

V =Vegetarian menu item

Appetizers

All appetizers are served with fresh pita bread off the grill.

MIXED APPETIZERS

All mixed appetizer plates come with Humus, Dolma, Baba G, Haydari, Kısır, Soslu Patlıcan, and Ezme

Small - \$13.95 for 2 people
Medium - \$18.95 for 3 people
Large - \$24.95 for 4 people

COLD

- V** Humus \$5.95
Chickpeas and tahini paste seasoned with garlic and olive oil
- V** Dolma \$5.95
Grape leaves stuffed with rice, carrots, and pine nuts
- V** Patlıcan Döp (Baba Ghanoush) \$5.95
Chargrilled eggplant pureed and mixed with olive oil, lemon, and garlic
- Haydari \$5.95
Thick homemade yogurt mixed with walnuts, dill, and garlic
- V** Cacık \$5.95
Homemade yogurt mixed with cucumber, dill, mint, and garlic
- V** Kısır (Tabouli) \$5.95
Cracked wheat salad with red and green peppers, parsley, scallions, olive oil, and lemon
- V** Soslu Patlıcan \$5.95
Chopped eggplant cooked in moderately spicy sauce of fresh tomatoes, green peppers, garlic, onions, and parsley
- V** Ezme Salad Döp \$5.5
Minced tomatoes, walnuts, onions, peppers, parsley, and hot spices with a lemon olive oil dressing
- V** Turkish Feta Cheese with Olives \$5.95

HOT

- V** Sığara Börek \$7
Hot flaky pastry rolls filled with feta cheese and fresh parsley
- V** Falafel \$6
Fresh patties of chickpeas flavored with celery, garlic, parsley, and dill, fried and served with special tahini sauce
- Arnavut Ciğeri (Liver and Onions) \$8
Tender seasoned cubes of liver, fried and served with sweet red onions, flavored with parsley and sumac
- Calamari \$8
Rings of calamari breaded with flour, fried, and served with our house sauce

Mixed Grilled Combos

- Lamb Adana and Döner Kebab \$14.95
- Lamb Adana and Chicken Shish Kebab \$14.95
- Lamb Adana and Lamb Shish Kebab \$15.95
- Chicken Adana and Chicken Shish Kebab \$14.95
- Chicken Adana and Lamb Adana \$14.95
- Lamb Shish Kebab and Chicken Shish Kebab \$15.95

Dinner Specials

- Dinner for Two \$41
Mixed appetizer for two, one mixed grilled combo, and two desserts
- Dinner for Three \$61
Mixed appetizer for three, two mixed grilled combo, and three desserts

Seafood

- Whole Grilled Trout \$18
Chargrilled trout season with Mediter sauce served with white rice and vegetables. Our trout is subject to market availability.
- Fish of the day Market Price
Fillet or whole (head and tail) chargrilled fish served with fresh romaine lettuce, shredded carrots, and onion

All beef, lamb, and chicken served at Istanbul Grill are halal.

Some of our dishes contain nuts or other allergens. Before placing your order, please inform your server if a person in your party has a food allergy. Also, please note that consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Soups

- V** Red Lentil Soup Cup \$2.5 Bowl \$4.5
- Chicken Soup with Mushrooms Cup \$2.5 Bowl \$4.5

Salads

- V** Side Salad \$4
- V** Shepherd Salad \$6.95 Large \$8.95
Chopped juicy tomatoes, fresh cucumbers, and sweet red onions, topped with white vinegar and olive oil dressing
- V** Piyaz \$6.95
White beans with Bermuda onions, parsley, tomatoes, and olives
- V** Mediterranean Salad \$6.95 Large \$8.95
Green salad lettuce, Bermuda onions, green peppers, tomatoes, and cucumbers, and shredded feta cheese
- ADD extra shredded feta cheese \$2.5
- ADD one skewer of Chicken Shish or any other Shish on salad \$4.95

Burgers

All burgers are served with fries, lettuce, tomato, onions, and a pickle on the side.

