Serving Lunch and Dinner from early to late night.
Celebrating Fresh Food for Healthier and Longer Life, Best Fish in Town.

We welcome you to explore the exciting tastes from the Anatolian Region of Turkey at one of the Best Authentic Turkish Restaurants found in the United States.

Turkish cuisine (Turkish: Türk mutfağı) is largely the heritage of Ottoman cuisine, which can be described as a fusion and refinement of Central Asian, Caucasian, Middle Eastern, Mediterranean and Balkan cuisines. Turkish cuisine has, in turn, influenced those and other neighboring cuisines, including those of Western Europe. The Ottomans fused various culinary traditions of their realm with influences from Middle Eastern cuisines, along with traditional Turkic elements from Central Asia (such as yogurt), creating a vast array of specialties—many with strong regional associations.

In the western parts of Turkey, where olive trees grow abundantly, olive oil is the major type of oil used for cooking. The cuisines of the Aegean, Marmara and Mediterranean regions are rich in vegetables, herbs, and fish. Central Anatolia has many famous specialties, such as keşkek (kashkak), mantı (especially from Kayseri) and gözleme.

Anatolian Table is highly rated because we only serve healthy, fresh, authentic homemade style dishes prepared without any food coloring, additives or MSG.

Our recipes feature locally grown fresh produce and are prepared daily in the Anatolian Table kitchen from scratch.

Treat yourself and a guest to the Anatolian Table experience to enjoy our authentic Turkish dishes, award-winning Turkish Tea and our warm hospitality. Thank you for coming, Mr E. and Mrs T. Hazar.

Please inform your server if you have a food allergy or special diet before placing your order.

LUNCH MENU, Monday - Friday
11:30 am - 3:00 pm, (Except Holidays)

Lunch Appetizers
Served with 1 Bread, Additional Bread will be a Charge of $ 0.79

Lentil Soup: Made fresh daily ......................... $5.45

Humus: Garbanzo beans, seasoned with garlic and olive oil (CH/DR) ......................... $4.95

Spicy Humus: Garbanzo beans, seasoned with garlic, olive oil, and house spices (DR) ......................... $4.95

Cacik: House made yogurt with chopped cucumber, garlic, mint, and olive oil (PG/CH) ......................... $4.95

Carrot Tarama: Shredded carrots with house yogurt and olive oil (PG/CH) ......................... $4.95

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of Food Borne Illness. Young children the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or under cooked.
**Lunch Appetizers**

**Babaganuch:** (Smoked Eggplant Salad) Smoked Eggplant with olive oil and tahini (CH) .............................. $5.45

**Egg Plant Sauce:** Pan fried eggplant with tomato and garlic in olive oil, served chilled (CH/SB) ........................ $5.45

**Feta Cheese:** Slices of Feta with tomato and cucumber slices, black kalamata olives, and olive oil (CH) ................. $4.95

**Fillo Pastry:** Phyllo wrapped, stuffed with feta cheese. Pan fried until golden brown. (C/PG) ............................ $4.95

**Mushroom in the Oven:** Mushroom stuffed with cheese cooked, olive oil and pepper flake (DR/PG) .................. $5.45

**Lunch Entrées**

Soda or Tea Included. Kebab Served with Rice, Salad, Yogurt Sauce

**Doner Kebap:** Combination beef and lamb, thinly sliced from the vertical grill (M/Z/SH) .............................. $11.95

**Lamb Sis Kebap:** (Lamb cube Kebab) Tender cubes of lamb marinated with seasoning (Z/SH) ......................... $16.95

**Chicken Kebap:** Tender cubes of chicken breast marinated with seasoning (SB/CH) ................................. $11.95

**Adana Kebap:** Spicy ground lamb with traditional spices, skewered and grilled (Z/SH) ............................... $11.95

**Beyti Kebap:** Spicy ground lamb wrap with spicy humus (Z/SH/) ................................................................. $11.95

**Meat Ball Kebap:** Char grilled grounded beef and lamb meat with seasoning (CH/SB) ............................... $10.95

**Kebaps with Yogurt Sauces**

**Doner Kebap with Yogurt:** Ground meat cooked on vertical broiled served on yoghurt, served with salad on side (Z/CS/M) ................................................................. $12.45

**Adana with Yogurt:** Ground lamb meat on skewers with spices, served on yoghurt with salad on side (Z/SH) ... $12.45

**Chicken Kebap with Yogurt:** Cubes of chicken breast marinated with seasoning, served over yoghurt with salad on side (Z/CS/M) ............................... $11.95
Kebaps with Yogurt Sauces

