

ANATOLJAN TABLE RESTAURANT

Serving Lunch & Dinner CELEBRATING HEALTH & AUTHENTIC FRESH FOOD

For a Healthier & Longer Life, The Best Mediterranean Food 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.

Our Anatolian Table Restaurant is one of the highest-rated restaurants in the Sacramento Region.

The Anatolian Table is highly rated because we only serve healthy, fresh, authentic, homemade 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.

We know that you just found out about the world famous Turkish Cuisine and it is right at your doorstep, in Northern California and not in Turkey

E. Hazar Owner

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

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 MENU

(DINNER MENU ALSO AVAILABLE)

MONDAY TO FRIDAY FROM 11:30 AM TO 2:30 PM ONLY (EXCEPT PUBLIC HOLIDAYS)

Appetizers

Served with 1 Bread, Additional Bread \$ 0.99

RED LENTIL SOUP Traditional Turkish red lentil soup.	6.95
HUMUS Garbanzo beans, seasoned with garlic and olive oil. (CH/DR)	6.95
SPICY HUMUS Garbanzo beans, seasoned with garlic, olive oil, and house spices.	6.95 (DR)
CACIK House made yogurt with chopped cucumber, garlic mint, and olive oil. (CH/PG)	6.95
BABAGANUCH (Smoked Eggplant Salad) Smoked eggplant with olive oil and tahini. (CH)	7.45
EGGPLANT SAUCE Pan fried eggplant with tomato and garlic in olive oil, served chille (CH/SB)	7.45 ed.
FETA CHEESE Slices of Feta with tomato and cucumber slices, black Kalamata olives and olive oil. (CH)	7.45
FILO PASTRY Filo wrapped, stuffed with Feta cheese, pan fried until golden brown. (CH/PG)	7.45
CHICKEN FETA Diced chicken meat with Feta cheese, red pepper, and onion sauce	8.95

Kehap's from the Grill Served with Rice, Salad, Yogurt Sauce, (Soda for \$1.00)

DONER KEBAP 15.45

Combination of beef and lamb, thinly sliced from the vertical grill. (M/Z/SH)



(CH/SB)





SPICY HUMUS BABAGANUCH

LAMB SHISH KEBAP (Lamb Cube Kebap) Tender cubes of lamb marinated with seasoning. (z/sh)	18.95
CHICKEN SHISH KEBAP Tender cubes of chicken breast marinated with seasoning. (CH	14.95 (/SB)
ADANA KEBAP Spicy ground lamb with traditional spices, skewered and grille (Z/SH)	15.95 d.
BEYTI KEBAP Spicy ground lamb wrap with spicy humus. (Z/SH)	15.95
MEAT BALL KEBAP Char grilled ground beef and lamb meat with seasoning. (CH/S	14.95 (SB)
Traditional Entrees	
DONER KEBAP WITH YOGURT Ground meat cooked on vertical broiled served on yogurt served with salad on side. (Z/CS/M)	15.95
ADANA WITH YOGURT Ground lamb meat on skewers with spices, served on yogurt with side salad. (z/sh)	15.95
CHICKEN KEBAP WITH YOGURT Cubes of chicken breast marinated with seasoning, served ove yogurt with salad on side. (z/cs/m)	15.95 r
MEAT BALL KEBAP WITH YOGURT Ground meat ball with seasoning with yogurt served with sala on side. (z/cs/m)	14.95 ad
LAMB SAUTE Fresh cubes of lamb with mixed vegetables cooked with sauce on pan with rice and salad. $(z/cs/m)$	15.95
CHICKEN SAUTE Fresh cubes of chicken breast, mixed vegetables cooked with sauce on pan with rice and salad. (z/cs/m)	15.45
LAMB CASSEROLE Mixed vegetables with lamb cubes, seasoned in casserole pot cooked in oven served with rice on side. $(z/cs/m)$	15.95
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BEYTI KEBAP





KOFTE KEBAP

VEGETABLE CASSEROLE

14.95

Mixed vegetables with seasoned in casserole pot cooked in oven. (CH/SB)

CHICKEN CASSEROLE

15.95

Mixed vegetables with chicken cubes, seasoned in casserole pot cooked in oven served with rice on side. (z/cs/m)



Served with Side of Rice or Fries, Soda for \$1.00

DONER SANDWICH

15.45

Combination beef and lamb, thinly sliced from the vertical grill wrapped in flatbread with salad.

ADANA SANDWICH

15.45

Char grilled ground spicy lamb meat on skewer wrapped in flatbread with salad.

CHICKEN SANDWICH

15.45

Tender cubes of chicken breast marinated with seasoning, grilled and wrapped in flatbread with salad.