- Istanbul Burger \$9.5
Ground lamb seasoned with Turkish spices and chargrilled
- Chef's Chicken Burger \$9.5
Ground chicken seasoned with red bell peppers and parsley and chargrilled
- V** Turkish Veggie Burger \$11
Chef's house-made falafel-based burger with home-made spreads **New**

Vegetarian Entrees

- V** Kuru Fasulye Pilav \$12
White bean stew with tomatoes, onions, and peppers, topped with rice **New**
- V** Vegetarian Grill Kebab \$13
Grilled mushrooms, onions, eggplant, and green peppers with tomato sauce, served over rice
- V** Okra Stew \$11
Okra cooked with vegetables in fresh tomato sauce, served with rice
- V** Sığara Börek on Mediterranean Salad \$12
Pastry rolls filled with feta cheese and parsley on a Mediterranean Salad
- V** Falafel on Mediterranean Salad \$12
Chick pea-patties with celery, garlic, parsley, and dill on a Mediterranean Salad
- V** Stuffed Grape Leaves with Mediterranean Salad \$12
Grape leaves stuffed with rice, carrots, and pine nuts on a Mediterranean Salad

Desserts

- Baklava \$5.5
Four pieces of walnut baklava topped with chopped pistachios
- Kadayif \$6
Shredded pastry dough stuffed with walnuts, baked, and topped with chopped pistachios
- Kazandibi \$5.5
Caramelized milk pudding sprinkled with cinnamon
- MAKE any dessert à la mode \$2.5

Beverages

- Soda (free refills) \$1.95
- Coffee (free refills) \$1.95
- Turkish Coffee \$3.75
- Turkish Tea \$1.95
Traditional black tea, apple tea, or rosehip tea
- Ayran Yoğurt Drink \$2
Lightly-salted, plain yogurt drink
- Turkish Fruit Juice \$2
Cherry, apricot, or peach (based on availability)
- Spring Water \$2
- Sparkling Bottled Water (750 mL) \$3.5

Entrees

All beef and lamb products are butchered in-house, marinated, grilled, and served with rice, pita bread, onions, grilled tomato and green pepper.

- Döner Kebab (Home-made Gyro Kebab) \$12.5
Slices of marinated beef and lamb grilled on a large vertical spit
 - Köfte Kebab \$13
Ground lamb seasoned with Turkish spices and chargrilled
 - Lamb Shish Kebab \$13.5
Tender cubes of lamb marinated in our house sauce and chargrilled
 - Fillet Mignon Shish Kebab \$18
Tender cubes of beef marinated in our house sauce and chargrilled
 - Lamb Chops (Pirzola) \$21
Perfectly seasoned, chargrilled, and served over rice
 - Chicken Adana Kebab \$13.5
Seasoned ground chicken mixed with red peppers and parsley, grilled on flat skewers
 - Chicken Shish Kebab \$13.5
Cubes of chicken marinated in our house sauce and chargrilled
 - Stuffed Eggplant (Karniyark) \$13.5
Roasted eggplant with seasoned ground beef, lamb, tomatoes, peppers, and herbs
 - Adana Kebab \$13.5
Seasoned ground lamb and beef flavored with red pepper, paprika, parsley, and onions, grilled on flat skewers
 - Okra Stew with Meat (Etli Bamya) \$13.5
Okra and cubes of lamb baked with tomatoes
 - Lamb Saute (Kuzu Sote) \$13
Diced lamb sauteed with mushrooms, onions, tomatoes, green peppers, and seasoned with our house recipe
 - Chicken Saute (Tavuk Sote) \$12
Combination of chicken breast, onions, green peppers, mushrooms, tomatoes, and a light tomato garlic sauce
 - Mixed Grill Kebab \$21.95
Selection of 4 Kebabs: Döner, Chicken Shish, Lamb Shish, and Adana Kebabs
- ## Specialty Yoğurt Kebabs
- Iskender Kebab \$13.95
Vertically grilled lamb sliced and served with yoğurt and tomato garlic sauce over pita bread
 - Yoğurt Kebab with Adana \$14.5
Sauteed pita-croustons with oregano topped with yoğurt, Adana, light tomato sauce, and melted butter
 - Yoğurt Kebab with Chicken Adana \$14.5
Sauteed pita-croustons with oregano topped with chopped chicken and yoğurt, flavored with red peppers, melted butter, light tomato sauce, and paprika
 - Yoğurt Kebab with Lamb or Chicken \$14.5
Sauteed pita-croustons with oregano topped with yoğurt, Shish Kebab, melted butter, and light tomato sauce

Chef Grey Wolf

menu also available for special catering



chefgreywolf.com
(216) 255-0776