

Please Take a look at the menu and make your own selection, call or email us if you have any questions info@anatoliacafe.com, 216-321-4400 We will call you as asp....

Following Items for 20-25 People

Hummus

Pureed chickpea dip blended with fresh garlic, sesame-seed paste (tahini), and herbs

Lebni (Haydari)

Thick homemade yogurt dip flavored with walnuts, garlic, and dill

Stuffed Grape Leaves (Yaprak Sarma)

Grape leaves stuffed with rice, pine nuts, currants, fresh dill, and mint

Tabouli (Kısır)

Cracked wheat salad with red and green bell peppers, parsley, scallions, olive oil, and lemon

Eggplant with Sauce (Soslu Patlıcan)

Eggplant in a moderate-spicy sauce of fresh tomatoes, green bell peppers, garlic, onions, and parsley

Pilaki

White kidney beans cooked with olive oil in a light fresh tomato sauce, garlic, onion, carrot, green pepper, lemon juice and parley

Babagannush (Patlıcan ezme)

Pureed eggplant dip blended with fresh garlic, tahini, and herbs

Cucumbers in Yogurt (Cacık)

Cold yogurt mixed with finely minced cucumber, garlic, and topped with dill

Turkish Feta cheese with olives

Shepherd Salad (Çoban Salatası)

Chopped tomato, red onions, cucumber, green peppers and parsley. served with a olive-oil vinaigrette dressing.

Sautéed Liver Cubes (Arnavut Ciğeri)

Tender veal liver, breaded and pan sautéed with seasoning and herbs

Sigara Böreği

Light pastry dough filled with a blend of feta cheese and fresh herbs

Falafel

Chickpeas and vegetables blended with garlic, deep-fried, served with tahini and yogurt sauce

Fried Calamari

Lightly floured, deep-fried, and served with garlic sauce

Sautéed Calamari

Sautéed with olive oil, garlic, red onions & lemon juice, served in a light tomato sauce

SALADS

Shepherd Salad (Çoban Salatası)

Chopped tomato, red onions, cucumber, green peppers and parsley. served with a olive-oil vinaigrette dressing.

Mixed Green Salad

Fresh romaine lettuce, mixed greens, shredded carrots, tomatoes, and cucumbers, topped with feta cheese and black olives, served with a lemon olive-oil dressing

White Bean Salad (Piyaz)

White beans with onions, parsley, tomato, lettuce, and hard-boiled eggs

DINNER

Döner "the best in town"

Marinated mixture of lamb (95%) & beef (05%), cooked on a rotating spit, then thinly sliced. This dish is known as Döner in Turkey, Shavarma in the Middle East, and Gyro in Greece, though the ingredients, preparation, and serving methods differ from one region to another.

Lamb Shish Kebab

Specially marinated cubes of lamb, skewered and grilled to tender perfection

Filet Mignon Shish Kebab

Specially marinated cubes of filet mignon, skewered and grilled to tender perfection

Lamb Adana

Ground lamb mixed with red bell peppers and onions, lightly seasoned with paprika, shaped into patties, then skewered and grilled

Köfte

Ground lamb seasoned with onions, breadcrumbs & spices, shaped into patties, then grilled

Lamb Chops (Pirzola)

Lamb chops seasoned with Turkish oregano, salt and pepper, then grilled to juicy perfection

Stuffed Eggplant (Karnı Yarık)

Oven-roasted eggplant stuffed with ground lamb, chopped tomatoes, herbs & garlic

Stuffed Cabbage (Lahana Dolması)

Cabbage stuffed with ground lamb and rice, served with yogurt sauce

Lamb Okra (Etili Bamya)

Okra and lamb simmered in a tomato-herb sauce

Beef/Lamb Sauté (Et Sote)

Diced filet mignon, seasoned with the chef's own blend of herbs and spices, then sautéed with fresh tomatoes, onions, green peppers, and mushrooms

Chicken Shish Kebab (Tavuk Şiş)

Tender cubes of chicken breast marinated with the chef's own blend of herbs and spices

Chicken Adana Kebab (Tavuk Adana)

Ground chicken mixed with red bell peppers, lightly seasoned with paprika, skewered and grilled

Chicken Sauté (Tavuk Sote)

A delicate combination of chicken breast, onions, green peppers, tomatoes, mushrooms sautéed in garlic-tomato sauce

Chicken Okra (Tavuklu Bamy)

Okra with chicken breast, onions, peppers, and mushrooms, simmered in a tomato-herb sauce

Grilled Fresh Salmon

Served with sautéed spinach and white rice

Shrimp Shish Kebab

Shrimp sautéed with green pepper, garlic, onions and mushrooms in a fresh tomato sauce, served w/ rice

Seafood Sauté

Spicy! Shrimp, calamari, and salmon, sautéed with green bell pepper, garlic, onions and mushrooms in a fresh tomato sauce, served over bulgur wheat

VEGETERIAN

Okra

Okra in herb sauce and rice

Vegetarian Stew

Seasonal garden vegetables with fresh garlic and herbs, stewed in a light tomato sauce

Zucchini Pancake (Mucver)

Served with garlic yogurt sauce

DESSERTS

Baklava \$40 Half Tray (40 Pieces) \$80 Full Tray (80 Pieces)

Milk Pudding \$5 each

Rice Pudding \$5 each

WRAPS

Chicken Shish Kebab (Tavuk Şiş)

Chicken Adana Kebab (Tavuk Adana)

Döner

Lamb Shish Kebab

Filet Mignon Shish Kebab

Lamb Adana

Köfte

Falafel

Rice/Bulgur -Full Tray/Half Tray

Pita Bread

LUNCH WRAPS + APPITIZER + SOFT DRINK

Chicken Shish Kebab (Tavuk Şiş)

Chicken Adana Kebab (Tavuk Adana)

Döner

Lamb Shish Kebab

Filet Mignon Shish Kebab

Lamb Adana

Köfte

Falafel