



OUR STORY

It has always been my dream to have a place where we could showcase our rich Turkish culinary traditions using carefully selected, fresh ingredients, with recipes straight from our family's kitchens, passed down and perfected over many generations.

My culinary story begins in 2006, when I started catering authentic Turkish food to small local businesses and my friends' family gatherings. The business grew as I began serving larger events and corporations, and in 2017, I was fortunate enough to start my own food truck called Turkish Delight, which has served communities across Oklahoma and Texas.

We have now grown again thanks to the love and support of my customers, who have become like family to me. You all are the real reason for my success.

To our long-time customers, new customers, family, and friends: Welcome (hoşgeldiniz), and enjoy your meal (afiyet olsun)!

**With gratitude,
Sevim Cumpian & the Turkish Delight team**

MENU

APPETIZERS

Served with naan

Gluten free option (except Muhammara) served with veggies on the side for dipping

BABAGANOUSH (GFO) (VEG) \$9

Roasted eggplant, garlic, olive oil, seasoning

MUHAMMARA (VEG) \$9

Roasted red bell pepper, walnuts, garlic, seasoning

HUMMUS (GFO) (VEG) \$9

Chickpeas, tahini, garlic, lemon juice

HAYDARI (GFO) (V) \$9

Yogurt, garlic, dill, mint

MEZZE PLATTER (V) \$24

Babaganoush | Muhammara | Hummus | Haydari

SOUP AND SALAD

MERCIMEK (VEG) (GF) \$9

Blended red lentils, carrots, potatoes, onion, seasoning

SEASONAL SALAD (GF) (VEG) (LARGE \$16 OR SMALL \$10)

Shredded lettuce, purple cabbage, carrots, parsley, tangy pomegranate dressing

HANDMADE PIDES

Pizza-style bread, served sliced

CLASSIC (VEG) \$12

Pillowy, chewy dough with a crispy crust, sprinkled with sesame and nigella seeds

CHEESE AND SPINACH OR CHEESE ONLY (V) \$18

SUJUK \$21

V- VEGETARIAN | VEG - VEGAN | GFO - GLUTEN FREE OPTION

ALL PARTIES OF 6 OR MORE WILL INCUR AN AUTOMATIC 20% GRATUITY FEE

MENU

Mild beef sausage with cheese

KEBABS AND PLATTERS

Served with onion salad, white rice, naan, yogurt sauce, and have a gluten free option

BEEF PLATTER (GFO) \$26

Thin-sliced, doner style beef

ADANA KEBAB (GFO) \$28

Charcoal flame-grilled lamb, red peppers

CHICKEN SHISH (GFO) \$24

Marinated flame-grilled chicken thighs

MIXED KEBAB GRILL PLATTER (GFO)

Adana kebab, lamb chops, chicken shish, beef doner, cheese pide, lahmacun

For 2-3: \$85

For 4-5: \$165

For 6-7: \$252

CLAY POT STEWS (TAVA)

Served with onion salad, white rice, and pide bread

Gluten free options served with no bread or rice

CHICKEN TAVA (GFO) \$22

Chicken, tomatoes, mushrooms, green peppers, topped with melted cheese

SHRIMP TAVA *PESCATARIAN* (GFO) \$26

Shrimp, tomatoes, red peppers, butter

VEGGIE TAVA (GFO) (VEG) (V) \$18

Topped with cheese or served vegan, your choice!

Tomatoes, mushrooms, peppers

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HOUSE SPECIALTIES

SAÇ KAVURMA (GFO) \$29

Sauteed lamb with peppers, tomatoes, and spices, served with white rice, onion salad, and pide bread

LAMB CHOPS (GFO) \$39

Three marinated lamb chops served on a bed of white rice with grilled vegetables

ISKENDER \$28

Marinated beef doner meat served on buttered toasted bread, topped with homemade tomato sauce and yogurt

MANTI \$28

Handmade beef dumplings, served with garlic yogurt and homemade tomato sauce

LAHMACUN \$17

Crispy flatbread with minced beef, tomatoes, onions, and peppers, served with fresh veggies and lemon

SIDES

WHITE RICE \$5 PIDE BREAD \$5

KIDS' MEALS

Served with choice of white rice or french fries

CHEESEBURGER (GF) \$10

Beef patty with American cheese

CHICKEN SHISH (GF) \$10

Marinated chicken bites

CHICKEN TENDERS \$10

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DESSERT

KÜNEFE (SERVES 2) \$14

Shredded filo dough filled with melted homemade sweet cheese, baked in syrup and topped with pistachios and clotted cream

BAKLAVA \$7

*2 pieces of pistachio, walnut, or one of each
25+ layers of filo dough filled with chopped nuts and sweetened with syrup*

BEVERAGES

SOFT DRINKS \$3

Coca Cola / Diet Coke / Sprite / Dr Pepper / Iced Tea (sweet or unsweet)

SPARKLING SAN PELLEGRINO (25 oz) or BEYPAZARI \$5

GAZOZ TURKISH SODA \$5

Orange or lemon lime

TURKISH KAHVE (COFFEE) \$3.50

ŞALGAM \$3

Sour and salty probiotic drink made from purple carrots, turnips, cracked wheat

AYRAN \$4

Savory yogurt drink made with yogurt, water, and salt

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OR MORE WILL INCUR AN AUTOMATIC 20% GRATUITY FEE

LUNCH MENU

WEDNESDAY-FRIDAY 11-3PM

APPETIZERS

INDIVIDUAL MEZZE \$5

Smaller versions of our classic mezze selection

All have gluten free option with fresh veggies for dipping except Muhammara

Babaganoush (VEG) | Muhammara (VEG) | Hummus (VEG) | Haydari (V)

SANDWICHES

Just like the ones at our food truck, served on naan with choice of rice or fries

BEEF SANDWICH \$18

Shaved beef, tomatoes, pickles, lettuce, parsley, onions, yogurt sauce

CHICKEN SANDWICH \$16

Chicken, tomatoes, pickles, lettuce, parsley, onions, yogurt sauce

HANDMADE PIDES (7 OZ DOUGH, ~8")

CLASSIC (VEG) \$10

Pillow, chewy dough with a crispy crust, sprinkled with sesame and nigella seeds

CHEESE AND SPINACH OR CHEESE ONLY (V) \$10

SUJUK \$12

Mild beef sausage with cheese

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