

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)

SPREAD SAMPLER \$24

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

MEZZES - CHEESES CHARCUTERIE

DOLMADES \$12

freshly hand-rolled grape leaves stuffed with aromatic
rice and pine seeds, herbs served
with garlicky yogurt sauce (gf-vg)

WARM OLIVES \$8

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

SAGANAKI \$15

Flambéed table side Kasseri Cheese

GRILLED HALLOUMI \$12

grilled Cyprus Halloumi cheeses with
fig jam, thyme & sésame (gf-vg)

GRILLED SUCUK \$12

traditional dry-cured beef sausage
with lavash bread and grilled tomatoes (nf)

SOUPS & SALADS

TURKISH - RED LENTIL SOUP \$8

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

GREEK - AVGOLEMONO SOUP \$9

chicken breast, yogurt, rice and lemon (nf-gf)

GREEK SALAD \$12

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

TURKISH SALAD \$12

chopped cucumber, tomatoes, onions, green peppers,
and parsley, finished with walnuts, pomegranate
seeds, dressing pomegranate molasses-lemon-olive oil

SALAD ADD-ONS

♦ Grilled Octopus \$16

♦ Chicken Souvlaki (two skewer) \$14

♦ Falafel (three pcs) \$8

♦ Kebab Skewer \$9

♦ Beef Keftedes (three pcs) \$13

♦ Shrimp Skewer (two skewer) \$12

APPETIZERS

DOUBLE COOKED OCTOPUS \$20

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

GARIDES & GARLIC \$14

succulent shrimp sautéed in butter with garlic and
aromatic spices (nf-gf)

GOLDEN SCALLOPS \$16

four pieces seared wild caught atlantic scallops with
fava velouté and lightly accented with truffle oil (nf-gf)

CALAMARI \$14

fried calamari with tartar sauce & lemon (nf)

SPANAKOPITA \$11

oven baked crispy phyllo dough stuffed with
spinach, spring onion, leek & feta
with tomato jam (nf-vg)

FALAFEL \$12

house-made crispy falafel, freshly prepared from
blended chickpeas, herbs & spices served with radish,
pickles with yogurt sauce (gf-nf-vg)
(this dish may contain traces of gluten due to cross-contamination)

BRUSSEL SPROUTS \$13

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

(this dish may contain traces of gluten due to cross-contamination)

APPETIZER SAMPLER \$19

Dolmades, Spanakopita, Falafel (two pieces each)

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 vanilla ice cream (nf)

ICE CREAM \$6

Vanilla

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

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.

