



NUKA CAFE MENU

SOUPS

LENTIL SOUP

\$6.99

A CREAMY RED LENTIL SOUP SIMMERED WITH ONIONS, CARROTS, AND POTATOES, THICKENED LIGHTLY WITH FLOUR. SEASONED WITH TURMERIC, BLACK PEPPER, AND SALT, PAPRIKA OIL.

YAYLA SOUP

\$6.99

A TRADITIONAL TURKISH WARM YOGURT SOUP MADE WITH RICE, EGG, FLOUR, AND A HINT OF BUTTER. GENTLY INFUSED WITH DRIED MINT FOR A REFRESHING HERBAL NOTE. SERVED WITH FRESH PARSLEY AND CRISPY CROUTONS ON THE SIDE .

SALADS

CHOBANI SALAD

\$12.99

FINELY CHOPPED TOMATOES, CUCUMBERS, LONG GREEN PEPPERS, ONION, AND FLAT-LEAF PARSLEY. THE DRESSING CONSISTS OF LEMON JUICE, OLIVE OIL, AND SALT.

GAVURDAG SALAD

\$13.99

A VIBRANT MEDITERRANEAN SALAD MADE WITH DICED TOMATOES, CUCUMBERS, RED ONION, GREEN AND RED BELL PEPPERS, FRESH PARSLEY, AND CRUSHED WALNUTS. TOSSED IN A TANGY OLIVE OIL AND POMEGRANATE MOLASSES DRESSING FOR A PERFECT BALANCE OF FRESHNESS AND SWEETNESS.

CEASER SALAD

\$13.99

CRISP BABY ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING, TOPPED WITH SHAVED PARMESAN CHEESE AND CRUNCHY CROUTONS. A TIMELESS CLASSIC WITH BOLD, CREAMY FLAVOR AND SATISFYING TEXTURE.

GARDEN SALAD

\$14.99

A CRISP AND REFRESHING MIX OF LETTUCE, CUCUMBERS, TOMATOES, BEETS, FRESH MINT, DILL, AND CREAMY FETA CHEESE. LIGHTLY DRESSED WITH EXTRA VIRGIN OLIVE OIL FOR A CLEAN, HERBACEOUS FINISH.

SALMON TABOULEH SALAD

\$18.99

A VIBRANT AND PROTEIN-RICH SALAD FEATURING GRILLED SALMON (110GR.) SERVED OVER ARUGULA WITH CHERRY TOMATOES, CUCUMBERS, QUINOA, RED ONION, WALNUTS, AND POMEGRANATE SEEDS. DRESSED WITH OLIVE OIL AND POMEGRANATE SAUCE FOR A FRESH, TANGY FINISH.

GREEK SALAD

\$14.99

A CLASSIC GREEK SALAD MADE WITH CUBED CUCUMBERS, CHERRY TOMATOES, RED ONION, BLACK OLIVES, AND CREAMY FETA CHEESE. TOSSED WITH OLIVE OIL, FRESH PARSLEY, AND A TOUCH OF SUMAC FOR A BRIGHT, TANGY FINISH.

BEEF STEAK SALAD

\$18.99

A MOUTHWATERING WARM SALAD TOPPED WITH SLICED GRILLED BEEF TENDERLOIN, SERVED OVER A BED OF MIXED GREENS WITH RED ONION, CHERRY TOMATOES, CUCUMBERS, WALNUTS, AND DRIED APRICOTS. FINISHED WITH OLIVE OIL AND A TOUCH OF BALSAMIC GLAZE FOR A RICH, BALANCED FLAVOR.

BURRATA-TRUFFLE TOMATO SALAD

\$16.99

A HARMONIOUS BLEND OF CREAMY BURRATA INFUSED WITH DELICATE TRUFFLE NOTES, PAIRED WITH VIBRANT SLICES OF ORGANIC TOMATO. THIS DISH IS ELEVATED BY A DRIZZLE OF RICH BALSAMIC SAUCE AND AROMATIC PESTO, CREATING A PERFECT BALANCE OF FRESHNESS AND INDULGENCE.



