

PORT WASHINGTON RESTAURANT WEEK

Dinner Menu \$34*

Choose one item from each category

APPETIZERS

Humus

Haydari

Thick and creamy yogurt mixed with walnuts, dill, and mint

Eggplant with Tomato Sauce

Cubes of Eggplant in a rich tomato sauce with red and green bell pepper, onion, and garlic

Cheese Roll

Crispy filo dough stuffed with feta cheese and parsley

Shepherd's Salad

Chopped cucumber, tomato, bell pepper, parsley, and red onion tossed in our special dressing.

MAIN COURSE

Chicken Sautee with White Wine & Lemon

Marinated diced chicken sautéed with bell pepper, mushroom, sun-dried tomato, and onion, with white wine and lemon sauce. Served with jasmine rice

Moussaka

mozzarella cheese and baked to perfection served with jasmine rice

Chicken Adana Kebab

Hand chopped, seasoned with fresh garlic, light hot peppers, red bell peppers, and parsley—expertly grilled

Bechamel Chicken

Creamy and cheesy. Marinated diced chicken sautéed with bell peppers, mushroom, sun-dried tomatoes, onions, with béchamel sauce, and topped with mozzarella cheese. Served with jasmine rice

Beef Shaslik

+ \$10 Marinated tender cubes of beef sirloin marinated in our chef's unique seasonings and char-grilled to perfection on skewers.

Lamb Adana Kebab

+ \$6 Hand chopped lamb flavored with red bell peppers, light hot peppers, slightly seasoned then expertly char-grilled

Lamb Shish Kebab

+ \$8 Tender cubes of lamb marinated in our chef's unique seasonings and char-grilled to perfection on skewers

DESSERT

Baklava

"Traditional Turkish walnut baklava"

Chocolate Baklava

Halva with Pistachio