Meat Ball Kebap with Yogurt: Ground meatball with seasoning with yoghurt served with salad on side (Z/CS/M) ...................................... $11.95

Traditional Lunch Entrées

Lamb Sotea: Fresh cubes of lamb with mixed vegetables cooked with sauce on pan with rice and salad (Z/CS/M) ....................................... $11.95

Chicken Sotea: Fresh cubes of chicken breast, mixed vegetables cooked with sauce on pan with rice and salad (Z/CS/M) ................. $11.95

Lamb Guvech: Mixed vegetables with lamb cubes, seasoned in casserole pot cooked in oven served with rice on side (Z/CS/M) ............... $11.95

Chicken Guvech: Mixed vegetables with chicken cubes, seasoned in casserole pot cooked in oven served with rice on side (Z/CS/M) ............... $11.95

Vegetable Guvech: Mixed vegetables with seasoned in casserole pot cooked in oven (CH/SB) .................. $10.95

Lunch Sandwiches

Doner Sandwich: Combination beef and lamb, thinly sliced from the vertical grill wrapped in flat bread with salad. $9.95

Adana Sandwich: Char Grilled ground spicy lamb meat on skewer wrapped in flat bread with salad. $10.95

Chicken Sandwich: Tender cubes of chicken breast marinated with seasoning, grilled and wrapped in flat bread with salad. $9.95

Vegetable Sandwich: Oven cooked mixed vegetable with spicy humus wrapped in flat bread. $9.95

Meat Ball Sandwich: Ground beef and lamb meat patties with seasoning wrapped in flat bread with salad. $9.95
### Daily Soup

<table>
<thead>
<tr>
<th>Soup</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lentil Soup</td>
<td>Freshly made each day</td>
<td>$6.95</td>
</tr>
</tbody>
</table>

### Salad

<table>
<thead>
<tr>
<th>Salad</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shephard Salad</td>
<td>Tomatoes, cucumber, red onion, olive oil etc. (PG/CH)</td>
<td>$9.95</td>
</tr>
<tr>
<td>House Salad</td>
<td>Red cabbage, red onion, romanian lettuce with house dressing (PG/CH)</td>
<td>$8.95</td>
</tr>
</tbody>
</table>

*** Add Feta cheese for ..................................... $3.45
*** Add grilled chicken breast cubes ......................... $5.95

### Cold Appetizers

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Humus</td>
<td>Garbanzo beans, seasoned with garlic and olive oil (CH/DR)</td>
<td>$6.95</td>
</tr>
<tr>
<td>Spicy Humus</td>
<td>Garbanzo beans, seasoned with garlic, olive oil, and house spices (DR)</td>
<td>$6.95</td>
</tr>
<tr>
<td>Carrot Tarama</td>
<td>Shredded carrots with house yogurt and olive oil (PG/CH)</td>
<td>$6.95</td>
</tr>
<tr>
<td>Cacik</td>
<td>House made yogurt with chopped cucumber, garlic, mint, and olive oil (PG/CH)</td>
<td>$6.95</td>
</tr>
<tr>
<td>Babaganuch</td>
<td>(Smoked Eggplant Salad): Smoked eggplant with olive oil and tahini (CH)</td>
<td>$6.95</td>
</tr>
<tr>
<td>Dolma</td>
<td>Stuffed grape leaves, with rice, onions, pine nuts, and assorted herbs (contains Pine Nut) (CH/SB)</td>
<td>$6.95</td>
</tr>
<tr>
<td>Egg Plant Sauce</td>
<td>Pan fried eggplant with tomato and garlic in olive oil, served chilled (CH/SB)</td>
<td>$6.95</td>
</tr>
<tr>
<td>Feta Cheese</td>
<td>Slices of Feta with tomato and cucumber slices, black kalamata olives, and olive oil (CH)</td>
<td>$6.95</td>
</tr>
</tbody>
</table>

### Mixed Appetizers

<table>
<thead>
<tr>
<th>Appetizers</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Appetizers for 2 People</td>
<td>Variety of cold appetizers served with bread (CH/SB/DR/M)</td>
<td>$22.95</td>
</tr>
<tr>
<td>Mixed Appetizers for 4 People</td>
<td>Variety of cold appetizers served with bread (CH/SB/DR/M)</td>
<td>$34.95</td>
</tr>
</tbody>
</table>

Please inform your server if you have a food allergy or special diet before placing your order.
**Hot Appetizers**

