

bosphorus cafe grill "Taste of Mediterranean"

HOUSE COCKTAILS \$16

Bubblicious: Prosecco, Hibiscus flower and Hibiscus jam

Pembe: Votka, Rum Chata, Turkish Tart Cherry Juice, Lime

Aphrodite: Stoli Vanilla, Passoa, Passion Fruit Puree, Prosecco, Lime

IstanMule: Votka, Coconut Rum, Mint, Lime, Ginger Beer

Bosphorus Mojito: Rum, Lychee juice, Lime, Mint, C.Soda

Turkuaz: Modagor (French) Gin and Lavender infused gin, Lime, tonic, splash of tart Turkish cherry juice

Lychee Martini: Votka, Muddled Lychee, Lychee Juice, Martini Bianco

Ruya Rum Punch: Bacardi, Captain Morgan, Malibu, Sour Cherry, Pineapple & Peach Juice

CherryTini: Modagor (French) Gin, St.Germain, lime, Cherry Juice simple syrup, rim with Turkish delight sugar served with Turkish Delight

Peach Margarita: Tequila, Triple Sec, Turkish peach nectar, lime

Maras Margarita (Spicy): Tequila, Orange Liquor, Passion Fruit Puree, Muddled Marash & Jalepeno peppers, Lime, Ageva Syrup

Turkish Coffee Martini: Stoli vanilla, Yeni Raki, Frangelico, Turkish Coffee, cream and Turkish Delight

Mezcal Negroni: Mezcal, Aperol, Martini Rosso

Figroni: Turkish Fig Infused Campari, Madagor Gin, Martini Rosso Orange Twist, Turkish Fig

CLASSIC COCKTAILS \$16

Sangria: Choice of Red, Rose or White. **Pitcher:**\$44

Mojito: Rum, mint, lime, cane sugar, club soda

Moscow Mule: Votka, lime, ginger beer

Negroni: Gin, Campari, Martini Rosso

Margarita: Tequila, Triple sec, Lime, Ageva

Cosmopolitan: Absolute citron, Triple sec, Cranberry, Lime

Aperol Spritz: Prosecco, Aperol, Club soda, Orange Slice

Hugo: St. German, Prosecco, Soda, Mint, Lemon

SPIRITS

Raki is Turkiye's national drink. It's a distillation of grape juice, raisins and aniseed, and is usually served over ice mixed with little bit of water, which gives milky appearance. Best enjoy with mezes, kebabs and seafood

Raki: Yeni Raki, Ala, Ustalarin Karisimi, Tekirdag Gold, Kulub, Beylerbeyi

Votka: Titos \$14, Stoli Elit \$15, Ketel One \$15, Grey Goose \$15.

Gin: Modagor \$14, Hendricks \$15, Bombay Sapphire \$15.

Tanquery \$14, Empress (Lavender)\$14

Whiskey: Jack Daniels \$14, Black Label \$14, Blue Label \$45 Glenlivet 12 \$18.

Macalan 12 \$18, Oban 14 \$20, Balvenie \$18, Hibiki \$18, Yamazaki 12 \$28, Bullet \$15.

Woodford Reserved \$18, Sazarec Rye \$14, Jameson \$14, Ned (Australian) \$14

Tequila: Patron Silver \$14, Patron Repasado \$16, Patron Anejo \$18,

Patron Extra Anejo \$20, Casamigos Blanco \$15, Casamigos Anejo \$19,

Don Julio Blanco \$15, Don Julio Anejo \$19,

1942 Don Julio \$45, Clase Azul Blanco \$24 Clase Azul Repasado \$38

Mezcal: Montelebos \$13,

Rum: Bacardi \$13, Captain Morgan \$13, Malibu \$13

BEERS

Efes Pilsener \$9 (Turkish Beer)

Bomonti Lager \$11 (Turkish Beer)

Corona \$8

WINE by GLASS

Prosecco \$15, **Rose Wine** \$14

Turkish White & Red Wine \$14

Half Carafe House Wine \$28

House Wine Selections \$14

WHITE: Rose, Chardonnay, Sauvignon Blanc +\$1, Sancerre +\$7,

RED: Bordeaux, Pinot Noir (California), Cabernet Sauvignon +\$2 (California)

