STARTERS

RED LENTIL SOUP 12
with pita, paprika oil, lemon and herbs

SPINACH & FETA BÖREK 16
puff pastry filled with spinach, Turkish feta, and sesame

ROASTED CAULIFLOWER 17
with Urfa chili, over tahini labneh

CHICKPEA FALAFEL 16
with hummus, pita, house-made pickles and harissa

GRILLED OYSTER MUSHROOM 20
with warm hummus, paprika oil and pita

ROASTED BEETS 17
orange, tahini labne, parsley, pistachio, zaatar

GRILLED HALLOUMI & PERSIMMON 18
grilled Sun Blaze Ranch persimmon, dates, fennel, arugula, pomegranate & lemon dressing

MEZE TRIO 27
hummus, tzatziki, muhammara served with pita & veggies / -individual meze with pita 12-

TURKISH SPICED FRIES 11
with Aleppo aioli

FLOUR CRAFT FOCACCIA- GF 8

Troya TIBURON

ENTREES

MARY'S ROTISSERIE HALF CHICKEN 35
Sultan's Pilaf with almonds and raisins, tzatziki & harissa

MANTI TURKISH DUMPLINGS 30
house-made Turkish beef dumplings with herb yogurt and paprika oil

VEGETARIAN TAGINE 31
zucchini, eggplant, potatoes, red bell peppers, onions, chickpeas, olives, Turkish apricot, almonds, quinoa, harissa and tzatziki

TRADITIOANAL LAMB MOUSSAKA 34
baked layers of vegetables and ground lamb served in a cast iron with Sultan's Pilaf, almonds, and raisins

SALMON SKEWER 36
with seasonal organic veggies, quinoa, tzatziki & harissa

HANGER STEAK SKEWER 38
eggplant purée, tomato, cipollini onion, chimichurri

BRAISED LAMB SHANK 41
Sultan's Pilaf with almonds and raisins, tzatziki & harissa

MEDITERRANEAN BRANZINO 44
warm potato & arugula salad

BABY LAMB CHOPS 45
roasted fingerling potatoes, cipollini onion & arugula

All our greens and seasonal produce are sourced from local farms.

www.troyatiburon.com

Please make us aware of any allergies.

A 3.5% surcharge will be added to all checks to help comply with employer mandates.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Fall '26