

# Kismet

MEDITERRANEAN GRILL

## Appetizers

### Gozleme 11

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 8

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 8

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

### Sigara Boregi 8

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

### Babaganoush 9

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

### Meze Trio 18

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.

### Soup of the Day 4, 6

Please ask your server for today's soup.

### Greek Salad 7, 9

Crisp bed of spring mix 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 15

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

### Shish Kebab Steak 24

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

### Shish Kebab Lamb 22

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

### Chicken Kavourma 17

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

### Lamb Kavourma 22

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

### Shrimp Kavourma 24

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 16

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

### Iskender Kebab 22

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 20

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

### Lamb Chops 26

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

### Kismet Mixed Grill 29

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 14

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

### Mousakka 18

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.