ROSE & WHITE WINES

Rose, Juliette La Sanglière France 14/46

Duval Lorey Cuvee Grand Cru, France 160

Prosecco, Luca Paretti, Italy 15/52

Pedroncelli Friends, California

"Sauvignon Blanc & Gewurztraminer Blend" 39

Sauvignon Blanc, Mouton Cadet x Nathan, 2023 France (Vegan, Organic) 15/46

Sancerre, Maison Chantal,

2024 France, 72

Chardonnay, Carson Scott, California 46

Chablis, Louis Jadot,

2024 France, 59

RED WINES

Bordeaux, Mouton Cadet Rouge x Pierre 2023 14/46 (Vegan, Organic)

Bordeaux Mouton Cadet Rouge,

Cuvee Heritage, 2020 55

Syrah-Kalecik Karasi, Majestik 2020 Turkey 48
Warm camphor and red berry on the nose, blackcurrant and violets with intense smokiness

Purple Selendi, Akhisar, Turkey 48

Medium, Vibrant, Fruity

Kalecik Karasi, Vinkara 2019 Ankara, Turkey 48
Native Turkish grape Kalecik Karasi, similar to Oregon Pinot Noir

Pinot Noir, Pedroncelli, Russian River, 2021

California 2014 52

Cabernet Sauvignon, Pedroncelli Block 007 2021, Sonoma, California 15/54

Cabernet Sauvignon, Unshackled, California 2021 58

Cabernet Sauvignon, The Prisoner, California 2019 95

Zinfandel, Pedroncelli Bushnell Estate 2020 52

Red Blend, The Prisoner, 2021 California 115

COLD APPETIZERS

Humus \$9.95. Chickpeas, tahini, Turkish spices

Babaganush \$10.95 Smoked eggplant purée, tahini, olive oil, garlic and labne (thick yogurt)

Gypsy's Humus \$10.95 Humus topped with marinated chickpeas, virgin olive oil and paprika

Eggplant with Tomato Sauce \$10.95 Cubes of eggplant in tomato sauce with bell pepper, onion, and garlic

Turkish Ezme \$11.95 Minced tomatoes, bell peppers, onion, walnuts, garlic, parsley, dill, pickle, hot peppers, virgin olive oil and lemon.

Haydari \$10.95 Labne, walnuts, dill, mint

Spicy Feta \$11.95 Feta, cayenne pepper, dill, labne, garlic

Cacik (Tzatziki) \$9.95 Yogurt, cucumber, garlic, dill, mint.

Bosphorus Quinoa Tabbuli \$10.95 Quinoa, minced tomatoes, red bell peppers, parsley, garbanzo beans, scallions, virgin olive oil

Feta Cheese Platter \$10.95 Sliced of Turkish feta, sprinkel oregano, maras pepper, virgin olive oil

Mixed Cold Appetizer Platter \$24.95

Selection of four choices of cold appetizers

Chef Recommendation: LAVAS Hollow Bread \$6.95
Our signature, made to order puffy bread creation is highly recommended for appetizer

SOUPS & HOT APPETIZERS

Lentil Soup \$11 Turkish seasonings and fresh herbs

Cigar Cheese Roll \$14.95 Crispy filo dough feta, mozzarella,, parsley, Turkish spices

Falafel \$14 A mixture of chickpeas, celery, parsley, scallions, and Turkish spices served with tahini sauce

Muska Borek \$14 Mini Triangle shape (3 pieces) filo dough, with sautéed spinach with onion, and red pepper, feta and mozzarella

Mediterranean Fries Feta, Turkish Spices, Fresh Herbs \$11

Pan Fried Zucchini Patties \$14.95 A Combination of tender zucchini, fresh herbs and spices, plain yogurt

Pan Fried Liver Cubes \$16.95 Breaded pan-fried liver , served over freshly sliced sumac red onions

SALADS

Shepherd's Salad Sm: \$14 **Lg:** \$18

Chopped cucumber, tomatoes, bell peppers, parsley, and red onions tossed in our special dressing.

