

COLD APPETIZERS

- HUMMUS**.....\$6.00
Mashed chickpeas, mixed with fresh lemon juice, minced garlic, olive oil and tahini.
- GRAPE LEAVES (DOLMA)**.....\$6.00
Stuffed with rice, onion, salt, pepper, mint and sun flower oil.
- EZME SALAD**.....\$6.00
mixture of finely chopped tomatoes, onions, parsley, red and green bell peppers and Turkish spices.
- HAYDARI**.....\$6.00
Thick homemade yogurt with chopped walnuts, garlic, and fresh dill.
- EGGPLANT SALAD (SPREAD)**.....\$6.00
Char-grilled eggplant mixed with sauteed chopped tomatoes, onions, peppers and parsley, with a touch of olive oil and fresh lemon juice.
- BABA GHANOUSH**.....\$6.00
Puree of eggplant, flavored with tahini, olive oil, fresh dill, yogurt and garlic.
- PIYAZ**.....\$6.00
Made with navy beans, tomatoes, onions, red bell pepper, parsley and Turkish spices.
- MIXED EGGPLANT - SAUCED EGGPLANT**\$6.00
Cubed and fried eggplant dipped in our special homemade tomato and garlic sauce.
- TABULI SALAD**\$6.00
Mixture of cracked wheat, green onions, olive oil and fresh lemon
- SMALL MIXED APPETIZERS**.....\$14.00
Humus, babaghanus, haydari, piyaz and tabuli.
- LARGE MIXED APPETIZERS**.....\$17.50
Humus, babaghanus, haydari, eggplant salad, dolma, piyaz and tabuli.

SAMARA

RESTAURANT & GRILL

HOT APPETIZERS

SPINACH BOREK\$6.00

Phyllo dough stuffed with sauteed spinach and onion and pan fried till golden brown.

CIGARETTE BOREK.....\$6.00

Phyllo dough stuffed with feta cheese and dill and pan fried until golden brown.

FALAFEL.....\$6.00

Ground chick peas, chopped fresh vegetables, and flour formed into a pattie and fried until golden brown.

FRIED ZUCCHINI (MUCVER)\$6.00

Deep fried patties of grated zucchini with dry mint, Turkish spices, and flour

CALAMARI\$8.00

MIX HOT APPETIZERS\$16.00

Mixture of Cigarette borek, falafel, Fried Zucchini, and Spinach Borek

SOUP

LENTIL SOUP.....\$6.00

Made with red lentils, tomato Sauce and onions.

SOUP OF THE DAY\$7.00

SALAD

ÇOBAN SALAD (SHEPHERD)\$9.00

Chopped tomatoes, cucumbers, onions, and parsley tossed with olive oil and red wine vinegar and fresh lemon juice.

Add Feta Cheese\$2

SAHARA SALAD\$9.00

Chopped romaine lettuce, red and green bell peppers, red cabbage, cucumbers and shaved carrots tossed with olive oil, pomegranate juice and fresh lemon juice.

MEDITERRANEAN SALAD\$10.00

Chopped romaine lettuce, tomatoes, cucumbers, parsley, onion and feta cheese tossed with fresh lemon juice, red wine vinegar and olive oil.

BABY ARUGULA SALAD.....\$9.00

Mixture of baby arugula, tomatoes, lemon juice, olive oil, cube feta cheese garnish with carrots.

SAMARA

RESTAURANT & GRILL

CHICKEN

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| CHICKEN SAUTE | \$15.00 |
| <i>Sauteed Chicken with onion, tomato, red bell peper, garlic served with rice and coban salad</i> | |
| CHICKEN (TAVUK) DONER | \$13.00 |
| <i>Seasoned and marinated chicken, coked on rotating skewer, thinly sliced .Served with homemade rice, garnish salad, red cabbage and grilled tomato & pepper.</i> | |
| CHICKEN KEBAB | \$17.00 |
| <i>Char-grilled chicken cubes, cooked on skewers and delicately marinated in Turkish spices, Served with home made rice, garnish salad and grilled tomato and peppers.</i> | |
| CHICKEN ADANA | \$15.00 |
| <i>Seasoned ground Chicken , cooked on skewers and delicately marinated in Turkish spices. Served with home made rice, garnish salad and grilled tomato and peppers.</i> | |
| CHICKEN KOFTE | \$15.00 |
| <i>Seasoned ground chicken, cooked on grill and delicately marinated in Turkish spices. Served with home made rice, garnish salad and grilled tomato and peppers.</i> | |
| CHICKEN MIXED GRILL PLATTER | \$30.00 |
| <i>Mix platter includes chicken kebab, Chicken Adana, Chicken kofte, & chicken gyro Served with home made rice, garnish salad and grilled tomato and peppers.</i> | |

