

Appetizers

Gozleme 10

Savory spinach & feta grilled in a traditional Turkish flatbread, served with tzatziki sauce and house salad.

Dolma 9

Hand-rolled grape leaves stuffed with rice, pine nuts, & herbs, cooked in a tangy lemon sauce. Served warm or cold with toasted pita and tzatziki sauce.

Hummus 7

Delicious blend of chickpeas, tahini, garlic, & lemon juice, served with toasted pita.

Shakshuka 9

Sautéed eggplant paired with peppers, onion, & garlic in a rich tomato sauce, served warm with toasted pita and garlic yogurt.

Tzatziki 7

Traditional homemade yogurt sauce with cucumber, dill, & garlic, served with toasted pita.

Sigara Boregi 7

Hand-rolled phyllo dough pastry, stuffed with feta cheese & dill, golden fried, served with tzatziki sauce.

Babaganoush 8

Traditional grilled eggplant spread, with walnuts, garlic, and strained yogurt.

Meze Trio 16

Pick three from: Tzatziki, Dolma, Sigara Boregi, Hummus, Babaganoush, or Shakshuka

Soups & Salads

Red Lentil Soup 4, 6

Our chef's family recipe going back generations.

Greek Salad 6, 9

Crisp bed of lettuce topped with ripe tomatoes, onions, olives, cucumbers, peppers, and feta cheese, covered with our homemade salad dressing. (Add Chicken 4)

Wraps

Lamb & Beef Gyro Wrap 9

Classic lamb and beef gyro, wrapped in toasted pita, topped with our homemade tzatziki sauce.

Chicken Gyro Wrap 8

Signature marinated chicken, wrapped in toasted pita, topped with our homemade tzatziki sauce.

Vegetarian Wrap 8

Toasted pita stuffed with hummus and eggplant shakshuka.



Main Courses

Shish Kebab Chicken 13

Marinated chicken grilled on a skewer to perfection, served with rice and house salad.

Shish Kebab Steak 22

Seasoned steak grilled to perfection, served with rice and house salad.

Shish Kebab Lamb 19

Marinated lamb grilled on a skewer to perfection, served with rice and house salad.

Chicken Kavourma 15

Stir-fried chicken with seasonal vegetables, mushrooms, & garlic. Cooked and served on a hot iron pan with rice and house salad.

Lamb Kavourma 20

Stir-fried lamb with seasonal vegetables, mushrooms, & garlic. Cooked and served on a hot iron pan with rice and house salad.

Shrimp Kavourma 22

Stir-fried shrimp in garlic-lemon-butter sauce, along with seasonal vegetables & mushrooms. Cooked and served on a hot iron pan with rice and house salad.

Classic Gyro Plate 15

Authentic delicious mix of lamb and beef, thinly sliced & served on top of rice, with house salad.

Iskender Kebab 18

Our classic gyro with tomato-butter sauce on top, over a bed of pita, served with homemade yogurt, along with rice and house salad.

Adana Kebab 18

Seasoned ground lamb and beef, marinated with fresh herbs and spices on a skewer, served with rice and house salad.

Lamb Chops 24

Perfectly grilled lamb chops served with seasonal grilled vegetables, rice, and house salad.

Kismet Mixed Grill 28

The ultimate Kismet plate of Lamb Shish, Chicken Shish, Lamb Chops, and Adana Kebab served with seasonal grilled vegetables, rice, and house salad.

Veggie Stew 13

Seasonal fresh vegetables cooked until tender in a clay pot, topped with feta. Served with rice and house salad.

Mousakka 17

Layers of baked eggplant, seasoned beef, & tomato sauce topped with mozzarella, served in a traditional clay pot, with rice and house salad.

Desserts

Baklava 4

Baked sheets of phyllo layered with chopped walnuts & butter, and soaked in its authentic syrup.

Baklava with Ice Cream 6

The traditional baklava served with a rich vanilla ice cream on top.