

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 & pomegranate (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

DOLMADES \$12

grape leaves stuffed with rice and pine seeds, black
currant served with yogurt sauce & pomegranate (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 cyprus halloumi cheeses with
fig jam, thyme & sasami (gf-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)

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, walnut and pomegranate (gf-vg-df)

SALAD ADD-ONS

Octopus \$16 / Shrimp \$10 / Falafel \$8
Chicken Souvlaki \$14 / Beef Keftedes \$13
Kebab Skewer \$9

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)

SPANAKOPITA \$11

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

FALAFEL \$10

fried chickpea patties, radish, pickles
with yogurt sauce (gf-nf-vg)
(this dish may contain traces of gluten due to cross-contamination)

CALAMARI \$14

fried calamari with tartar sauce & lemon (nf)

BRUSSEL SPROUTS \$12

fried brussels sprouts, walnut, cranberry
with aegean sauce (gf-vg)
(this dish may contain traces of gluten due to cross-contamination)

GREEK POTATO \$10

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

APPETIZER SAMPLER \$18

Dolmades, Spanakopita, Falafel (two pieces each)

ENTREES

AEGEAN KEBAB \$22

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

KEFTEDES \$23

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

ÇÖP ŞİŞ \$23

grilled beef skewers served on lavash bread with
white rice & pomegranate molasses aegean slaw (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 \$28

thyme - xv olive oil marinated grilled lamb rib racks, served with
baby potato, kalamata olives, cherry tomato & sun-dried tomatoes (gf-nf-df)

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 buttery toasted pita bread
with top of tomato - yogurt sauce (nf)

BRANZINO IN PARCHMENT \$26

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

SHRIMP SOUVLAKI \$18

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)

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)

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

SIDES & SAUCES

FRIES \$5

PLAIN GREEK YOGURT \$4

WHITE RICE \$6

AEGEAN SAUCE \$2

YOGURT SAUCE \$2

DESSERTS

BAKLAVA \$10

walnut baklavas
served with ice cream

CHOCO-NUT BAKLAVA \$11

chocolate pistachio baklavas
served with ice cream

ICE CREAMS \$6

you may choose your favorite:
vanilla, chocolate or strawberry

SÜTLAÇ \$11

oven baked rice pudding (gf)

REVANI \$10

oven baked semolina aegean cake
served with vanillia ice cream

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.