**Hot Oven Humus:** Garbanzo beans, seasoned with olive oil, mozzarella cheese and cooked in oven. (Contains Pine Nut) (PG/CH/) ........................................ $7.45

**Fillo Pastry:** Phyllo wrapped, stuffed with feta cheese. Pan fried until golden brown. (C/PG) ....................... $6.95

**Mushroom in the Oven:** Mushroom stuffed with cheese cooked, olive oil and pepper flake (DR/PG) ............ $7.45

**Calamari:** Breaded and fried Calamari served with house made sauce (CH/SB) ........................................ $7.95

**Fried Zucchini Pancake:** Traditional zucchini mixed with yogurt and herbs, breaded and fried (CH) ........ $6.95

**Lahmachun:** Ground meat blended with peppers, onions, tomatoes, herbs on a very thin crusted dough (Z/M/CB) ... $6.95

**Shrimp with Feta:** Shrimp cooked into a feta cheese, red pepper, and onion sauce (CH/SB) ...................... $8.95

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**Kebap’s**

Served with Rice, Salad, Yogurt Sauce

**Doner Kebap:** Combination beef and lamb, thinly sliced from the vertical grill (M/Z/SH) ......................... $16.95

**Lamb Kebap:** Tender cuts of lamb marinated and grilled (Z/SH) ......................................................... $17.95

**Beef Kebap:** Tender Tri-Tip beef cuts, marinated and grilled (M/Z/SH) .................................................... $17.45

**Chicken Kebap:** Tender cuts of chicken breast, marinated and grilled (SB/CH) ........................................ $16.95

**Adana Kebap:** Spicy Ground lamb with traditional spices, skewered and grilled (Z/SH) ...................... $17.45

**Lamb Chops:** Tender lamb chops, served bone-in and grilled (CH/M/Z) .................................................. $24.95

**Beyti Kebab:** Adana kebab wrapped in flat bread with Spicy Hummus inside (Z/SH) ......................... $17.95

**Kofte Kebap:** Ground lamb and beef, seasoned with garlic, onions, and parsley in patties (CH/SB) ........ $16.95
Kebap’s

**Mixed Grill Kebap (1 person):** House selection of Kebab meats (Z/SH/CH/M) ........................................ $22.95

**Mixed Grill Kebap (2 people):** House selection of Kebab meats (Z/SH/CH/M) ........................................ $44.95

**Mixed Grill Kebap (4 people):** House selection of Kebab meats (Z/SH/CH/M) ........................................ $84.95

**Kebaps with Yogurt Sauces**

**Yogurtlu Beyti Kebap:** Adana kabob wrapped in flat bread with Spicy Hummus inside, served with yogurt and house sauce (Z/SH/M) ........................................ $17.95

**Halep Kebap:** Spicy lamb served over sauteed diced vegetables with yogurt (Z/CS/M) ................................. $18.95

**Iskender Kebap:** Doner Kebab served on bread, with house minced vegetable sauce and yogurt (Z/CS) .... $18.95

**Doner Kebap with Yogurt:** Ground meat cooked on vertical broiled served on yoghurt, served with salad on side (Z/CS/M) ....................................................... $17.95

**Adana with Yogurt:** Ground lamb meat on skewers with spices, served on yoghurt with salad on side (Z/SH) .... $17.95

**Chicken Kebap with Yogurt:** Cubes of chicken breast marinated with seasoning, served over yoghurt with salad on side (Z/CS/M) ....................................................... $17.95

**Meat Ball Kebap with Yogurt:** Ground meatball with seasoning with yoghurt served with salad on side (Z/CS/M) ....................................................... $17.45

**Traditional Dishes**

**Sultans Delight with Lamb:** Tender diced lamb with onion over rich and creamy smoked eggplant sauce (Z/CS/M) ....................................................... $17.95

**Sultans Delight with Chicken:** Tender diced chicken with onion over rich and creamy smoked eggplant sauce (CH/SB) ....................................................... $17.95

**Sultans Delight with Vegetables:** Sauteed mixed vegetables over rich and creamy smoked eggplant sauce (CH/SB) ....................................................... $15.95
**Traditional Dishes**

**Lamb Sotea:** Tender diced lamb with mixed vegetables in house sauce, with salad and rice (Z/CS/M) ........................ $17.45

**Chicken Sotea:** Tender diced chicken with mixed vegetables in house sauce, with rice and salad (Z/CS/M) ........ $16.95

**Turkish Ravioli:** House made ravioli, stuffed with beef and traditional seasonings, served with yogurt and spices (CH) .......................... $18.95

