

SOUPS & SALADS

Red Lentil Soup \$4.95

Shepherd Salad \$9.00

Anatolian Shepherd's salad of diced tomatoes, cucumbers, green bell peppers, scallions, onions and fresh parsley, tossed in olive oil and vinegar dressing.

Efendi Salad \$9.00

Our delicious house salad of tomato, cucumber, onions, carrot, red cabbage, broccoli and feta cheese w/ homemade house dressing.

Roka Salad \$10.00

Arugula mixed with field greens, dried cranberries, walnuts and crumbled feta cheese
Dressed with olive oil and lemon juice.

Mixed Green Salad \$9.00

Fresh assorted field greens, crumbled feta cheese, tossed with olive oil and fresh lemon juice

Add to any salad: Falafel \$4, Salmon \$8, Grilled Chicken \$5, Doner \$5

Sigara Borek \$7.00

Flaky pastry filled w/ cheese and parsley lightly fried.

Zucchini Pancake \$8.00

Mixture of zucchini, feta, dill, flour and eggs seasoned with spices and served with yogurt.

COLD APPETIZERS

Hummus \$6.00

Chickpeas blended with garlic, olive oil, lemon juice, sesame seed paste and fresh herbs

Spicy Ezme \$6.00

Finely chopped tomatoes, onions and hot peppers and walnuts mixed in olive oil and herbs.

Jajik \$5.00

A large side of our freshly made yogurt seasoned with minced cucumbers, dill and a touch of garlic

Tabbouleh \$6.00

A mixture of cracked wheat, scallions tomato, parsley, fresh mint, lettuce, olive oil and lemon juice

Eggplant in Sauce \$6.00

Cubes of lightly fried eggplant combined with fresh red peppers, onions, and garlic in our homemade tomato sauce.

Feta Plate \$7.00

Feta Cheese served with sliced tomatoes and cucumbers.

Babaganoush \$6.00

Smoked eggplant puree flavored with tahini, olive oil and garlic.

Labne \$6.00

Thickened homemade yogurt with fresh dill, mint, garlic and walnuts.

Appetizer Sampler Small \$14.00 Large \$19.00

Combination of hummus, babaganoush, tabuli, eggplant with sauce, ezme, labne.

HOT APPETIZERS

Fried Calamari \$9.00

Fried rings of baby calamari lightly breaded with flour and served with our special taratora sauce.

Sautéed Liver Cubes \$9.00

Cubes of tender calf liver sautéed with assorted herbs and spices. Served with sweet red onions, topped with parsley and sumac.

Lamb Chops \$18.00

Three tender lamb chops grilled your way. Served grill tomato and paper w/ yogurt sauce.

Falafel \$6.00

Croquette of chickpeas flavored with garlic, parsley and cilantro. Served with yogurt sauce.

MAIN COURSES

All items below are prepared fresh, grilled over and open flame and served with rice pilaf and seasonal vegetables.

Lamb Shish Kebab \$21.00

Tender cubes of lamb marinated in our special house sauce and chargrilled.

Doner Kebab (Turkish Gyro) \$17.00

Hand carved marinated lamb and beef, grilled traditionally on a vertical rotisserie.

Iskender Kebab \$18.00

Layers of doner, diced pita bread, plain yogurt and fresh tomato sauce.

Steak Shish Kebab \$24.00

Tender cubes of ribeye marinated in our special house sauce and chargrilled.

Inegol Kofte \$17.00

Patties of freshly ground beef and chargrilled

Adana Kebab \$19.00

Seasoned ground lamb flavored with red bell pepper and onions and grilled on flat skewers.

Lamb Chops \$26.00

Delicately marinated and chargrilled lamb chops topped with oregano leaves.

Chicken Kebab \$16.00

Hand out cubes of chicken marinated in our special sauce and chargrilled.

Chicken Adana Kebab \$15.00

Seasoned ground chicken flavored with red bell pepper and grilled on flat skewers.