NUKA CAFE MENU

COLD APPETIZER

BABAGANNUS

\$7.99

A RICH AND CREAMY BLEND OF SMOKY ROASTED EGGPLANT, TAHINI, GARLIC, OLIVE OIL, SOUR CREAM, AND YOGURT, BRIGHTENED WITH LEMON JUICE, CUMIN, SALT, AND BLACK PEPPER. A CLASSIC MEDITERRANEAN DIP WITH DEEP FLAVOR AND VELVETY TEXTURE.

TZATZIKI

\$7.99

REFRESHING YOGURT DIP WITH CUCUMBER, GARLIC, AND A TOUCH OF OLIVE OIL. LIGHT, CREAMY, AND PERFECT AS A SIDE OR DIP.

GRAPE LEAVES

\$7.99

TENDER 5 GRAPE LEAVES FILLED WITH AROMATIC RICE, ONION, DILL, MINT, AND BLACK PEPPER. SERVED WITH PAPRIKA OIL AND A WEDGE OF LEMON FOR A BRIGHT, REFRESHING FINISH.

HAYDARI

\$7.99

THICK AND CREAMY YOGURT DIP MIXED WITH GARLIC, HERBS, AND A TOUCH OF OLIVE OIL. RICH, TANGY, AND FULL OF FLAVOR.

HUMMUS

\$7.99

AN ANCIENT MIDDLE EASTERN RECIPE MADE FROM PUREED CHICKPEAS WITH TAHINI, GARLIC, CUMIN, LEMON JUICE, SALT, PAPRIKA AND OLIVE OIL.

SMOKY EGGPLANT SALAD

\$7.99

A REFRESHING AND SMOKY DIP FROM SOUTHERN TURKEY, MADE WITH ROASTED EGGPLANT, BELL PEPPER, GARLIC, RED ONION AND PARSLEY, BLENDED WITH LEMON JUICE, OLIVE OIL, CUMIN, SALT, AND PEPPER.

EZME SALAD

\$8.99

A TRADITIONAL TURKISH DIP MADE FROM FINELY MASHED TOMATOES, CUCUMBERS, BELL PEPPERS, ONION, AND PARSLEY, BLENDED WITH TOMATO AND PEPPER PASTE, GARLIC, PAPRIKA, POMEGRANATE MOLASSES, OLIVE OIL, AND A TOUCH OF SALT.

CIG KOFTE

\$16.99

CIG KOFTE FINE-GRAIN BULGUR WHEAT, TOMATO AND PEPPER PASTES, ONION, GARLIC, OLIVE OIL, AND INTENSE SPICES, PARTICULARLY ISOT PEPPER.

HOT APPETIZER

FALAFEL

\$12.99

CRISPY TRADITIONAL MIDDLE EASTERN FRIED 5 PIECE OF FALAFEL SERVED OVER CREAMY HUMMUS (4 PIECE), TOPPED WITH TAHINI SAUCE, AND ACCOMPANIED BY A FRESH MIX OF GREENS. FINISHED WITH A DRIZZLE OF POMEGRANATE SAUCE FOR A VIBRANT, TANGY TOUCH.

BEEF LIVER

\$12.99

BEEF LIVER (200GR.) WITH SUMAKH. SERVED WITH TOMATO, WHITE ONION, PARSLEY AND LEMON.

SHRIMP CASSEROLE

\$12.99

SAUTEED 8 PIECE OF SHRIMP COOKED IN BUTTER WITH GARLIC AND LIGHT SEASONING. SIMPLE, RICH, AND FULL OF FLAVOR. SERVED HOT LIKE A TRADITIONAL BUTTER SHRIMP SKILLET.

CHEESE ROLLS (SIGARA BOREK)

\$12.99

CRISPY FRIED PASTRY FILLED (6 PIECE) WITH FETA CHEESE, MOZZARELLA CHEESE AND PARSLEY COMES WITH SMALL HOUSE SALAD AND DIP SAUCE.



NUKA CAFE MENU

WRAPS

CHICKEN SHISH WRAP

\$16.99

TENDER GRILLED CHICKEN SHISH KEBAB WRAPPED IN SOFT LAVASH WITH RED ONION, TOMATO, AND PICKLED CUCUMBER. SERVED WITH A SIDE OF FRENCH FRIES AND KETCHUP.