**Lamb Casserole:** Mixed vegetables with diced lamb, baked in savory sauce and served with rice (Z/CS/M) ........ $17.95

**Chicken Casserole:** Mixed vegetables with diced chicken, baked in creamy sauce & served with rice (Z/CS/M) .. $17.95

**Vegetable Casserole:** Mixed vegetables baked in savory sauce and served with rice (Vegetarian) (CH/SB) .... $15.95

**Oven Dishes**

Served with Salad

**Lamb Pide:** Lamb with minced vegetables baked on thick bread boat, sliced and served with salad (Z/M) .......... $15.95

**Cheese Pide:** House cheese blend baked on thick bread boat, sliced and served with salad (CH) ............. $14.95

**Vegetable Pide:** Mixed vegetables with traditional spices on thick bread boat, sliced and served with salad (Vegetarians) (CH/SB) .................. $14.95

**Chicken Pide:** Chicken with minced vegetables baked on thick bread boat, sliced and served with salad (CH) .... $14.95

**Spicy Beef Pide:** Sliced turkish salami with minced vegetables baked on thick bread boat, sliced and served with salad (CS/DR) ........................................... $15.95

**Lahmacun:** Ground lamb and beef meat, peppers, onions, tomatoes, and herbs on crispy flatbread with salad (2 orders) (Z/M/CB) .................... $13.95

**Vegetarians**

**Vegetable Casserole:** Mixed vegetables baked in savory sauce and served with rice (Vegetarian) (CH/SB) .... $15.95

**Vegetable Wrap:** House vegetable blend wrapped with spicy hummus, served with rice and salad (CH/SB) .... $14.95
### Vegetarians

**Vegetable Pide:** Mixed vegetables with traditional spices on thick bread boat, sliced and served with salad (CH/SB) ........................................... $14.95

**Vegetable Saute:** Mixed vegetable with rice and salad (CH/SB) ........................................... $14.95

**Sultans Delight with Vegetables:** Sauteed mixed vegetables over rich and creamy smoked eggplant sauce (CH/SB) ........................................... $15.95

### Sea Food

Char Grilled, Served with a Special Salad or Rice

**Sea Bream:** Char-grilled whole royal Dorado from Mediterranean sea (DR/CH/SB) ........................................... $27.95

**Sea Bass:** Char-grilled whole Brazen from Mediterranean sea (DR/CH/SB) ........................................... $27.95

**Salmon:** Char grilled Salmon fillet (PN/Z) ........................................... $18.95

**Salmon Casserole:** Salmon with mixed vegetables, baked in creamy house sauce and served with rice (PN/Z) ........................................... $18.95

**Shrimp Kebap:** Seasoned Grilled Shrimp with rice and salad (CH/SB) ................................................................. $18.95

**Shrimp Casserole:** Shrimp with mixed vegetables, baked in creamy house sauce and served with rice (PN/PG) ........................................... $18.95

### Kid’s Menu

Served with French Fry’s or Rice (Pizza Excluded) (Under 12 Years)

**Cheese Burger:** Beef patty with ketchup and cheese ........................................... $7.95

**Hamburger:** Beef patty with ketchup ........................................... $7.95

**Chicken Tenders:** Fried chicken tenders ........................................... $7.95

**Doner Kebap:** Small serving Doner Kebap plate ........................................... $7.95

**Chicken Kebap:** Small serving Chicken Kebap plate ........................................... $7.95

**Cheese Pizza:** Small size cheese pizza plate ........................................... $7.95

**Kofte Kebap:** Small serving Kofte Kebap plate ........................................... $7.95
**Desserts**

House made Recommended with Turkish Tea or Coffee

**Baklava:** House made layered Filo dough, with pistachio and house made syrup. ..................................... $5.95

**Baked Rice Pudding:** Turkish rice pudding with cinnamon and walnut. ..................................... $5.95

**Kadayif:** Shredded Filo, layered with cinnamon and walnut. ..................................... $5.95

**Apricot Dessert:** Glazed apricots, served with almonds, house caramel and berry sauces over whipped cream. ..................... 7.95

**Kunefe:** Shredded Filo stuffed with special cheese, baked until crispy and topped with house syrup and pistachio. ..................... 7.95

**Cream Caramel:** Creamy flan served with house caramel sauce over the two ..................................... $5.45

**Beverages - Icecekler**

**Sodas:** Ask server for varieties ..................................... $2.95

**Ayran:** Turkish yogurt drinks ..................................... $2.95

**Fruit Juices:** Ask server for varieties ..................................... $3.45

**Turkish Coffee:** Traditional Turkish Coffee (recommended after meal, no sugar, medium, or sweet) ..................................... $3.45

**Turkish Tea:** Brewed fresh Turkish Tea ..................... $1.50

**Happy Hour**

2pm to 5pm Monday to Friday.

