



Topkapı Restaurant Menu

Cold Mezzes_

HUMMUS 9

(gluten free, vegan) Tahini, Spanish paprika, Pine nuts, Fresh herbs, Chickpeas, Olive Oil



CACIK(TZATZIKI) 9

(gluten free) Creamy garlic Yogurt, Dill, Mint, Cucumber, Olive Oil



MUAMMARA 9

(vegan) Roasted Red Peppers, Walnuts, Red Pepper Paste, Olive Oil



EGGPLANT 9

(vegan, gluten free, nut free) Baby eggplant, Tomato, yogurt, Olive Oil

BABA GANOUSH 9

(gluten free) Eggplant, Tahini, Yogurt, Garlic, Chopped Red and Green Peppers



TRIO MEZZE 14

Choose your Favorite 3

*All mezes are served with toasted Pita bread.

Soup & Salads

SOUP of the DAY 10

HURREM'S FAVOURITE SALAD 18

(gluten free) Fresh mix green blend, Walnut, Raisin, Pomegranate, Tomato, Cucumber, Tulum Cheese, Olive oil & pomegranate dressing

MOUNTAIN SALAD 16

(gluten free) Ripe tomatoes, Red Onion, Green Peppers, Persian Cucumber, Feta Cheese, Olive Oil & White Balsamic vinegar



ROASTED BABY BEET SALAD 15

(gluten free) Purple Baby Beets, Feta Cheese Crumbles, Arugula, Candied Hazelnut, Fig Glace, Olive Oil



(gluten free) Creamy dill sauce, Pine nuts



Chicken Breast 8

Hot Mezzes

BAKED FETA 14

Cherry Tomato, Oregano, Truffle Paste



Served with Minty yogurt



SHRIMP GUVEC 23

(gluten free) Sautéed Tender Shrimp, Garlic, Sweet Peppers, Tomato, Onion, Butter

ROASTED CAULIFLOWER 21

(gluten free)

Tahini sauce, Pine nuts, Salsa Verde, Red Pepper, Green Pepper, Red Onions

POMME MOZZA SPHERES 9

Mozzarella Cheese Filled Deep Fried Potatoes

Side Dishes

CREAMY MASHED POTATO 7

SIDE SALAD 6

FRIED POTATO WEDGES 7

GRILLED VEGGIES 7

RICE (Jasmine) 5

OUR CEASAR SALAD 17

Crispy Baby Gem, Dill, Scallion, Feta,



Shrimp (5 ea.) 8 Smoked Salmon 8

A 20% service charge will be included for all parties.

*** Consuming raw or undercooked meats, poultry,

seafood, shellfish or eggs may increase your risk of

foodborne illness, especially if you have certain

Vegan

Nut Free

medical conditions***

G S F Gluten free option available

(gluten free)



GRILLED SWEET PEPPERS 12

(gluten free)





Spanish Paprika marinated cauliflower, Creamy



Topkapı Restaurant Menu

Main Courses

HURREM SULTAN (Incik) 39

Signature Lamb shank, creamy mash potatoes, Red Peppers, Tomatoes w/sauce

WHOLE ROASTED BRANZINO 38

Capers, Charred Lemon, Parsley, Fresh Oregano

FILLET MIGNON MEDALLIONS (2 ea) 49

Prime Medallions Grilled to Perfection, Grilled Peppers, Potato Wedges, Demi-Glace sauce.

GRILLED LAMB CHOPS 38

Herb Marinated Australian lamb, Pomegranate Sauce, Cauliflower, Rice, Demi Sauce

CHICKEN 29

Grilled Chicken Breast, Oregano sauce, Grilled Veggies

TURKISH MANTI 30

Traditional Turkish dumplings filled with spiced ground meat, Yogurt, Mint

SASLIK 36

Beef, roasted peppers& tomato, tomato sauce

Desserts

BAKLAVA 10

A luscious dessert with layers of thin phyllo dough and chopped nuts, all doused in a sweet, viscous syrup.

KUNEFE 12

Crispy shredded phyllo pastry filled with melted cheese, soaked in sweet syrup, and topped with crushed pistachios.

KESKUL-U FUKARA 12

Creamy milk pudding contains nuts and coconut.

SEASONAL FRUIT PLATTER 11

Assorted fresh fruits

THE REAL YOGHURT 10 Walnuts, Thyme Honey



Baklava is a sweet pastry made by layering finely rolled dough with a generous amount of walnuts, hazelnuts, or almonds. It is sweetened with syrup and is usually baked in the oven. This dessert, which has its origins in Ottoman cuisine, is particularly enjoyed during holidays and special occasions.

luices

FRESHLY SQUEEZED ORANGE JUICE 15

FRUIT COMPOTE 12

GREEN JUICE

(Ginger, Cucumber, Parsley, Green Apple) 10

BOSPHORUS BLUSH

(Rose, Lychee, Raspberries) 10 **DETOX JUICE**

(Apple, Lemon, Ginger, Carrot) 10

TURKISH TEA 2.50 TURKISH COFFEE 3.50

ASSORTED COFFEE 4.50

ESSPRESSO 2.50

SOFT DRINKS 3.50



