

SMYRNA RESTAURANT

DINNER MENU

SPREADS

HUMMUS \$8

crispy chickpeas, smoked paprika, garlic & tahini
(nf-gf-vg-df)

TZAZITKI \$8

Greek yogurt, cucumber, dill (nf-gf-vg)

BABA-GHANNUSH \$9

charred eggplant, greek yogurt, tahini (nf-gf-vg)

PEMBE SULTAN \$8

beets, labneh & garlic (nf-gf-vg)

ATOM \$8

sun dried chili, butter, labneh
(nf-gf-vg)

FAVA \$8

broad bean, brunoise red onion, caper, dill
(nf-gf-vg-df)

HTIPITI \$9

roasted red pepper, walnut, feta
(gf-vg)

SAMPLER \$23

Hummus, Tzazitki, Atom
Baba-ghannush, Pembe Sultan, Htipiti

MEZZES - CHEESES - BREAD

DOLMADES \$12

grape leaves stuffed with rice and pine seeds, black
currant served with yogurt sauce (gf-vg)

WARM OLIVES \$8

thyme marinated kalamata olives (nf-gf-vg-df)

SAGANAKI \$15

fried kasseri cheese, metaxa & lemon
(flambe service !)

GRILLED HALLOUMI \$12

grilled halloumi cheeses with
fig jam, thyme & sasami
(gf-vg)

PIDE (FLAT BREAD) \$10

kashkaval cheese, tomatoes, pesto sauce (nf-vg)

SOUP & SALADS

TURKISH - RED LENTIL SOUP \$8

red lentils, onions, carrots & potatoes (nf-df-gf-vg)

GREEK - AVGOLEMONO SOUP \$9

chicken breast, rice, lemon & dill (nf-df)

GREEK SALAD \$12

romaine, kalamata olives, cherry tomatoes,
cucumber, red onion & feta cheese (nf-gf-vg)

TURKISH SALAD \$12

chopped cucumbers, tomatoes, onions, green
peppers, parsley, pomegranates & walnut (gf-vg-df)

SALAD ADD-ONS

Octopus \$16 / Shrimp \$10 / Falafel \$8
Chicken Souvlaki \$12 / Keftedes \$13

APPETIZERS

DOUBLE COOKED OCTOPUS \$19

serve with fava, confit garlic, dill,
caper, tomato sauce (nf-gf)

GARIDES & GARLIC \$14

sauteed butter shrimps with garlic & spices (nf-gf)

SIGARA BOREGI \$11

crispy phyllo dough stuffed with
feta cheese and parsley (nf-vg)

FALAFEL \$10

fried chickpea patties, radish, pickles
with yogurt sauce (gf-nf-vg)

CALAMARI \$14

fried calamari with tartar sauce & lemon (nf)

BRUSSEL SPROUTS \$12

fried brussels sprouts, walnut, cranberry
with sweet aegean sauce (gf-vg)

GREEK POTATO \$10

thyme and lemon zest marinated roasted baby
potatoes, kalamata olives,
cherry tomatoes (gf-vg-nf-df)

APPETIZER SAMPLER \$18

Dolmades, Sigara Boregi, Falafel (vg)

ENTREES

KEFTEDES \$23

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

ÇÖP ŞİŞ \$23

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

AEGEAN KEBAB \$22

grilled lamb & beef patties serve over pide bread and grilled tomato
flavored with butter, tomato & yogurt sauce (nf)

LAMB CHOPS \$28

thyme - xv olive oil marinated grilled lamb rib racks serve with
smoked eggplant begendi & sundried tomato (nf)

CHICKEN SOUVLAKI \$23

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

CHICKEN KEFTEDES \$21

grilled chicken patties served over pita bread
with top of tomato - yogurt sauce & side of pomegranate molasses aegean slaw (nf)

BRANZINO IN PARCHMENT \$26

baked fillet branzino with sautéed vegies in paper serve with baby potato,
kalamata olive, cherry tomato & lemon (nf-gf-df)

MOUSAKKA \$21

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

MANTI \$18

ground beef stuffed dumplings
served with garlicky yogurt, aegean spicy sauce, mint (nf)

IMAM BAYILDI \$17

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

FASULIA \$17

green bean stew with potato, onion, tomato, garlic & drizzle of
extra virgin olive oil on top (nf-vg-df-gf)

MIXED GRILL FOR TWO \$59

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

DESSERTS

BAKLAVA \$10

phyllo pastry filled with chopped walnuts
serve with ice cream

CHOCOLATE - PISTACHIO BAKLAVA \$11

chocolate phyllo pastry filled with chopped pistachio
serve with ice cream

KATAIFI \$11

baked crispy kataifi pastry, stuffed with
clotted cream and pistachio with ice cream

SÜTLAÇ \$11

oven baked rice pudding (gf)

PASTA SOKOLATINA \$10

greek chocolate cream cake & mint

ICE CREAMS \$6

you may choose your favorite:
vanilla, chocolate or strawberry

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 Foodborne 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.