$2.00 Off: Any 12 oz Draft Beer, House Wine, Domestic Bottle Beer, Cold Appetizer, or a Salad

**Side Orders**

- Extra Salad $1.95
- Kebap Sauce $.59
- Garlic Yogurt $.99
- Chilli Sauce $.79
- Extra Bread $.79
- Bread to go $.79
- Red Cabbage $1.95
- Bowl Yogurt $3.49
- French Fries $3.49
- Red Onions $1.59
- Side Olives $.99
- Hunkar Sauce (Smoky Egg Plant) $5.95
- Sotea Vegetable $4.95
- Feta Over Salad $1.49
- Side Crumble Feta $2.95
- Soda Refill $.99
- A La Cart Beef $10.95
- A La Cart Adana $10.95
- A La Cart Meat Ball $9.95
- A La Cart Doner Kebap $10.95
- A La Cart Chicken Kebap $10.95
- A La Cart Lamb Sish $11.95

**Please check website on Thursday for the Weekend special.**

Restrictions: maximum 6 split checks for group of 6 or more per table. 18% Service Charge added to table of 6 or more.
White Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Chardonnay on draft</td>
<td>$5.95</td>
<td>$24.95</td>
</tr>
<tr>
<td>Bogle Chardonnay</td>
<td>$7.95</td>
<td>$24.95</td>
</tr>
<tr>
<td>Bogle Sauvignon Blanc</td>
<td>$7.95</td>
<td>$24.95</td>
</tr>
<tr>
<td>Noble Wines Pinot Grigio</td>
<td>$8.95</td>
<td>$26.95</td>
</tr>
<tr>
<td>Sea Glass Riesling</td>
<td>$7.95</td>
<td>$24.95</td>
</tr>
<tr>
<td>Cankaya (Turkish White)</td>
<td>$8.95</td>
<td>$33.95</td>
</tr>
<tr>
<td>Selection (Turkish White)</td>
<td>$9.95</td>
<td>$39.95</td>
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Red Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Cabernet Sauvignon on draft</td>
<td>$5.95</td>
<td>$24.95</td>
</tr>
<tr>
<td>Bogle Cabernet Sauvignon</td>
<td>$7.95</td>
<td>$24.95</td>
</tr>
<tr>
<td>Bogle Merlot</td>
<td>$7.95</td>
<td>$25.95</td>
</tr>
<tr>
<td>Bogle Pinot Noir</td>
<td>$7.95</td>
<td>$25.95</td>
</tr>
<tr>
<td>Joel Gott Zinfandel</td>
<td>$8.95</td>
<td>$28.95</td>
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<tr>
<td>Joel Gott Merlot</td>
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<tr>
<td>7 Deadly Zins Old Vine Zinfandel</td>
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<tr>
<td>Earthquake Zinfandel</td>
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<td>$39.95</td>
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<tr>
<td>Yakut (Turkish Red)</td>
<td>$8.95</td>
<td>$33.95</td>
</tr>
<tr>
<td>Selection (Turkish Red)</td>
<td>$9.95</td>
<td>$39.95</td>
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Draft Beer

<table>
<thead>
<tr>
<th>Beer</th>
<th>Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stella Artois</td>
<td>Tangerine Wheat Beer</td>
</tr>
<tr>
<td>ShockTop Belgium White</td>
<td>Campfire Stout</td>
</tr>
<tr>
<td>SN Pale Ale</td>
<td>805</td>
</tr>
<tr>
<td>Sculpin</td>
<td>Fat Tire Ale</td>
</tr>
</tbody>
</table>

Bottle Beer

<table>
<thead>
<tr>
<th>Beer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Efes (Turkish Beer) (12oz or 16oz), Heiniken, Corona Light</td>
</tr>
<tr>
<td>Corona Extra, Coors Light, Stella Artois, Fat Tire, Budwiser</td>
</tr>
</tbody>
</table>

Wine paring short list name at the end of each entrée:

CH-Chardonnay, DR-Dry Reisling, SB-Sauvignon Blanc, Z-Zinfandel, SH-Shiraz, M-Merlot, CS Cabernet Sauvignon, PG-Pinot Grigio