

## ENTREES

### **KEFTEDES \$23**

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

### **\*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-df)

### **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)

### **\*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)

### **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 \$20**

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

### **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-df-gf)

### **MIXED GRILL FOR TWO \$60**

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

### **SMYRNA SEAFOOD SYMPHONY \$77**

a bountiful selection of oven-baked fillet branzino, tender scallops, shrimp souvlaki, and char-grilled octopus,  
served atop a silky cauliflower velouté with lightly accented with truffle oil & side of chef's garden medley (nf-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

#### **BAKLAVA \$10**

walnut baklavas  
served with ice cream

#### **CHOCO-NUT BAKLAVA \$11**

chocolate pistachio baklavas  
served with ice cream

## DESSERTS

### **SÜTLAÇ \$11**

oven baked rice pudding (nf-gf)

#### **REVANI \$10**

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

#### **ICE CREAM \$6**

Vanilla

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

