

smyrna restaurant

dinner menu

SPREADS

HUMMUS \$9

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

TZAZITKI \$9

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

BABA-GHANNUSH \$10

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

HTIPITI \$10

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

PEMBE SULTAN \$9

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

ATOM \$9

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

FAVA \$10

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

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 \$9

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

SAGANAKI \$15

Flambéed table side Kasseri Cheese

GRILLED HALLOUMI \$13

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 \$9

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

GREEK - AVGOLEMONO SOUP \$10

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 \$13

chopped cucumber, tomatoes, onions, green
peppers, and parsley, finished with walnuts,
pomegranate seeds(in season)

SALAD ADD-ONS

- ✦ Grilled Octopus \$16
- ✦ Falafel (three pcs) \$9
- ✦ Beef Keftedes (three pcs) \$13
- ✦ Chicken Souvlaki (two skewer) \$14
- ✦ One Skewer of Kebab \$9
- ✦ Shrimp Skewer (two skewer) \$13

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 \$18

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

CALAMARI \$14

fried calamari & peppers 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 \$20

Dolmades, Spanakopita, Falafel
(two pieces each)

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-df)

***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-df-gf)

SMYRNA SEAFOOD SYMPHONY \$77

a bountiful selection of oven-baked fillet **branzino**, tender **scallops**, **shrimp** souvlaki, and char-grilled **octopus**, served atop a silky fava velouté with lightly accented with truffle oil & side of 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-df-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

SÜTLAÇ \$11

oven baked rice pudding (nf-gf)

ICE CREAM \$6

Vanilla

REVANI \$10

oven baked semolina aegean cake served with vanillia 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. %20 gratuity will be included for parties of 6 or more.