ADANA WRAP

\$16.99

GROUND LAMB ADANA KEBAB WRAPPED IN SOFT LAVASH WITH PICKLED CUCUMBER, RED ONION, AND TOMATO. SERVED WITH FRENCH FRIES AND KETCHUP.

DONER WRAP

\$17.99

SLICED DONER MEAT WRAPPED IN FLATBREAD WITH FRESH TOMATOES, ONIONS, LETTUCE, AND CUCUMBER PICKLES. A CLASSIC, FLAVORFUL, AND SATISFYING STREET-STYLE WRAP.

MEATBALL WRAP

\$16.99

JUICY BEEF MEATBALLS COMBINED WITH FRESH TOMATOES, PICKLED CUCUMBERS, LETTUCE AND RED ONIONS, GARLIC SAUCE ALL WRAPPED IN SOFT LAVASH. SERVED WITH GOLDEN FRENCH FRIES AND KETCHUP.

FALAFEL WRAP

\$14.99

TRADITIONAL MIDDLE EASTERN FALAFEL SERVED WITH CREAMY HUMMUS, FRESH LETTUCE, TOMATOES, PICKLED CUCUMBERS, AND SHAWARMA SAUCE ALL WRAPPED IN SOFT LAVASH. COMES WITH A SIDE OF FRENCH FRIES AND KETCHUP.

CEASER CHICKEN WRAP

\$16.99

GRILLED CHICKEN WRAPPED WITH FRESH ROMAINE LETTUCE, PARMESAN CHEESE, AND CREAMY CAESAR DRESSING. A CLASSIC, FRESH, AND SATISFYING WRAP.

SANDWICHES

DONER SANDWICH

\$15.99

SLICED DONER MEAT SERVED IN FRESH BREAD WITH TOMATOES, ONIONS, LETTUCE, AND PICKLES. SIMPLE, CLASSIC, AND FULL OF FLAVOR.

MEATBALL SANDWICH

\$14.99

GRILLED MEATBALLS SERVED IN FRESH BREAD WITH TOMATOES, ONIONS, LETTUCE, AND PICKLES, TOPPED WITH OUR CHEF'S SPECIAL HOUSE SAUCE FOR EXTRA FLAVOR.

CHICKEN SANDWICH

\$13.99

GRILLED CHICKEN SERVED IN FRESH BREAD WITH TOMATOES, ONIONS, LETTUCE, AND PICKLES. FRESH, JUICY, AND SATISFYING.



NUKA CAFE MENU

PIDES

MUSHROOM PIDE

\$17.99

FRESHLY BAKED TURKISH FLATBREAD TOPPED WITH SAUTÉED MUSHROOMS AND MELTED CHEESE. WARM, SAVORY, AND SATISFYING.

CHEESE PIDE

\$16.99

TRADITIONAL TURKISH FLATBREAD FILLED WITH MELTED CHEESE, BAKED UNTIL GOLDEN AND CRISPY. SIMPLE, RICH, AND COMFORTING.

SUCUK PIDE

\$18.99

FRESHLY BAKED PIDE TOPPED WITH TURKISH SAUSAGE (SUCUK) AND MELTED CHEESE. RICH, SMOKY, AND FULL OF BOLD FLAVOR.

KUSBASI PIDE

\$20.99

TRADITIONAL PIDE TOPPED WITH TENDER DICED BEEF, TOMATOES, AND PEPPERS. JUICY, HEARTY, AND OVEN-BAKED TO PERFECTION.

SPINACH W/EGG PIDE

\$17.99

SOFT FLATBREAD FILLED WITH SPINACH AND CHEESE, BAKED UNTIL GOLDEN. LIGHT, SAVORY, AND DELICIOUS.

GROUND BEEF PIDE

\$18.99

CLASSIC TURKISH PIDE TOPPED WITH SEASONED GROUND BEEF, ONIONS, AND HERBS. WARM, JUICY, AND FULL OF FLAVOR.

BBQ CHICKEN PIDE

\$18.99

OVEN-BAKED FLATBREAD TOPPED WITH TENDER CHICKEN, VEGETABLES, AND MELTED CHEESE. HEARTY AND SATISFYING.

