

FIRST OPTION

37 per person

FIRST COURSE

Hommos

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

Tsatziki

Yogurt with diced cucumbers, garlic, and dill

Coban Salata with Feta

Diced tomatoes, cucumbers, parsley, and onions, topped with olive oil and lemon

SECOND COURSE

Cigara Börek

Cheese pastries of Feta and dill wrapped in phyllo and deep-fried

Falafel

Lightly fried vegetable balls made of chickpea, onions, parsley, and cumin.

Served with Ezmesalad and Hommos

Calamari

Delicately fried squid in a light, seasoned coating, served with Tsatziki or cocktail sauce

THIRD COURSE

Shish Kebab

Two grilled skewers of tender cuts of lamb with green peppers

Chicken Kebab

Two skewers of tender chicken seasoned with Mediterranean spices

Levante's Greek Salad

Garden salad topped with feta cheese, black olives, peppers, hard boiled eggs, and filled vine leaves. Served with your choice of dressing

Spanakopita

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

Eggplant Pide

Eggplant puree, olives, garlic, and parsley on a base of Kaser cheese

DESSERT

Kadayif

Kadayif with walnuts, pistachio, and topped with vanilla ice cream

Tartufata

Layers of puff pastry, pastry cream, liquor flavored sponge cake, topped with Chantilly cream and chocolate ribbon

NON ALCOHOLIC BEVERAGES INCLUDED

Sodas, coffee (regular and decaf), Turkish tea