



A TURKISH CULINARY LEGEND

Welcome to Turkish Delight!

We are so pleased to have you with us! We hope that while you are here, you will savor and experience the delicious flavors of traditional Turkish cuisine that we have brought to Oklahoma.

It has always been my dream to have a place where we could showcase our rich Turkish culinary traditions using carefully selected ingredients, the freshest meats and vegetables, and our family's well-preserved recipes. Recipes from our family's kitchens passed down and perfected over many generations.

My story begins in 2006 when I started catering Turkish food to small local businesses and my friends' family events. I continued to grow my business by serving larger events and corporations. In 2017, I was fortunate to start my own food truck business, also called Turkish Delight, serving the local communities of Oklahoma City, Tulsa, Dallas, and Houston. And now we have grown again with the love and support of my customers who feel like family to me. They are the real reason for my success.

If this is your first time with us or if you've been with us many times before, we welcome you (Hoşgeldiniz!) and hope that you have a delightful Turkish experience. (Afiyet Olsun!)

-Sevim



APPETIZERS

SHAREABLES



1. BABAGANOUSH \$9

Always a favorite, made with roasted eggplant, garlic, olive oil and seasoning.



2. MUHAMMARA \$9

A rich, savory, and slightly smokey flavored dish made from roasted red bell pepper, garlic, walnuts, and pepper seasoning.



3. HUMMUS \$8

A Mediterranean must-have, made with chickpeas, tahini, and garlic.

4. ATOM \$9

This one brings the heat, made with homemade strained yogurt, walnuts, dried red hot chili peppers, and parsley.

5. HAYDARI \$9

A thick, creamy and tangy Turkish appetizer made using yogurt, garlic, dill, and mint perfect with a flatbread.



6. APPETIZER PLATTER \$24

A delicious combination of our 4 most popular appetizers from the list above.



7. İÇLİ KÖFTE (comes with 2) \$12

Made with a savory handmade cracked wheat, these are deep fried to a crisp golden brown, filled with spiced beef, lamb, and walnuts. You're going to want these for everyone at the table!

8. SİGARA BÖREGİ (comes with 4) \$10

These warm, filo dough rolls are filled with feta and parsley and fried until golden brown.



Sevim's Classics



Gluten Free



1-3

Spicy



Vegetarian

SOUPS & SALAD

STARTERS

9. MERCİMEK \$8

A Turkish classic soup made with red lentils, carrots, potatoes, and onion and seasoning.

10. EZO GELİN \$10

A must-have for many Turkish meals, made with red lentils, cracked wheat, rice with sautéed onions and mint.

11. SEASONAL SALAD (Usually serves 2 people) \$14

A Turkish staple featuring crisp seasonal greens and vegetables including shredded lettuce, purple cabbage, carrots, and parsley with a tangy special pomegranate dressing.

SANDWICHES & PLATTERS

All of our sandwiches come with tomatoes, pickles, lettuce, parsley, onions and our creamy yogurt sauce and French fries.

12. BEEF AND LAMB SANDWICH \$14

13. CHICKEN SANDWICH \$13

14. BEEF AND LAMB PLATTER \$21

Beef and lamb gyro served with tomatoes, onion salad, choice of white rice or cracked wheat pilaf, naan and a creamy yogurt sauce.

15. CHICKEN PLATTER \$19

Juicy grilled chicken served with tomatoes, onion salad, choice of white rice or cracked wheat pilaf, naan and a creamy yogurt sauce.

TURKISH CLAY POT STEWS

16. CHICKEN TAVA \$21

A sizzling clay pot baked dish made with chicken, tomatoes, mushrooms, green peppers and cheese. Served with a side of onion salad, white rice or cracked wheat pilaf, and Homemade Turkish Pide bread.

17. SHRIMP TAVA \$24

A sizzling clay pot baked dish made with shrimp, green apples, tomatoes, red peppers, and butter. Served with a side of onion salad, white rice or cracked wheat pilaf, and Homemade Turkish Pide bread.

18. VEGETARIAN TAVA \$18

A sizzling clay pot baked dish of eggplant, tomatoes, potatoes, carrots, mushrooms, and peppers. Served with a side of onion salad, white rice or cracked wheat pilaf, and Homemade Turkish Pide bread.



Sevim's Classics



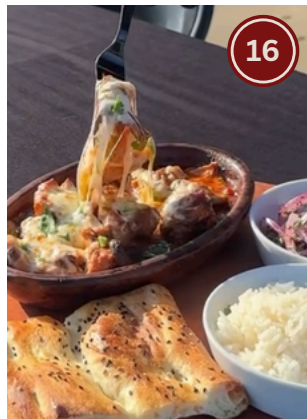
Gluten Free



Spicy 1-3



Vegetarian



HOUSE FAVORITES

19. ANATOLIAN SAUTEED BEEF \$26

Traditional Turkish sauteed beef, peppers, tomatoes, and spices, cooked on a flat iron pan, served with white rice, sumak onions and Homemade Turkish Pide bread.

20. ANATOLIAN SAUTEED LAMB \$28

Made with sauteed lamb with peppers, tomatoes, and spices, cooked on a flat iron pan, served with white rice or cracked wheat pilaf, sumak onions and Homemade Turkish Pide bread.

