



SOUPS

Lentil Soup – 6.00

Pureed red lentils flavored with Mediterranean spices

Chicken Soup – 6.00

Creamy broth with celery, carrots, potatoes and green peppers

COLD APPETIZERS

Hummus – 8.00

Chickpeas mashed into a paste with lemon juice and flavored tahini

Spinach Tarator – 8.00

Fresh spinach sautéed with white onions, mixed with thick homemade garlic yogurt and walnuts

Babaganoush – 8.00

Smoked eggplant puree, seasoned with olive oil, mayonnaise, lemon juice and a hint of garlic

Tabbouleh – 8.00

Cracked wheat with parsley, tomatoes, scallions and a touch of olive oil and lemon juice

Ezme – 8.00

A mixture of minced tomatoes, cucumbers, walnuts, hot spices, peppers, onions, pomegranate molasses, olive oil and lemon juice

Eggplant with Tomato Sauce – 8.00

Cubes of pan-fried eggplant, sautéed with tomatoes, peppers and garlic

❧ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ❧

If you have food allergies, please let your server know when ordering.

Cacik / Tzatziki – 8.00

Fresh yogurt with finely chopped cucumbers, garlic, dried mint

Haydari / Labneh – 8.00

Fresh labneh yogurt, flavored with toasted walnuts, mint, dill and oil

Stuffed Grape Leaves (5 Pieces) – 8.00

With rice, currants, onions and herbs

Feta Cheese Plate (3 Pieces) – 9.00

Feta cheese slices served with black olives, pickles, tomatoes and cucumbers

Mixed Appetizers – S 12.00 L 18.00

A healthy portion of hummus, ezme, tabbouleh, babaganoush, spinach tarator and eggplant with tomato sauce

HOT APPETIZERS

Falafel Plate (5 Pieces) – 9.00

Deep fried chickpeas and vegetable patties blended with Middle-Eastern spices served with hummus and tahini sauce on the side

Cheese Rolls (4 Pieces) – 8.00

Pan fried phyllo rolls stuffed with feta cheese

Fried Calamari – 13.00

Served with hot marinara sauce

Fried Liver Cubes – 12.00

Tender pieces of calf's liver, breaded and deep fried, tossed with seasoning and herbs

Chicken Fingers (5 Pieces) – 7.50

Served with honey mustard sauce

Buffalo Wings (8 Pieces) – 10.50

Served with blue cheese and celery sticks

French Fries – 5.00

SALADS

Shepherd's Salad – S 9.00 L 13.00

Fresh tomatoes, cucumbers, green peppers, parsley, black olives with pits and onions mixed in red vinegar, pomegranate molasses and olive oil dressing

Avocado Salad – 14.00

Avocado slices mixed with lettuce, red cabbage, tomatoes, carrots tossed with lemon juice, olive oil and balsamic dressing

Greek Salad – 13.00

Romaine hearts, tomatoes, cucumbers, pitted Kalamata olives ******(may contain occasional olive pits), feta cheese, onions, lemon, olive oil & oregano dressing

Grilled Calamari Salad – 13.00

Char-grilled fresh calamari, tomatoes, red onions, parsley and mixed green salad tossed with olive oil, lemon juice and garlic sauce

Arugula Salad – 11.00

Fresh tomatoes, beets, cucumbers, onions and walnuts with balsamic dressing

Sides For Salad

Chicken Shish (5 Pieces) – 6.50

Sliced Chicken (2 Pieces) – 5.50

Grilled Calamari – 6.50

Feta Cheese – 3.00

VEGETARIAN ENTRÉES

Dinner Falafel Plate (8 Pieces) – 14.00

Deep fried chickpeas and vegetable patties, blended with Middle-Eastern spices served with rice, hummus and house salad with tahini sauce on the side

Vegetarian Casserole – 16.00

Mixed vegetables baked in tomato sauce served with rice on the side

MAIN COURSES

Chicken Gyro – 14.00

Delightfully seasoned chicken gyro served with rice and mixed green salad

Chicken Adana Kebab – 16.00

Ground chicken flavored with red bell peppers and parsley, grilled on skewers and served with mixed green salad and rice

Chicken Shish Kebab (8 Pieces) – 16.00

Tender chunks of chicken marinated with chef's own blend of spices and herbs, served with mixed green salad and rice

Chicken Chops (3 Pieces) – 17.00

Baby chicken chops grilled to your taste, served with salad and rice

Lamb Gyro – 15.00

Delightfully seasoned lamb gyro served with rice and mixed green salad

Adana Kebab – 16.00

Ground lamb flavored with red bell peppers, slightly seasoned with paprika and grilled on skewers, served with mixed green salad and rice

Beef Shish Kebab – 22.00

Chunks of filet mignon marinated in chef's special sauce and grilled on skewers served with salad and rice

Lamb Chops (4 Pieces) – 26.00

Baby lamb chops grilled to your taste, served with salad and rice

Special Beyti Kebab – 17.00

Lamb or chicken Adana wrapped in lavash bread, topped with garlic yogurt and tomato sauce, served with rice

Iskender – 18.00

Thinly sliced lamb gyro served over toasted pita bread with yogurt and tomato sauce

Mediterranean Meatballs with Cheese – 16.00

Ground lamb and beef, seasoned with onions, parsley, herbs and cheese, char-grilled and served with mixed green salad and rice

Ribeye Steak 16 oz. – 26.00

Juicy marbling perfectly seasoned served with rice and mixed green salad

Mixed Grill – 26.00

Chicken and lamb gyro, lamb Adana, Mediterranean meatballs and chicken shish served with green salad and rice

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SANDWICHES

Wraps - 10.00 Pita Bread - 9.00

All sandwiches rolled up with lettuce, onions, tomatoes and french fries

Chicken Gyro

Lamb Gyro

Chicken Adana

Lamb Adana

Chicken Shish

Falafel

Mediterranean Meatballs with Cheese

BURGERS

All of our burgers are freshly ground with traditional touches

American Cheese Burger – 11.00

Char-grilled beef patty topped with American cheese, tomatoes, fresh lettuce, caramelized onions and crinkle cut pickles served with french fries

Blue Cheese Burger – 12.00

Char-grilled beef patty topped with blue cheese sauce, tomatoes, fresh lettuce, caramelized onions and crinkle cut pickles served with french fries

SEAFOOD

Salmon Shish – 20.00

Marinated chunks of North Atlantic salmon, char-grilled and served with rice and mixed green salad

Grilled Shrimp – 20.00

Char-grilled shrimps marinated in our chef's delightfully light sauce served with rice and mixed green salad

Mediterranean Branzino – 23.00

Char-grilled, served whole with mixed green salad

SIDE ORDERS

French Fries – 5.00

Lavash Bread – 1.50

Rice – 5.50

Feta Cheese – 3.00

COLD DRINKS

Water – S 2.00 L 4.00

Sparkling Water – S 2.50 L 5.00

Snapple – 3.00

Ayran (Yogurt Drink) – 3.50

Salgam – S 3.00 L 6.00

Iced Coffee – 3.50

Turkish Mineral Water – 2.00

Uludag Soda (Regular, Orange) – 2.50

Tamek Juice (Apricot, Sour Cherry, Peach) – 2.00

Can Sodas (Diet Coke, Coke, Sprite, Seltzer, Ginger, Fanta) – 2.00

HOT DRINKS

Organic Black Tea – 2.50

Organic Green Tea – 2.50



Regular Coffee – 2.50

Organic Earl Gray – 2.50

Organic Peppermint Tea – 2.50

Turkish Tea – 2.00

Turkish Coffee – 3.00

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