Bosphorus Salad Sm: \$16 **Lg:** \$19

Tomatoes, red onions, bell peppers, walnut, fresh mint, parsley with pomegranate molasses, olive oil lemon dressing with Turkish spices

House Salad Sm: \$16 **Lg:** \$19

Romaine hearts, spring mix, tomatoes, cucumbers, bell peppers, feta cheese, quinoa tabbuli in our special dressing

Add to any Salad: Feta Cheese Sm \$2, **Lg** \$3,

FROM THE OVEN

("PIDE" Is A Turkish-style pizza, boat shape, individual size, finely baked thin crusts) Add Truffle Oil \$1

Lamb "Kavurmali" Pide \$26. Slow cooked lamb & mozzarella cheese

Mozarella Pide \$26.95 Thin Crust with Mozarella

Vegetarian Pide \$27.95 Mozarella, Mushrooms, Red onions, bell peppers, Cherry Tomatoes, Olives, Toasted Sesame

Gyro Pide \$27.95 Doner (gyro) kebab, mozzarella cheese & tomato sauce

Spinach Pide \$27.95 Sautéed spinach(with bell peppers,onions) feta cheese

Chicken Pide \$27.95 Chicken, sundried tomatoes, onions, bell peppers, mushrooms, mozzarella and tomato sauce

Soujuk Pide \$27.95 Turkish Soujuk (Beef Halal Pepporoni) & Mozarella

SEAFOOD

Branzino \$35.95

Mediterranean sea bass, served filleted , char-grilled and served with mixed greens. (**Whole Branzino** 600-800 gr +\$8, **Available on weekends**)

Salmon Grill \$35.95

Salmon seasoned with our special spices, served with jasmine rice and mixed greens

Bosphorus Shrimp \$34.95

Marinated shrimp grilled served with rice and sauteed chefs selection vegetables

Fish&Chops \$36.95

Salmon (7oz) and Baby Lamb chop (2piece) char-grilled to perfection served with jasmine rice and sauteed chefs vegetables

Salmon Shish Kebab \$32.95

Marinated cubes of salmon with vegetables, and sesame seeds served with spring mixed and jasmine rice

Bosphorus Surf & Turf \$36.95

Baby lamb chops and large size shrimp char-grilled to perfection served with jasmine rice and sauteed chefs selection vegetables

KEBABS

All Shish and doner kebab served with, pickled red cabbage, shredded carrots, sumac onions with parsley, and jasmine rice with orzo.

Beef Shashlik \$42.95 Marinated tender cubes of prime Ny beef sirloin marinated in our chef's unique seasonings and char-grilled to perfection on skewers.

Chicken Shish Kebab \$28.95 Tender cubes of marinated in our chef's unique seasonings, and char-grilled

Chicken Adana Kebab \$26.95 Hand chopped, seasoned with fresh garlic, light **hot** peppers, red bell peppers, and parsley - expertly grilled

Chicken Combo \$27.95 A great combination of chicken shish, chicken adana

Chicken Sautee with White Wine Lemon \$25.95 Marinated diced chicken sautéed with bell pepper, mushroom, sun-dried tomato, onion with white wine and lemon sauce. Served with jasmine rice

Béchamel Chicken \$26.95 Marinated diced chicken sautéed with bell peppers, mushroom, sun-dried tomatoes, onions, béchamel sauce, and topped with mozzarella cheese. Served with jasmine rice

Lamb Shish Kebab \$32.95 Tender cubes of lamb marinated in our chef's unique seasonings and char-grilled to perfection on skewers

Lamb Adana Kebab \$31.95 Hand chopped lamb flavored with red bell peppers, light **hot** peppers, slightly seasoned then expertly char-grilled

Lamb Combo \$32.95 Combination of Lamb shish and Lamb Adana

Lamb Chop \$38.95 Char grilled (4 piece) baby lamb chops, served with rice

Mixed Grill \$40.95 A combination of chicken adana , chicken and lamb shish kebab, lamb chop served with jasmine rice.

Moussaka \$29.95 Eggplant layered with ground lamb and fresh tomatoes, topped with a light béchamel sauce & mozzarella cheese and baked to perfection served with jasmine rice

Manti (Turkish Ravioli) \$30.95 Poached homemade beef dumplings, served with mint, garlic yogurt sauce

Doner Kebab \$28.95 **Available on weekends:**

Tender lamb, grilled vertically and thinly sliced

İskender Kebab \$30.95 **Available on weekends:** Tender lamb, grilled vertically and thinly sliced, served over buttered homemade croutons and topped with savory tomato sauce and plain homemade yogurt

KIDS MENU

Chicken Kebab with Rice or Fries \$18.95,

Chicken Fingers with Fries \$18.95

SIDE ORDER

Jasmine Rice \$6, **French Fries** \$9, **Sauteed Spinach** \$11,

Creamy Spinach with Feta and Mozarella \$14,

Turkish Mixed Pickles \$8, **Sauteed Chefs's Vegetables** \$11.