+DINNER+

TROYA
MEDITERRANEAN
2006

STARTERS		4
RED LENTIL SOUP with pita, paprika oil, lemon and herbs	10	
GRILLED HALLOUMI & HEIRLOOM TOMATO	18	
almonds, arugula, vinaigrette		4
CHEESE BOREK puff pastry filled with feta, parsley, and sesame seeds	14	
CHICKPEA FALAFEL	14	7
with hummus, pita, home made pickles and haris	s a	\
ROASTED CAULIFLOWER labneh tahini with urfa chili and chives	15	,
GRILLED OYSTER MUSHROOM marinated with Turkish spice blend and tzatziki	18	
WARM HUMMUS W/ ZA'ATAR SPICED LAMwith pita	IB 18	
HUMMUS, TZATZIKI, MUHAMMARA Comb	0 24	
with pita Each	10	
TURKISH SPICED FRIES	9	

with aleppo aioli

mehu ENTREES

ROTESSERIE HALF CHICKEN Sultan's Pilaf with almonds and raisins,	28
tzatziki & harissa	0
VEGETARIAN MOUSSAKA Sultan's Pilaf with almonds and raisins	2
BRAISED LAMB SHOULDER	29
Sultan's Pilaf with almonds and raisins, tzatziki & harissa	
MEDITERRANEAN BRANZINO	39
warm potato arugula salad	
HANGER STEAK SKEWER	34
eggplant puree, tomato, cipollini onion, chimichu	rri
BABY LAMB CHOPS	39
roasted fingerling potatoes, cipollini onion & art	ugul

VEGETARIAN FEAST

for two

Red LentilSoup

Mezze Plate: Tzatziki, Hummus, Muhammara, Falafels with veggies and pita Roasted Cauliflower

Tomato Cucumber Salad Vegetable Moussaka with Sultan's Pila

> Baklava **85**

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