VEGETABLE SANDWICH

14.45

Oven cooked mixed vegetable with spicy humus wrapped in flatbread.

MEAT BALL SANDWICH

14.95

Ground beef and lamb meat patty's with seasoning, wrapped in flatbread with salad.



BEEF KEBAP



ADANA SANDWICH



CHICKEN SAUTE



CHICKEN KEBAP



HOUSE WRAP



CHICKEN CASSEROLE

Wine pairing short list name will be at the end of Each Entrée.

CH - Chardonnay **PG** - Pinot Grigio **M** - Merlot

DR - Dry Reisling **z** - Zinfandel **cs** - Cabernet Sauvignon

sB - Sauvignon Blanc **sh** - Shiraz

Mixed appetizer for 2 will get 3 bread, mixed appetizer for 4 will get 4 bread due the high demand for bread there will be an additional charge for extra bread. Maximum 6 split checks for group of 6 or more. 18% Service Charge will be added to a table of 6 or more.

DINNER MENU

Soup

RED LENTIL SOUP Traditional Turkish red lentil soup.	8.95
Salads	
SHEPHERD SALAD Tomatoes, cucumber, red onion, olive oil etc. (PG/CH)	13.95
HOUSE SALAD Red cabbage, red onion with Romanine lettuce with house dressin (PG/CH)	10.95 ng.
Add chicken or Doner Kebap or Meat Ball 7.95 Add Feta cheese for 3	3.95
Cold Appetizers Served with Pitta Bread (Additional Pitta \$1.49)	
HUMUS Garbanzo beans, seasoned with garlic and olive oil. (CH/DR)	9.95
SPICY HUMUS Garbanzo beans, seasoned with garlic, olive oil, and house spices (DR)	9.95
CACIK House made yogurt with chopped cucumber, garlic mint, and olive oil. (PG/CH)	9.45
BABAGANUCH (Smoked Eggplant Salad) Smoked eggplant with olive oil and tahini. (CH)	9.95
DOLMA House made stuffed grape leaves, with rice, onions, pine nuts, and assorted herbs (contains Pine Nuts). (CH/SB)	10.95
EGG PLANT SAUCE Pan fried eggplant with tomato and garlic in olive oil, served chilled. (CH/SB)	10.45
FETA CHEESE Slices of Feta with tomato and cucumber slices, black Kalamata olives, and olive oil. (CH)	9.95







SHEPHARD SALAD

MIXED GRILL

MIXED APPETIZERS FOR 2 PEOPLE	29.95
Variety of appetizers served with bread. (CH/SB/DR/M)	
MIXED APPETIZERS FOR 4 PEOPLE	49.95
Variety of appetizers served with bread (CH/SB/DR/M)	
Hot Appetizers	
BAKED OVEN HUMUS	11.95
Spicy or Regular Humus, seasoned with olive oil, Mozzarella cheese and cooked in oven (contains Pine Nuts). (PG/CH)	
FILO PASTRY	10.95
Filo wrapped, stuffed with Feta cheese. Pan fried until golden brown. (C/PG)	
MUSHROOM IN THE OVEN	13.95
Mushroom stuffed with cheese cooked, olive oil and pepper	
flake. (DR/PG)	
CHICKEN FETA	13.95
Diced chicken meat with Feta cheese, red pepper, and onion sauce. (CH/SB)	
GARLIC FRIES	10.95
French fries with Feta cheese and roasted garlic etc.	
SHRIMP WITH FETA	14.95
Shrimp cooked into a feta cheese, red pepper, and onion sauce.	,
(CH/SB)	
Kepap's from Grill	
Comes with Rice, Salad, Yogurt Sauce	
DONER KEBAP	21.95
Combination of beef and lamb, thinly sliced from the vertical	grill.
(M/Z/SH)	

LAMB KEBAP 22.95

Tender cuts of lamb marinated and grilled. (Z/SH)

Mixed appetizer for 2 will get 3 bread, mixed appetizer for 4 will get 4 bread due the high demand for bread there will be an additional charge for extra bread. Maximum 6 split checks for group of 6 or more. 18% Service Charge will be added to a table of 6 or more.