Beyti (Lamb,Chicken or Beef) \$19.00

Ground meat chopped onion, tomatoes, grilled red peper, wrapped in lavash bread served with our special sauce and rice.

Mixed Grill Kebab \$27.00

Half portions of Chicken, Doner, Adana, and Shish Kebabs.

SEAFOOD

Grilled Whole Fish \$23.00

Bronzini grilled over an open flame, served with mixed of arugula salad.

Grilled Shrimp \$23.00

Succulent jumbo shrimp skewered and grilled with garlic sauce. Served with rice pilaf and mixed of arugula salad.

Atlantic Salmon \$23.00

Tilapia baked in homemade sauce of mushrooms, Grilled fresh fillet of salmon served with mixed of arugula salad.

Vegetarian Moussaka \$15.00

Layers of eggplant, carrot, zucchini, red and green pepper, onion topped with béchamel sauce. Finished with mozzarella cheese, oven baked and dressed with tomato sauce. Served with rice pilaf.

Falafel Dinner \$15.00

Vegetarian patties, made of chick peas and fresh herbs, deep fried and served with yogurt sauce. Served with chef's special salad

FROM THE OVEN

Lahmacun (Turkish pizza) \$14.00

2 pieces Thin crust dough topped with ground beef and lamb chopped garden vegetables.

Cheese Pide \$12.00

Homemade flat bread topped with feta cheese, mozzarella and fresh tomatoes.

Sembusek \$14.00

Homemade flat bread topped with mozzarella, onions, tomatoes and ground beef.

Chicken Pide \$13.00

Homemade flat bread topped with mozzarella, tomatoes, mushrooms and grilled chicken.

Sucuklu Pide \$15.00

Homemade flat bread topped with feta cheese, Mozzarella, Turkish Sausage and fresh tomatoes.

Gyro Pide \$14.00

Homemade flat bread topped with mozzarella and gyro meat.

Café Efendi

HOUSE SPECIALTIES

Moussaka \$18.00
Oven baked tender minced beef and lam layered between slices of eggplant and topped with béchamel sauce. Finished with mozzarella cheese, fresh tomato sauce. Served with rice

Shepherd Casserole \$18.00
Lamb sautéed with garlic, onions, mushrooms, peppers, tomatoes and special herbs served with rice

Lamb Sautee \$18.00
Cubes of lamb sautéed with tomatoes, onions, garlic, red and green peppers. Served with rice

Chicken Sautee \$16.00
Cubes of chicken sautéed with tomatoes, onions, garlic, red and green peppers. Served with rice

KIDS MENU

Kids Kofte \$8.00
Patties of freshly ground beef and lamb lightly seasoned and chargrilled.

Kids Chicken \$8.00
Hand out cubes of chicken marinated in our special sauce and chargrilled.

Chicken Fingers \$7.00
Seasoned chicken tender fried served seasoned and chargrilled. Served with fries or rice.

DESSERT

Baklava \$6.00
A traditional Turkish dessert. Sheets of phyllo dough stuffed with crushed pistachios

Rice Pudding \$5.00
Our homemade recipe for a classic rice pudding. dessert topped with cinnamon.

Kazandibi \$6.00
Our homemade milk custard topped with cream and grape sauce.

Burma \$6.00
Rolled phyllo dough stuffed with walnuts and topped pistachios.

Almond Pudding \$5.00
Our homemade recipe for a classic almond pudding

Kunefe \$9.00
Shredded phyllo dough stuffed with special Turkish cheese (like fresh mozzarella). Baked when ordered.

Chocolate Cake \$7.00
Five layers of chocolate. Enjoy a taste of Heaven

DRINKS

TURKISH TEA/ Teapot \$1.50/8.00

TURKISH COFFEE \$3.00

SWEET & UNSWEETENED TEA \$2.50

LEMONADE \$2.50

COKE PRODUCTS \$2.50