21. LAMB CHOPS \$32

Specially marinated lamb chops served on a bed of white rice or cracked wheat pilaf served with grilled vegetables.

22. GRILLED CHICKEN WINGS \$20

Chicken wings marinated with our special sauce, served with grilled vegetables and Turkish Pide bread.

23. İSKENDER \$23

A real treat! Beef and lamb Doner (Gyro) meat that has been specially marinated, served on top of butter toasted bread, with a special buttery tomato paste sauce, topped with yogurt.

24. MANTI \$20

Well worth the effort it takes to make, these small, handmade meat dumplings are cooked into tender bites served with a garlic yogurt and our special tomato paste sauce.

25. LAHMACUN \$14

Traditional Turkish flatbread, handmade super-thin crispy crust, covered in minced finely seasoned beef, tomatoes, marinated onions, peppers, plated with fresh tomatoes, onions, and lemons add to your own preferred taste, then wrap it up and enjoy!

PİDES

Like a Turkish pizza cut into slices, this handmade dough can be made with the following options:

26. ALL CHEESE \$15

Traditional Turkish Cheese Bread

27. SUCUK \$18

Mild Turkish sausage with cheese.

28 DÖNER \$19

Shaved beef Döner (Gyro) meat and cheese.

29. KONYA \$17

Thinly diced beef with tomatoes, peppers, parsley, and onion.



Sevim's Classics



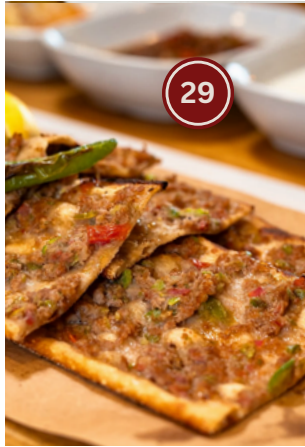
Gluten Free



Spicy



Vegetarian



KEBABS

All kebabs are served with a salad, homemade Turkish flatbread, and your choice of rice or cracked wheat pilaf



31

30. ADANA KEBAB \$26

Made with a mixture of real charcoal flame grilled beef and lamb, and red peppers



32

31. BEYTI KEBAB \$28

Lamb, red peppers, garlic, parsley, cooked on real charcoal flame grilled served on top of babaganoush

32. MIXED KEBAB GRILL (Can be prepared for 2, 4, or 6 persons)

Adana kebab, beyti kebab, grilled chicken wings, chicken shish beef meatballs and lahmacun

FOR 2 \$54

FOR 4 \$100

FOR 6 \$148



34

33. CHICKEN SHISH \$20

Tender pieces of marinated chicken thighs straight off the skewers to your plate. cooked on real charcoal flame grilled.



30

34. MEATBALLS \$19

These artisan ground beef patties are hand-shaped and spiced, masterfully cooked on real charcoal flame grilled over a flame.



33

35. VEGETARIAN GRILLED MEATBALLS \$18

Stuffed meatballs with mushroom, mozzarella, and parsley

SIDES

36. WHITE RICE \$5

A fluffy, buttery, white rice (mixed with orzo sometimes)

37. TOMATO CRACKED WHEAT PILAF \$6

A flavorful variation, similar to rice but made with cracked wheat, tomatoes, and pepper



37

38. HANDMADE TURKISH PIDE BREAD \$7

We start with our handmade dough, cooked in a stone oven. Airy, chewy and sprinkled with sesame and nigella seeds, baked to perfection giving it a warm, crispy outer crust, perfect with butter and crumbly cheese, or dipping sauces – it's up to you!



35

ASK FOR SEVİM'S SPECIAL SAUCES

HOT SAUCE 
YOGURT SAUCE



Sevim's Classics



Gluten Free



1-3

Spicy



Vegetarian

KIDS MENU



39. CHEESY MEATBALLS \$10

The kids will love these meatballs stuffed with cheesy mozzarella and served with a choice of white rice or French fries.



40. CHICKEN SHISH \$10

A child's portion of tender chicken bites from the real charcoal grill, served with a choice of white rice or French fries.



DESSERT

41. KÜNEFE

Give early notice for this one, it takes usually around 15 minutes, made to order, worth the wait!

A warm, crispy dessert made from shredded filo dough, filled with gooey melted homemade sweet cheese, which is baked and soaked in syrup, topped with pistachios and a sweet, clotted cream.

For 2 \$11

For 4 \$21



42. BAKLAVA

One of Turkey's most famous tasty treats, made with more than 25 layers of filo dough, filled with chopped nuts and sweetened with our special sauce.

2 pieces \$6

 Carrot Slice \$9



43. FIRIN SÜTLAÇ \$8

A delicious, creamy sweet milk and rice pudding baked in clay bowls which caramelizes the surface. Cook in the stone oven. Served cold.

BEVERAGES

44. SOFT DRINKS \$3

Coca Cola / Diet Coke / Gazoz (The Turkish version of Sprite)



45. ŞALGAM \$3

Packed with probiotics and known for its health and digestion benefits, this sour and salty flavored drink is made from purple carrots, turnips, cracked wheat, and rock salt.



46. AYRAN \$4

A savory, hand-made yogurt-based drink made simply with yogurt, water, and salt, served in ice-cold, chilled copper cups great alongside kebabs, you'll learn to love it!



Sevim's Classics



Gluten Free



1-3

Spicy



Vegetarian