

## FROM CHARCOAL GRILL

LAMB SHISH KEBAB (gf).....	\$36
Traditional Turkish lamb backstrap marinated to tenderize and grilled over natural charcoal, served with traditional almond rice & salad	
CHICKEN SHISH (gf).....	\$32
Thick carved chicken thigh skewers enhanced with Turkish spices grilled on natural charcoal, served with traditional almond rice & salad	
ADANA KEBAB (gf).....	\$30
Seasoned minced lamb meat with red pepper herbs & spices on a skewer grilled on a charcoal fire, served with traditional almond rice & salad	
BEYTI .....	\$34
Skewered ground lamb, grilled over charcoal fire, wrapped in lavash bread with mozzarella cheese, stone baked, then topped with traditional tomato sauce, thickened garlic yogurt and burned butter	