

Truva dinner menu

Soups and Salads

V Red Lentil Soup (Ezogelin) \$6

Traditional Turkish recipe

V Sheppard's Salad (Coban Salatasi) \$8

With tomato, cucumber, green pepper, red onion, parsley and dill tossed in olive oil and lemon juice.

V Mediterranean Salad (Akdeniz Salatasi) \$9

*Mediterranean salad with field greens, artichokes, Turkish olives, vine ripe tomatoes, cucumbers, fresh dill and feta cheese
With balsamic vinegar and extra-virgin olive oil*

Add Chicken \$5.95 • Add Salmon or Shrimp \$8.00 • Add Doner Kebab \$8.00

Cold Meze

Small Plates of Meze (Appetizer)

V Babaganoush \$7

Roasted eggplant, Turkish yogurt, tahini, parsley and garlic pureed into a smooth dip

V Haydari \$6

Strained yogurt with walnuts, garlic and mint made into a smooth dip

V Hot Spread (Acili Ezme) \$6

Our signature spread; parsley, walnuts, peppers, tomatoes and yellow onion

V Tabouleh \$6

Traditional Turkish Bulgur with fresh mint, cucumber, green onion, tomatoes and parsley

V Saksuka \$7

Eggplant, onion, tomato, bell pepper, garlic and extra virgin olive oil

V Hummus \$7

Pureed chickpeas, garlic, sesame seed paste, fine herbs with lemon juice and extra virgin olive oil

V Bulgur Kofte \$7

Cracked wheat soaked in herbed juices, formed in kofte shape with lentil, green onion, parsley and love. (Little spicy)

V Stuffed Grape Leaves (Yaprak Sarmasi) \$7

Stuffed with rice, onion, currants, pine nuts, and herbs, with extra virgin olive oil and lemon

Combo Mezes

Combine any of our cold mezes

Combine three \$17 Combine four \$22

Hot Appetizers

Sicak Mezeler

Albanian Liver (Arnavut Cigeri) \$9

Cubed liver flash fried then sautéed served with red onion, tomatoes, parsley and lemon

V Cigar Shaped Cheese Pastry (Sigara Borek) \$7

Feta cheese and parsley wrapped in phyllo dough then lightly fried drizzled with yogurt sauce

Cigar Shaped Meat Pastry (Etili Borek) \$8

Minced lamb, beef and herbs wrapped in phyllo dough then lightly fried drizzled with yogurt sauce

Calamari (Kalamar) \$11

Flash fried and seasoned. Served with tartar sauce and sweet chili sauce

Shrimp Casserole (Karides Guvec) \$12

Truvian dish with bell pepper, tomatoes, onion, garlic and mushrooms then topped with mozzarella cheese

Stuffed Cabbage Rolls (Lahana Sarma) \$9

Cabbage stuffed with seasoned ground beef and lamb braised in a tomato sauce

V Falafel \$7

Fried chick peas and mixed vegetables served with garlic and tahini yogurt sauce

Stuffed Eggplant (Karniyarik) \$12

Fresh eggplant fire roasted then stuffed with chopped lamb and beef flavored with pepper, onions, tomatoes and touch of garlic

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

V- Denotes 100% vegetarian

Party of 6 or more no separate checks 20% gratuity added for your convenience

10/2017

TRUVA DINNER MENU

Turkish style flatbread pizzas (Pideler)

Ground Lamb (Lahmacun) \$15

Ground lamb, parsley, tomatoes, onions, and green pepper flat bread

Beef (Etli Pide) \$15

Flat bread with cubed beef tenderloin, tomatoes, peppers, onions Turkish white cheese and mozzarella

V Vegetable (Sebzeli Pide) \$13

Seasonal vegetables with Turkish white cheese and mozzarella

V Gi Gi's Cheese (Peynirli Pide) \$10

Traditional Turkish white cheese and mozzarella

Kebaps, Turkish style skewers

Adana Kebap \$21

Traditional hand chopped lamb with red bell peppers, paprika and onion Served with a side of Rice, Grilled Tomato, Green Pepper and a Green Salad

Chicken Breast (Tavuk Kebap) \$19

Marinated chicken breast char-grilled Served with a side of Rice, Grilled Tomato, Green Pepper and a Green Salad

Beef Tenderloin (Sis Kebap) \$26

Marinated in olive oil, black pepper and shallots, Served with a side of Rice, Grilled Tomato, Green Pepper and a Green Salad

Lamb Shish Kebab (Kuzu Sis Kebab) \$26

Marinated in olive oil, yogurt, garlic and paprika, Served with a side of Rice, Grilled Tomato, Green Pepper and a Green Salad

Doner Kebab \$20

Traditional Fresh marinated Lamb and Beef Carved Served with a side of Rice, Grilled Tomato, Green Pepper and a Green Salad

Iskender Kebab \$22

Carved Doner Kebab served over toasted pita bread topped with fresh tomato sauce and browned butter.

Served with Yogurt, Grilled Tomato & Green Pepper on the side

Mixed Grill (Kebaps)

For two \$52 or For four \$98

Doner Kebab, Chicken Kebab, Adana Kebab, Beef Tenderloin Kebab Served with Rice, Green Salad, Green Pepper and Grilled Tomato

Vegetarian Entrees

V Stuffed Eggplant \$14

Italian eggplant lightly fried then stuffed with roasted vegetables, and currants topped with oven dried tomatoes and peppers

Served with a side of Rice, Grilled Tomato and Green Pepper

V Vegetable Moussaka \$16

Layers of pan fried potatoes, eggplant, roasted red peppers, fresh spinach, onion, bell pepper, mushrooms and topped with a béchamel sauce

Served with a side of Rice, Grilled Tomato and Green Pepper

Entrees

Fish of the Day (Gunun Baligi) \$ Market Price

Ask your server about today's preparation

Salmon (Somon) \$24

Grilled then drizzled with roasted red pepper aioli sauce served with sautéed spinach and potatoes "Truva"

Filet of Beef \$39

8 oz grilled Black Angus Filet with woodland mushroom demi glaze, seasonal vegetables and potatoes "Truva"

Cowboy Steak \$42

Grilled 22oz Black Angus bone in rib eye with maitre-d-butter served with seasonal vegetables and potatoes "Truva"

Lamb Shank (Hunkarbeyendi) \$30

Braised in coriander and mint then served on a pillow of roasted eggplant puree

Lamb Chops (Kuzu Pirzola) \$32

Grilled then topped with pesto sauce and served over rice pilaf and sautéed spinach

Stuffed Cabbage (Lahana Sarma) \$18

Cabbage stuffed with seasoned ground beef & lamb and rice braised in a tomato sauce served with seasonal vegetables

Beef Moussaka \$18

Layers of pan fried potatoes, eggplant, onion, bell pepper, minced lamb and beef then topped with a béchamel sauce

Served with a side of rice and Grilled Tomato and Green Pepper

Prawn Sauté (Karides Sote) \$28

Large shrimp sautéed with tomatoes, Mediterranean olives, capers and lemon garlic wine, served over rice

Sides - \$5

V Seasonal Vegetables, Rice Pilaf, Sautéed Spinach, Mashed Potatoes, Asparagus

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

V - Denotes 100% vegetarian

Party of 6 or more no separate checks 20% gratuity added for your convenience