BAFRA PIDE

\$18.99

A TRADITIONAL BLACK SEA-STYLE CLOSED PIDE FILLED WITH SEASONED GROUND BEEF. THIS BOAT-SHAPED PIDE IS BAKED SEALED (CLOSED) TO KEEP THE FILLING JUICY AND FLAVORFUL, WITH A CRISPY GOLDEN CRUST ON THE OUTSIDE.

LAHMACUN

\$9.99

THIN AND CRISPY FLATBREAD TOPPED WITH SEASONED GROUND BEEF, TOMATOES, ONIONS, AND HERBS. LIGHT, FLAVORFUL, AND A TURKISH FAVORITE.

PASTAS

MANTI (KITCHEN RAVIOLI)

\$21.99

HANDMADE TURKISH DUMPLINGS FILLED WITH SEASONED GROUND BEEF, SERVED WITH CREAMY YOGURT AND TOPPED WITH A WARM BUTTER SAUCE AND SPICES. RICH, COMFORTING, AND FULL OF TRADITIONAL FLAVOR.

FETTUCINE ALFREDO W/CHICKEN

\$16.99

CLASSIC FETTUCINE PASTA TOSSED IN A RICH AND CREAMY ALFREDO SAUCE MADE WITH BUTTER, CREAM, AND PARMESAN CHEESE WITH CHICKEN BREAST. SMOOTH, COMFORTING, AND FULL OF FLAVOR.

PENNE ARRABBIATA

\$14.99

PENNE PASTA TOSSED IN A BOLD TOMATO SAUCE WITH GARLIC, OLIVE OIL, AND CRUSHED RED PEPPER. LIGHTLY SPICY, RICH, AND FULL OF CLASSIC ITALIAN FLAVOR.

SPAGHETTI BOLOGNESE

\$16.99

SPAGHETTI PASTA SERVED WITH A RICH, SLOW-COOKED MEAT SAUCE MADE WITH GROUND BEEF, TOMATOES, GARLIC, AND HERBS. HEARTY, SAVORY, AND A CLASSIC ITALIAN FAVORITE.



NUKA CAFE MENU

KEBAP

DONER PLATE \$23.99

SEASONED SLICED DONER SERVED WITH RICE, SALAD, DIP SAUCE GRILLED TOMATO, AND GRILLED JALAPEÑO.

ISKENDER KEBAP \$24.99

THINLY SLICED DONER SERVED OVER BREAD WITH TOMATO SAUCE AND BUTTER, ALONGS GRILLED TOMATO, AND GRILLED JALAPEÑO.

BEEF SHISH KEBAP \$25.99

GRILLED MARINATED 6 PIECE OF BEEF SERVED WITH RICE, SALAD, DIP SAUCE, GRILLED TOMATO, AND GRILLED JALAPEÑO. JUICY AND FULL OF FLAVOR.

BEYTI SARMA \$24.99

GRILLED GROUND BEEF WRAPPED IN LAVASH, TOPPED WITH YOGURT AND TOMATO SAUCE.

CHICKEN WINGS \$20.99

6 PIECE OF GRILLED CHICKEN WINGS SERVED WITH RICE, SALAD, DIP SAUCE GRILLED TOMATO, AND GRILLED JALAPEÑO.

LAMB ADANA \$22.99

SPICED GROUND LAMB 2 SKEWERS GRILLED TO PERFECTION, SERVED WITH RICE, SALAD, DIP SAUCE, FRESH TOMATOES, GRILLED TOMATO, AND GRILLED JALAPEÑO.

MEATBALL (KOFTE) PLATE \$21.99

GRILLED MEATBALLS (5 PIECE) SERVED WITH RICE, SALAD, DIP SAUCE, GRILLED TOMATO, AND GRILLED JALAPEÑO.

COMBO KEBAP \$27.99

A COMBINATION OF 1 ADANA SKEWER, 3 PIECE OF BEEF, 3 PIECE OF CHICKEN SERVED WITH RICE, SALAD, DIP SAUCE, GRILLED TOMATO, AND GRILLED JALAPEÑO.

MIX KEBAP \$23.99

A MIXED GRILL PLATTER COMBINED WITH 3 PIECE OF CHICKEN, 3 PIECE OF BEEF SERVED WITH RICE, SALAD, DIP SAUCE, GRILLED TOMATO, AND GRILLED JALAPEÑO. A FULL AND SATISFYING MEAL.

