



DINNER

STARTERS

RED LENTIL SOUP 10

with pita, paprika oil, lemon and herbs

BEEF SALAD 22

Zarate family farm lettuce mix, mizuna, cucumber, fennel, Turkish Ezine feta, walnuts, lemon vinaigrette dressing

add salmon +14 add chicken +9

SPINACH FETA BOREK 14

puff pastry filled with spinach feta, and sesame

CHICKPEA FALAFEL 14

with hummus, pita, house-made pickles and harissa

ROASTED CAULIFLOWER 15

labneh tahini with urfa chili and chives

GRILLED OYSTER MUSHROOM WITH WARM HUMMUS 18

with pita

HUMMUS, TZATZIKI, MUHAMMARA 24

with pita & veggies

Each Meze with Pita 10

TURKISH SPICED FRIES 9

with aleppo aioli

FLOUR & CRAFT'S GLUTEN FREE FOCACCIA 6

ENTREES

ROTESSERIE HALF MARY'S CHICKEN 33

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

"MANTI" TURKISH DUMPLINGS 27

house-made lamb dumplings with herb yogurt and paprika oil

VEGETARIAN MOUSSAKA 27

Sultan's Pilaf with almonds and raisins

LAMB MEATBALLS SHAKSHUKA 34

four meatballs in a rich tomato sauce with eggplant, peppers with Jane's sourdough toast

SALMON SKEWER 34

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

HANGER STEAK SKEWER 36

eggplant purée, tomato, cipollini onion, chimichurri

BRAISED LAMB SHANK 36

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

MEDITERRANEAN BRANZINO 39

warm potato arugula salad

BABY LAMB CHOPS 39

roasted fingerling potatoes, cipollini onion & arugula

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.

www.troyatibur.com

May '26

