

smyrna

RESTAURANT
DINNER MENU

Entrees

From the Grill

Keftedes \$23

grilled ground beef patties served on lavash bread with white rice & pomegranate molasses aegean slaw

*ÇÖP ŞİŞ \$25

grilled beef skewers served on lavash bread with white rice & pomegranate molasses aegean slaw (nf)

AEGEAN KEBAB \$23

grilled lamb and beef patties served over buttery toasted pita bread with top of tomato - garlicky yogurt sauce (nf)

KEBAB SKEWERS \$24

perfectly seasoned, hand-minced grilled skewers of ground lamb & beef, served with Chef's Garden Medley on the side (nf)

*LAMB CHOPS \$29

succulent lamb ribs, infused with thyme and olive oil, perfectly grilled and served with creamy mashed potatoes (gf-nf)

CHICKEN SOUVLAKI \$23

grilled chicken skewers with red pepper and onions served on lavash bread sides of white rice & pomegranate molasses aegean slaw (nf)

CHICKEN KEFTEDES \$21

grilled chicken patties served over buttery toasted pita bread with top of tomato - yogurt sauce (nf)

MIXED GRILL FOR TWO \$60

Lamb Chops, Keftedes, Chicken Keftedes, Chicken Souvlaki, Skewer Kebab serve with white rice & pomegranate molasses aegean slaw (nf)

From the Sea

BRANZINO IN PARCHMENT \$28

baked fillet branzino with sautéed veggies in paper served with baby potato, kalamata olive, cherry tomato & lemon on the side (nf-gf)

SHRIMP SOUVLAKI \$21

grilled marinated shrimps with tomato sauce and feta crumbles served with a side of roasted beets, potatoes and cherry tomatoes, kalamata olives (nf-gf)

SMYRNA SEAFOOD SYMPHONY \$77

a bountiful selection of oven-baked branzino fillet, shrimp souvlaki, fried calamari served with house-made tartar sauce, and char-grilled octopus, accompanied by a chef's garden medley. (nf-gf)

Aegean Specialties

SLOW-BRAISED LAMB SHANK \$30

succulent lamb shank, gently braised for hours until tender, presented on a bed of light couscous infused with aegean herbs and subtle spices (nf)

MANTI \$20

delicate Turkish dumplings filled with seasoned ground meat, served with a silky garlic yogurt sauce and finished with mint spiced flavors. (nf)

MOUSAKKA \$21

eggplant, potato, ground beef, Béchamel sauce & kashkaval cheese (nf)

IMAM BAYILDI \$17

roasted eggplant stuffed with tomatoes, onions, pine nuts (vg-gf)

Sides & Sauces

FRIES \$5

AEGEAN SAUCE \$2

PLAIN GREEK YOGURT \$4

YOGURT SAUCE \$2

HOMEMADE TOMATO JAM \$3

FETA CHEESE \$2

WHITE RICE \$6

Desserts

BAKLAVA \$10

walnut baklavas served with ice cream

CHOCO-NUT BAKLAVA \$11

chocolate pistachio baklavas served with ice cream

ICE CREAM \$6

Vanilla

SÜTLAÇ \$11

oven baked rice pudding (nf-gf)

REVANI \$10

oven baked semolina aegean cake served with vanilla ice cream (nf)

NF (NUTS FREE) / GF (GLUTEN FREE) / DF (DAIRY FREE) / VG (VEGETERIAN)

Olives may have pits. Meat & Fish Items May Be Served Undercooked According To Your Order. Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please Inform Your Server Of Any Food Allergies. Dietary Restrictions and Cross Contamination.

A 20% gratuity will be included for parties of 6 or more.