FROM THE OCEAN

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| GRILLED SALMON KEBAB | \$18.00 |
| <i>Fresh Salmon seasoned with dill, green onions, garlic and olive oil. Served with home made rice, garnish salad and grilled tomato and peppers.</i> | |
| SHRIMP SHISH KEBAB | \$17.00 |
| <i>Seasoned and marinated in bay leaves and lemon juice, cooked on skewers. Served with home made rice, garnish salad and grilled tomato and peppers.</i> | |
| WHOLE FISH (BRANZINO OR DORADO)..PER POUND AVG 1.2LBS TO 1.7LBS | |

SIDES . \$3.00

French Fries, Rice, Bulgur,, P\ilaf, Pita Bread, Red Cabage, Sliced Vegies, Garnish. Griled Vegies \$5.00

BEVERAGES

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| TURKISH TEA | \$2.00 |
| TURKISH COFFEE | \$2.50 |
| AYRAN | \$2.50 |
| ROSESHIP TEA | \$1.75 |
| APPLE TEA | \$1.75 |
| TURKISH ICED TEA | \$2.00 |
| SALGAM | \$2.50 |
| SODA (COKE PRODUCTS) | \$2.00 |
| JUICE | \$2.50 |
| CORKAGE FEE | \$5.00 |
| BEER FEE | \$1.00 |



SAHARA

RESTAURANT & GRILL

LAMB

- SHISH KEBAB**\$17.00
Char-grilled lamb cubes, cooked on skewers and delicately marinated in Turkish spices. Served with home made rice, garnish salad and grilled tomato and peppers.
- ADANA KEBAB**\$16.00
Seasoned ground lamb, char-broiled on skewers. Served with our special yogurt sauce. Served with home made rice, garnish salad and grilled tomato and peppers.
- IZGARA KOFTE (GRILLED KEBAP)**\$15.50
Char-grilled ground Lamb and Beef patties delicately seasoned with special house spices. Served with home made rice, garnish salad and grilled tomato and peppers.
- DONER KEBAP (GYROS)**\$15.00
Seasoned and marinated lamb, cooked on rotating skewers, thinly sliced. Served with home made rice, garnish salad and grilled tomato and peppers.
- ISKENDER KEBAB**\$18.00
Sliced Turkish Lamb gyros served on pita bread, topped with tomato sauce and yogurt. Served with grilled peppers on top.
- PIRZOLA (TURKISH LAMB CHOPS)**\$23.99
Marinated Baby Lamb chops grilled to perfection. Served with home made rice, garnish salad and grilled tomato and peppers.
- LAMB MIXED GRILL PLATTER**\$30.00
Lamb Mixed grill includes Shish kebab, Adana Kebab, Lamb Kofte kebab, Lamb Chops . Doner (Gyro) Served with garnish salad and grilled tomato and peppers.
- SAHARA MIXED GRILL PLATTER**\$30.00
Sahara Mixed grill includes Shish kebab, Chicken Adana Kebab, Lamb Kofte kebab, Lamb Chops, Chicken Kebab, Chicken Kofte, Doner (Gyro) .Served with home made rice, garnish salad and grilled tomato and peppers.
- HUNKAR BEGENDI**\$18.00
Lamb slow simmered in tomato Sauce, Served on a bed of smoked eggplant puree
- KARNIYARIK**\$17.00
Karniyarik is a stuffed eggplant with season grond lamb-consisting of sauteed onion, garlic, tomatoes, parsley and Turkish herbs & spices.

VEGETERIAN

- VEGGIE PLATTER**\$15.00
Grilled carrots, zucchinis, mushrooms, tomatoes and eggplants, red bell Pepper, Green Pepper served with rice and garnish salad
- FALAFEL PLATTER**\$14.00
Chick peas and chopped vegetables, fried. Served with tabuli salad and rice.
- MANTI**.....\$15.00
Turkish Dumplings made of small pockets of dough filled with fresh mixed grounded vegetables. Served with homemade tomato sauce and yogurt.
- IMAM BAYILDI**.....\$16.00
Stufed eggplant with sauteed red and green bell pepper, onion, garlic, tomatoes, potatoes, parsley, Turkish herbs and spices cook with olive oil.



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DESSERTS

BAKLAVA.....\$6.00

Baklava is a rich, sweet dessert pastry made of layers of filo filled with chopped nuts and sweetened and held together with honey syrup. .

REVANI.....\$6.00

It's a simple dessert made with a single layer of soft, yellow semolina sponge cake steeped in lots of light syrup.

RICE PUDDING.....\$6.00

pudding made by baking rice, milk and sugar.

KAZANDIBI.....\$6.00

A milk pudding slightly burnt on the bottom

KUNEFE.....\$8.00

Kunefe is a heavenly Turkish dessert made with cheese and shredded Kadayif dough soaked in sweet syrup