> <i>traditional Turkish salad made with diced tomatoes, cucumbers, peppers, parsley, olive oil &amp; lemon juice, add feta crumbles \$1</i>	7
<b>House Caesar Salad</b> <i>Romaine lettuce tossed with home-made Caesar dressing</i>	7
<b>Greek Salad</b> <i>seasonal mixed greens tossed with tomatoes, onions, cucumbers, balsamic vinaigrette, topped with feta crumbles &amp; olives</i>	7
<b>Add to Salads:</b> <i>Chicken 4 Gyros 4 Shrimp 6</i>	

## VEGETARIAN PLATTERS

<b>Falafel Plate</b> <i>fried chick pea patties served w/ Hummus and Tabuleh</i>	10
<b>Veggie Stew (Güvec)</b> <i>seasonal veggies homemade marinara sauce and mozzarella golden browned in brick oven, served w/ Jasmine Rice and Cacik sauce</i>	10
<b>Vegetable Kebab</b> <i>seasonal veggies grilled to perfection, served with Jasmine Rice or Bulgur wheat pilaf, accompanied with Cacik yogurt sauce or spicy red sauce</i>	10

## HOUSE SPECIALTIES

<b>Turkish Fajitas (Sac Kavurma)</b> <i>tender choice of meat sautéed w/ onions and peppers, served w/ Jasmine Vermicelli Rice &amp; Turkish White Beans (Kuru Fasulye)</i>	
<i>Chicken 13 Beef 14 Lamb 15 Shrimp 15</i>	
<b>Sultan Beyti Kebab</b> <i>grilled spicy ground beef &amp; lamb rolled in lavash bread topped with tomato sauce &amp; yogurt, served w/ Rice &amp; Turkish White Beans</i>	14.5
<b>Greek Gyros</b> <i>blended ground beef &amp; lamb grilled on vertical rotisserie skewer</i>	12.5
<b>Alexander (Iskender Kebab)</b> <i>slices of Gyros meat topped on sautéed bread cubes, with fresh tomato sauce and plain yogurt, served w/ Jasmine Rice or Bulgur</i>	13
<b>Hunkar Begendi 'Her Majesty's Favorite'</b> <i>tender marinated beef sautéed with fresh herbs, onions, peppers, served over a bed of Begendi (Mashed smoked-eggplant blended with béchamel sauce), accompanied w/ Jasmine Rice or Bulgur</i>	14.5
<b>Lamb Guvech (Stew)</b> <i>traditional shepherd stew made with lamb tips, eggplant, tomatoes, garlic and pepper paste and topped with mozzarella cheese and baked in clay pot in brick oven. Served with Jasmine Rice</i>	12.5
<b>Moroccan Grilled Chicken Breast</b> <i>brushed with spicy ginger, curry and garlic butter, served w/ Jasmine Vermicelli Rice &amp; vegetable of the day</i>	12

## FROM THE GRILL

<b>Rib-eye Steak</b> <i>12 oz. tender cut steak grilled to perfection, served with side order</i>	17
<small>The Following items are served w/ Jasmine Rice, grilled vegetables or Turkish White Beans &amp; Cacik sauce</small>	
<b>Chicken Shish Kebab</b> <i>tender marinated grilled chicken medallions</i>	12
<b>Beef Meatballs (Inegol Kofte)</b> <i>traditional Turkish beef meatballs</i>	12
<b>Beef Shish Kebab</b> <i>tender marinated grilled beef medallions</i>	14
<b>Adana Kebab</b> <i>famous Turkish blend of spicy ground beef &amp; lamb grilled on shish</i>	14
<b>Lamb Shish Kebab</b> <i>tender, marinated grilled lamb cubes</i>	15
<b>Turquoise Mixed Grill</b> <i>beef, lamb, chicken, Adana kebabs and gyros</i>	24
<b>Lamb Chops (Pirzola)</b> <i>award winning grilled Lamb Chops</i>	21

## SEAFOOD

<b>Pan Seared Blackened Tilapia</b> <i>half a pounder fillet touched with home-blended Mediterranean herbs and spices sautéed to perfection, served with Jasmine Rice and grilled vegetables</i>	12
<b>Tilapia &amp; Shrimp Burrata</b> <i>pan seared Tilapia fillet, jumbo shrimp and grilled veggies sautéed with Burrata Cream sauce, served with Jasmine Rice</i>	15
<b>Grilled Pacific Salmon</b> <i>fresh Pacific salmon grilled with Mediterranean seasonings served with spinach sautéed with red onions, pine nuts and Jasmine Rice</i>	15
<b>Grilled Shrimp</b> <i>served w/ Jasmine Rice, grilled vegetables and Spicy Mango Sauce</i>	15
<b>Fresh catch of the Day</b> <i>available on weekends only, it may require extended prep and cooking time, please ask your waiter about availability.</i>	Market Price

