

SECOND OPTION

50 per person with a glass of our Turkish white or red wine (Doluca Selection)

FIRST COURSE

Hommos - Puree of chickpeas, tahini, garlic, fresh lemon juice, and a touch of olive oil

Ezme - Spicy blend of finely chopped tomatoes, onions, peppers, and parsley, served with Lemon

Htipiti – Sautéed tomatoes, red and green pepper, fresh parsley and feta

Dolma - Marinated wine leaves filled with rice, pine nuts, and black raisins, served with Tatziki

SECOND COURSE

Patlijan Kozleme - grilled eggplant, green & red peppers, olive oil, garlic, parsley, dill, lemon juice

Grilled Calamari - Delicately grilled squid served with garlic, olive oil, pepper & fresh oregano

Imam Bayildi - Eggplant stuffed with sautéed peppers, tomatoes, onions, and garlic Served either hot or cold

Garden Salad- Mix greens, tomatoes, cucumbers, and carrots with your choice of salad dressing

THIRD COURSE

Lamb Chops (2) - Grilled lamb cutlets marinated in olive oil and oregano, served with Ezmesalad

Adana Kebab- Skewer of ground lamb seasoned with Mediterranean spices, served on a bed of pita bread

Tavuk Shish-A skewer of tender chicken seasoned with Levante's special blend of spices

Swordfish Kebab-A skewer of grilled swordfish, served on a bed of arugula with a side of baked mix vegetables

Arugula Salad- tomatoes, goat cheese, dates, lemon juice, olive oil

Spanakopita-Feta cheese and spinach baked in phyllo. Served with your choice of tatziki or yogurt sauce

DESSERT

Baklava - Sweet Pastry baked with Pistachio and dipped in honey

Apple Strudel - Classic Austrian Apple strudel: roll of puff pastry enveloping a mix of apples, raisins and spice, decorated with glazed apple slices

NON ALCOHOLIC BEVERAGES INCLUDED

Sodas, coffee (regular and decaf), Turkish tea