CHICKEN SHISH KEBAP \$20.99

GRILLED MARINATED 6 PIECE OF CHICKEN BREAST SERVED WITH RICE, SALAD, DIP SAUCE, GRILLED TOMATO, AND GRILLED JALAPEÑO. JUICY AND FULL OF FLAVOR.

FAMILY MEAL (SERVES 3-4) \$120.00

A GENEROUS SELECTION OF OUR FAVORITE KEBABS, PERFECT FOR SHARING. INCLUDES 4 PIECES OF KOFTE MEATBALLS, 4 PIECES OF GRILLED CHICKEN, 2 ADANA SKEWERS, 4 PIECES OF BEEF SHISH, AND SLICED DONER. SERVED WITH RICE, GRILLED TOMATOES, GRILLED JALAPEÑOS AND 4 DIFFERENT VARIETIES OF APPETIZERS COMES WITH BREAD.

LAMB CHOPS CAN BE ADDED AS AN EXTRA ORDER.



NUKA CAFE MENU

MAIN DISHES

HUNKAR BEGENDI

SLOW-COOKED TENDER BEEF SERVED OVER CREAMY ROASTED EGGPLANT PURÉE. RICH, SMOKY, AND A TRUE OTTOMAN CLASSIC.

\$26.99

BRAISED LAMB SHANK

SLOW-BRAISED LAMB SHANK SERVED OVER MASHED POTATOES AND FINISHED WITH DEMI-GLACE SAUCE. TENDER, RICH, AND FULL OF DEPTH.

\$26.99

LAMB CHOPS

GRILLED 4 PIECE OF LAMB CHOPS SERVED WITH RICE, ARUGULA SALAD, CHERRY TOMATOES, RED ONION, OLIVE OIL, AND LEMON JUICE. FRESH AND FLAVORFUL.

\$29.99

GRILL CHICKEN MUSHROOM

GRILLED CHICKEN BREAST TOPPED WITH A CREAMY PARMESAN MUSHROOM SAUCE. SERVED WITH ARUGULA SALAD, CHERRY TOMATOES, RED ONION, OLIVE OIL, AND LEMON JUICE.

\$21.99

LOKUM STEAK

TENDER GRILLED STEAK (2 PIECE) SERVED WITH HOME POTATO, ARUGULA SALAD, CHERRY TOMATOES, RED ONION, OLIVE OIL, AND LEMON JUICE, PLUS OUR CHEF'S SPECIAL HOUSE BREAD ON THE SIDE.

\$28.99

RIBEYE STEAK

JUICY GRILLED RIBEYE STEAK (1 PIECE) SERVED WITH YOUR CHOICE OF SIDE. RICH, TENDER, AND FULL OF FLAVOR.

\$29.99

GRILL SALMON

GRILLED SALMON SERVED WITH MASHED POTATOES AND A FRESH ARUGULA SALAD WITH CHERRY TOMATOES. FINISHED WITH OUR CHEF'S SPECIAL SAUCE.

\$24.99

GRILL BRANZINO

GRILLED BRANZINO SERVED WITH FRESH ARUGULA SALAD WITH CHERRY TOMATOES. LIGHT AND FLAVORFUL.

\$35.99

ALI NAZIK

GRILLED SEASONED SMALL CUBES LAMB SERVED OVER SMOKY EGGPLANT PUREE MIXED WITH YOGURT AND CHEF'S SPECIAL SAUCE.

\$26.99

SIDE DISHES

MASHED POTATO

\$6.99

ROSEMARY POTATO

\$6.99

SAUTÉED MUSHROOM

\$6.99

WHITE RICE

\$6.99

FRESH VEGETABLE

\$6.99

A HEALTHY BLEND OF BROCCOLI, CAULIFLOWER, CARROTS, CABBAGE, AND BRUSSELS SPROUTS, CELERY, LIGHTLY SAUTÉED AND SEASONED. FRESH, SIMPLE, AND A PERFECT SIDE TO COMPLEMENT ANY MAIN DISH.



NUKA CAFE MENU

BURGERS

NUKA BURGER

SLOW-COOKED TENDER BEEF SERVED OVER CREAMY ROASTED EGGPLANT PURÉE. RICH, SMOKY, AND A TRUE OTTOMAN CLASSIC.