FILO PASTRY

DONER KEBAP

MUSHROOM IN THE OVEN

BEEF KEBAP Tender Tri-Tip beef cuts, marinated and grilled. (z/sH))5
CHICKEN KEBAP Tender cuts of chicken breast, marinated and grilled. (SB/CH) 20.9	15
ADANA KEBAP Spicy ground lamb with traditional spices, skewered and grilled. (z/sh))5
LAMB CHOPS Tender lamb chops, served bone-in and grilled. (CH/M/Z)	15
BEYTI KEBAP Adana kebab wrapped in flat bread with Spicy Hummus inside. (z/sH))5
KOFTE KEBAP Ground lamb and beef, seasoned with garlic, onions, and parsley in patties. (SB/CH))5
MIXED GRILL KEBAP (1 PERSON) House selection of Kebab meats. (z/sh/ch/m) 29.9	15
MIXED GRILL KEBAP (2 PEOPLE) House selection of Kebab meats. (z/sh/ch/m) 55.9	15
MIXED GRILL KEBAP (4 PEOPLE) House selection of Kebab meats. (z/sh/ch/m) 109.9	15
Dinner Sandwiches Served with Side Rice or Fries	
DONER SANDWICH Combination beef and lamb, thinly sliced from the vertical grill wrapped in flat bread, with salad.)5
ADANA SANDWICH Char Grilled grounded spicy lamb meat on skewer wrapped in flat bread, with salad. 18.9)5
Tender cubes of chicken breast marinated with seasoning,	5

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grilled and wrapped in flat bread, with salad.

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ISKENDER KEBAP

ADANA KEBAP

SULTANS DELIGHT LAMB

Kepap's with Yogurt

BEYTI KEBAP WITH YOGURT 22.95

Adana Kebap wrapped in flatbread with spicy hummus inside, served with yogurt and house sauce. (Z/SH/M)

ISKENDER KEBAP 23.95

Doner Kebab served on bread, with house sauce and yogurt. (z/cs)

ADANA KEBAP WITH YOGURT 22.95

Ground lamb meat on skewers with spices, served on yogurt with side salad. (z/sh)

CHICKEN KEBAP WITH YOGURT 21.95

Cubes of chicken breast marinated with seasoning, served over yogurt with side salad. (z/cs/m)

Traditional Dishes

SULTANS DELIGHT WITH LAMB 22.95

Tender diced lamb with onion over rich and creamy smoked eggplant sauce served with side salad. (z/cs/m)

SULTANS DELIGHT WITH CHICKEN 21.95

Tender diced chicken with onion over rich and creamy smoked eggplant sauce served with side salad. (CH/SB)

SULTANS DELIGHT WITH VEGETABLES 19.95

Sautéed mixed vegetables over rich and creamy smoked eggplant sauce served with side salad. (CH/SB)

LAMB SAUTE 21.95

Tender diced lamb with mixed vegetables in house sauce, with salad and rice. (z/cs/m)

CHICKEN SAUTE 20.95

Tender diced chicken with mixed vegetables in house sauce, served with rice and salad. (z/cs/m)

LAMB CASSEROLE 21.95

Mixed vegetables with diced lamb, baked in house sauce and served with side rice. (Z/CS/M)

CHICKEN CASSEROLE 21.95

Mixed vegetables with diced chicken, baked in creamy sauce and served with side rice. (Z/CS/M)

VEGETABLE CASSEROLE 19.95

Mixed vegetables baked in house sauce and served with side rice. (CH/SB)







MIXED GRILL



VEGETABLE WRAP

Mediterranean Bowls

DONER BOWL 19.95

Combination of beef and lamb, thinly sliced from the vertical grill served over rice, salad. (M/Z/SH)

BEEF BOWL 19.95

Tender Tri-Tip beef cuts, marinated and grilled served over rice, salad. (M/Z/SH)

CHICKEN BOWL 19.95

Tender cuts of chicken breast, marinated and grilled served over rice, salad. (SB/CH)

ADANA BOWL 19.95

Spicy Ground lamb with traditional spices, skewered and grilled served over rice, salad. (z/sh)

Vegetarians

VEGETABLE CASSEROLE

19.95

Mixed vegetables baked in savory sauce and served with side rice. (SB/CH)

VEGETABLE WRAP

18.95

House vegetable blend wrapped with spicy hummus, served with rice and salad. (SB/CH)

DOLMA WRAP 18.95

House made dolma wrap in flatbread with humus, salad and special sauce served with fries.

