



LUNCH MENU

SPREADS & SOUPS

Red Lentil Soup \$8 **GF**

Traditional Turkish Style Recipe | Onion | Potatoes | Carrots

Traditional Hummus \$9 **GF**

Pureed Chick Peas | Garlic | Tahini | Olive Oil | Fresh Lemon Juice

Babaganoush \$9 **GF**

Smoked Eggplant | Turkish Yogurt | Tahini | Parsley | Garlic
Olive Oil | Fresh Lemon Juice

Muhammara \$10 **GF**

Walnut | Roasted Red Pepper | Breadcrumbs | Pomegranate Molasses
Pepper & Tomato Paste | Lemon Juice | Olive Oil

White Bean \$ 10 **GF**

White Kidney Beans | Tomatoes | Onion | Parsley | Tahini | Olive Oil
Lemon Juice

Haydari \$9 **GF**

Condensed Yogurt | Walnut | Dill | Mint | Feta | Butter | Garlic

Ezme \$9 (Spicy) **GF**

Chopped Tomatoes | Long Hot Pepper | Scallions | Cucumbers
Red Onion | Lemon | Olive Oil | Parsley | Walnuts | Pomegranate Molasses

Tabbouleh \$9

Bulgur | Crisp Cucumber | Scallions | Tomatoes
Italian Parsley

Shakshuka \$9 **GF**

Fried Eggplant Cubes | Fresh Tomato Sauce | Bell Peppers
Garlic | Onion

Mix Your Spreads | 3 for \$22 | 4 for \$28

COLD MEZE

Artichoke Bottoms \$13 **GF**

Chiffonade Green Beans | Potatoes | Carrots | Onions | Olive Oil
Fresh Lemon Juice | Dill

Stuffed Grape Leaves \$9 **GF**

Seasoned Jasmine Rice | Onions | Currants | Pine Nuts | Olive Oil
Fresh Lemon Juice

Burrata and Beets \$15 **GF**

Red & Golden Beets | Aged Balsamic Glaze | Fresh Mint
Beets Puree Sauce | Olive Oil

HOT MEZE

Baked Traditional Herbed And Dough Coated Rice \$12 **GF**

Rice | Chicken | Almond | Currant | Pine Nut | Allspice | Egg Yolk | Flour

Oven Roasted Cauliflower \$12 **GF**

Olives | Roasted Red Peppers | Feta | Vinegar Dressing

Truva Dumpling \$13 **GF**

Bulgur | Lamb & Beef | Onions | Currants | Parsley | Walnuts | Eggs

Grilled Chicken Wings \$12 **GF**

Traditionally Seasoned & Marinated Chicken Wings
Served with Truva Hot Sauce

Zucchini Pancake \$10 **GF**

Shredded Zucchini | Scallions | Italian Parsley | Dill | Garlic | Feta
GF Flour | Yogurt Sauce

Fried Calamari \$14

Tender Lightly Fried Calamari Rings | Teased in Sweet Chili Glaze
Tartar Sauce

Falafel \$8 **GF**

Seasoned Fried Chick Peas | Fresh Cilantro | Garlic | Onions
GF Flour | Dairy Free Tahini Sauce

Mini Lahmacun \$12

Ground Lamb & Beef | Parsley | Tomatoes | Peppers | Garlic
On House Baked Flat Bread

Octopus \$16 **GF**

Char-grilled Mediterranean Octopus | Arugula Salad | Olive Oil
Fresh Lemon Juice | Grilled Tomato Capers Sauce | Hummus

Creamy Mussels \$15 **GF**

Creamy Garlic Sauce | Scallion | Parsley

Albanian Style Fried Calf Liver Cubes \$15

Flour Dusted Fried Calf Liver Cubes | Butter | Cumin | Black Pepper
Oregano | Salt | Paprika

Salmon Cake \$14

Salmon | Bread Crumbs | Mayo | Eggs | Red Onions | Garlic
Worcestershire | Served with Red Pepper Aioli

Cheese and Hummus \$12 **GF**

Oven Baked Hummus | Butter Sauteed Sun Dried Tomato

Cheese Rolls \$10

Filo Dough | Feta & Mozzarella Cheese | Parsley

Mutebbel \$14 **GF**

Smoked Eggplant | Dehydrated Yogurt | Garlic | Walnut | Paprika | Butter

FRESH MADE SALADS

Truva Salad \$10 **GF**

Lettuce | Baby Arugula | Crisp Cucumber | Fresh Tomato
Radish | Pomegranate Vinaigrette

Shepard's \$10 **GF**

Tomatoes | Cucumbers | Red Onions | Scallions
Italian Parsley | Feta | Fresh Lemon Juice | Olive Oil

Beets & Arugula \$10 **GF**

Red & Golden Beets | Organic Arugula | Walnuts
Pickled Red Onions | Fresh Lemon Juice
Olive Oil | Beet Pesto

Quinoa Bowl \$12

Chilled Quinoa | Grilled Asparagus | Charred Tomatoes
Feta | Radish | Raw Spinach | Turkish Yogurt Sauce

Add the Following Proteins to your Salad:

Chicken \$10 | *Salmon \$15 | Octopus \$15 | Shrimp \$14

Please note that a 20% gratuity will be added to all parties of (6) guests or more.

No split checks for parties of (6) or more

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