## FROM OUR BRICK OVEN

<small>Our bread and pizza dough is made fresh and contains NO lard, milk or eggs and is lightly brushed with vegetable oil</small>	
<b>Cheese Pizza</b> <i>mozzarella golden browned on fresh dough with light pizza sauce</i>	7
<b>Veggie Lover's Pizza</b> <i>onions, peppers, olives, mushrooms, eggplant, jalapenos and tomatoes</i>	8.5
<b>Turquoise Margarita Pizza</b> <i>pesto, tomato slices, mozzarella &amp; Feta cheese</i>	8.5
<b>Pepperoni Pizza</b> <i>beef pepperoni and mozzarella cheese</i>	9
<b>Italian Calzone</b> <i>chicken, beef pepperoni, onions, peppers, mushrooms, pesto &amp; olives stuffed in thin homemade dough</i>	10
<b>Turkish Soujuk Pide</b> <i>calzone made with Turkish beef sausage and mozzarella</i>	10
<b>Gyros Calzone</b> <i>gyros slices and mozzarella</i>	9
<b>Lahmajun</b> <i>very popular Southern Turkish Specialty thin crust pizza made with ground beef, tomatoes, onions and spices but no cheese.</i>	8.5
<b>Chicken Lahmajun</b> <i>made with spicy chicken</i>	8.5

## LUNCH MENU

11 AM-3 PM MONDAY-SATURDAY, (EXCLUDING SUNDAYS & HOLIDAYS)  
Dinner menu also available at lunch hours, please check with your server.

## COLD WRAPS & PITA SANDWICHES

*Served with choice of chips, Fruit cup or Pasta Salad*

<b>Veggie Delight Wrap</b> <i>spread with pesto-hummus and topped with grilled seasonal vegetables, dressed with lettuce, feta crumbles and balsamic vinaigrette</i>	8
<b>California Chicken Wrap</b> <i>spread with Chipotle mayo and topped with lettuce, tomatoes, chicken strips, shredded cheddar and avocado slices</i>	9
<b>Mediterranean Chicken Wrap</b> <i>spread with Roasted Red Pepper-Humus, lettuce, tomatoes, chicken strips, feta crumbles and light vinaigrette</i>	9
<b>Turquoise Smoked Turkey Wrap</b> <i>spread with artichoke hummus and topped with lettuce, tomatoes, cucumbers, Kalamata olives, feta crumbles and balsamic vinaigrette, this isn't your everyday turkey sandwich</i>	8
<b>Cilantro Lemon Chicken Salad on Pita</b> <i>light Chipotle mayo, lettuce &amp; tomato</i>	8
<b>Tuna Salad Sandwich on Pita</b> <i>light mayo, cilantro, lemon and celery</i>	7

## HOT SANDWICHES & ANGUS BURGER

*Served with choice of Turquoise Seasoned Fries, Pasta Salad, Fruit Salad or Greek salad*

<b>Gyros Sandwich</b> <i>slices of blended beef &amp; lamb, tomatoes, onions, Cacik sauce</i>	8
<b>Chicken Fajita Pita</b> <i>marinated chicken breast slices sautéed with onions, peppers and cheddar cheese wrapped in a pita, served with spicy hot sauce</i>	8
<b>Beef Fajita Pita</b> <i>tender steak fajitas sautéed with onions, peppers and cheddar cheese wrapped in a pita, served with spicy hot sauce</i>	9
<b>Falafel Sandwich (Vegetarian)</b> <i>home-made chick pea patties and herbs, served with tahini sauce, lettuce, tomatoes, onions</i>	7
<b>Adana Kebab Wrap</b> <i>very famous spicy ground lamb and beef blended, grilled wrapped in home-made lavash bread with onions, roasted tomatoes and pepper</i>	10
<b>Angus Cheeseburger</b> <i>½ pounder traditional Angus patty with mayo, mustard, caramelized onions, mushrooms, lettuce, tomatoes, American cheese &amp; jalapenos</i>	9
<b>Grilled Chicken Breast Sandwich</b> <i>pesto marinated grilled chicken breast, served on toasted bun with chipotle mayo, lettuce, tomatoes, onions, and pickles</i>	8

MENU