\$13.99

CHICKEN BURGER

SLOW-BRAISED LAMB SHANK SERVED OVER MASHED POTATOES AND FINISHED WITH DEMI-GLACE SAUCE. TENDER, RICH, AND FULL OF DEPTH.

\$8.99

BBQ CHEDDAR BURGER

GRILLED 4 PIECE OF LAMB CHOPS SERVED WITH ARUGULA SALAD, CHERRY TOMATOES, RED ONION, OLIVE OIL, AND LEMON JUICE. FRESH AND FLAVORFUL.

\$11.99

SIDE DISHES

MASHED POTATO

\$6.99

ROSEMARY POTATO

\$6.99

SAUTÉED MUSHROOM

\$6.99

WHITE RICE

\$6.99

FRESH VEGETABLE

\$6.99

A HEALTHY BLEND OF BROCCOLI, CAULIFLOWER, CARROTS, CABBAGE, AND BRUSSELS SPROUTS, CELERY, LIGHTLY SAUTÉED AND SEASONED. FRESH, SIMPLE, AND A PERFECT SIDE TO COMPLEMENT ANY MAIN DISH.

EXTRAS

1 SKEWERS ADANA

\$8.99

(FOR KEBAP PORTIONS)

½ CHICKEN SHISH KEBAP

\$16.99

(FOR KEBAP PORTIONS)

½ BEEF SHISH KEBAP

\$16.99

(FOR KEBAP PORTIONS)

MEZE MIX MINI

\$27.99

SERVED WITH 4 DIFFERENT VARIETIES OF APPETIZERS

MEZE MIX

\$41.99

SERVED WITH 6 DIFFERENT VARIETIES OF APPETIZERS



NUKA CAFE MENU

DESSERT

RICE PUDDING

\$7.99

A TRADITIONAL HOMEMADE RICE PUDDING MADE WITH MILK, RICE, AND SUGAR, SLOWLY COOKED TO A CREAMY TEXTURE. LIGHT, COMFORTING, AND GENTLY SWEET. SERVED CHILLED.

IRMIK HELVA W/ICE CREAM

\$9.99

WARM, FRESHLY PREPARED SEMOLINA HALVA MADE WITH BUTTER AND SUGAR, SERVED WITH A SCOOP OF CREAMY ICE CREAM INSIDE. A PERFECT BALANCE OF WARM AND COLD, RICH AND COMFORTING TURKISH DESSERT.

BAKLAVA

\$2.50

TRADITIONAL TURKISH DESSERT MADE WITH LAYERS OF CRISPY PHYLLO DOUGH, FILLED WITH CHOPPED PISTACHIOS, AND SOAKED IN SWEET SYRUP. RICH, FLAKY, AND PERFECTLY SWEET.

CHOCOLATE SOUFFLE

\$9.99

WARM CHOCOLATE CAKE WITH A SOFT, MOLTEN CENTER. RICH, INDULGENT, AND SERVED FRESH FOR A PERFECTLY GOOEY TEXTURE.

CARROT SLICE BAKLAVA

\$7.99

CARROT SLICE BAKLAVA IS A PREMIUM TURKISH DESSERT FEATURING LAYERS OF THIN PHYLLO DOUGH, SHAPED INTO LARGE TRIANGLES RESEMBLING CARROT SLICES.

KUNEFE

\$10.99

A TRADITIONAL MIDDLE EASTERN DESSERT MADE WITH CRISPY SHREDDED PHYLLO DOUGH LAYERED WITH MELTED CHEESE AND BAKED TO GOLDEN PERFECTION. SOAKED IN WARM SWEET SYRUP AND TOPPED WITH CRUSHED PISTACHIOS. SERVED WARM FOR THE PERFECT BALANCE OF CRISPY, CHEESY, AND SWEET IN EVERY BITE.

BEVERAGES

COKE

\$2.99

COKE ZERO

\$2.99

SPRITE

\$2.99

FANTA

\$2.99

SARATOGA

\$3.99

BEYPAZARI

\$3.99

AYRAN (YOGURT DRINK)

\$3.99

HOMEMADE LEMONADE

\$4.99