VEGETABLE SAUTE

18.95

Mixed vegetable in house sauce, served with rice and salad. (SB/CH)

SULTANS DELIGHT WITH VEGETABLES

19.95

Sautéed mixed vegetables over rich and creamy smoked eggplant sauce served with side salad. (SB/CH)

Sea Foods
Char Grilled, Served with Rice, Salad or Fries

SEA BREAM 34.95

Char grilled whole royal Dorado from Mediterranean sea. (DR/SB/CH)

SEA BASS 34.95

Char grilled whole Brazen from Mediterranean sea. (DR/SB/CH)







SHRIMP CASSEROLE

SALMON

SEA BASS

SALMON Char grilled Salmon fillet. (PN/Z)	22.95	
SALMON SAUTE Diced Salmon with vegetables. (PN/Z)	22.45	
SALMON CASSEROLE Salmon with mixed vegetables, baked in creamy house sauce. (Pr	22.95 N/Z)	
SHRIMP SAUTE Shrimp with mixed vegetables in house sauce. $(z/cs/m)$	21.95	
SHRIMP CASSEROLE Shrimp with mixed vegetables, baked in creamy house sauce. (PM	22.95 N/PG)	
Kid's Menu		
Served with French Fries or Rice, Soda Drink (Pizza exclude Under 12 years old only.)	rd.	
CHEESE BURGER Beef patty with ketchup and cheese.	9.95	
HAMBURGER Beef patty with ketchup.	9.95	
CHICKEN TENDERS Fried chicken tenders.	9.95	
DONER KEBAP Small serving Doner Kabob plate.	9.95	
CHICKEN KEBAP Small serving Chicken Kabob plate.	9.95	
PITTA PIZZA Small size cheese pizza plate.	9.95	
KOFTE KEBAP Small serving Kofte Kebab plate.	9.95	
Desserts		
House Made Recommended with Turkish Tea or Coffee		
BAKLAVA House made layered Filo dough, with pistachio and house made	7.45 syrup.	
BAKED RICE PUDDING Turkish rice pudding with cinnamon and pistachio	7.95	

Turkish rice pudding with cinnamon and pistachio.







APRICOT DESSERT



BAKLAVA

APRICOT DESSERT Glazed apricots, served with almonds, house caramel with			9.95
pistachio on top, berry sauces over whipped cream. KUNEFE Shredded Filo stuffed with Mozzarella cheese, baked until crispy and topped with house syrup and pistachio.			9.95
E	eve	erages	
SODA Ask server for varieties.			3.45
AYRAN Turkish yogurt drinks.			3.95
FRUIT JUICES Ask server for varieties.			3.95
TURKISH COFFEE Traditional Turkish Coffee. no sugar, medium, or sweet)	•	nmended after the meal,	4.95
TURKISH TEA Brewed Fresh Turkish Tea.			3.45
Side Dis	hes	& Ala Car	t
Extra Side Salad	2.95	Side Rice	3.95
Kebap Sauce	.99	Saute Vegetable	7.95
Garlic Yogurt	.99	Side crumble Feta	5.95
Chilli Sauce	1.49	A la cart Beef	14.95
Extra Bread	.99	A la cart Adana	15.95
Red Cabbage	3.95	A la cart Kafte	14.95
Bowl Yogurt	4.95	A la cart Doner Kebap	14.95
French Fries	5.95	A la cart Chicken Kebap	14.95
Red Onions	3.95	A la cart Lamb Kebap	16.95
Side Olives	4.95	A la cart Lamp Chop (3)	18.95
Hunkar Sauce (Smoky Eggplant)	7.95		

Wine pairing short list name will be at the end of Each Entrée.

сн - Chardonnay **РG** -Pinot Grigio **м**- Merlot

DR - Dry Reisling **z** - Zinfandel **cs** - Cabernet Sauvignon

sB - Sauvignon Blanc **sh** - Shiraz

Wine

	GLASS	BOTTLE
WHITES		
Bogle Chardonnay	9.95	29.95
Bogle Savignon Blanc	9.95	29.95
House Chardonnay	8.95	
House Pinot Grigio	8.95	
Fetzer Dry Reisling	10.95	32.95
Menage A. Trois Moscato		32.95
Menage A. Trois Sparkling Rose		32.95
Robert Hall Chardonnay		34.95
Cankaya Turkish White	12.95	45.95
Narince Turkish White	13.95	49.95
REDS		
Bogle Merlot	9.95	29.95
Bogle Old Zinfandel	9.95	29.95
Bogle Cabernet	9.95	29.95
Bogle Pinot Noir	10.95	31.95
De Loach Merlot		27.95
Bogle PetiteSirah	12.95	34.95
Micheal David Earthquake Zinfandel		44.95
Yakut Turkish Red	12.95	39.95
Selection Turkish Red	13.95	49.95

Please ask server for more available local wines.

Beer BOTTLE DRAFT Efes Turkish Beer 12 CL 6.95 Stella 7.45 Coors Light 6.45 Elysian Spacedust 7.45 Corona Extra 6.45 Golden Road AB Mango 7.45 Heineken 6.45 Sierra Nevada Hazy L.T. 7.45 **Guiness Dark** 6.45 Revisian IPA 7.45 F-W 805 7.45