

Çorbalar - Soups

Mercimek- Traditional Turkish soup made from red lentils.

Salatalar - Salads

Çoban Salatası- A popular Turkish salad made with tomatoes, cucumbers, peppers, onions, fresh dill, mint and parsley mixed with extra virgin olive oil and lemon juice.

Talulla's Salad- Arugula, spinach, red onions, tomatoes, cucumber, carrots, parsley, dill, Gemlik olives, and walnuts topped with herbed feta and pomegranate dressing.

Mevsim Salatası- Pickled red cabbage, carrots, romaine lettuce topped with tomatoes, cucumbers, basil-vinaigrette dressing and Turkish feta.

Ahtapot Salatası- Char-grilled octopus served over Arugula, spinach, red onions, tomatoes, cucumber, carrots, parsley, dill and pickled red cabbage tossed with basil and pomegranate dressing.

Mezzes - Served Cold

Patlıcan Ezmesi- Smoked eggplant puree with yogurt and tahini topped with chopped walnuts.

Acılı Ezme- A spread made of spicy red peppers, tomatoes, green peppers, walnuts and Aegean olive oil.

Yaprak Dolması- Turkish grape leaves filled with our own blend of rice, pine nuts and currant stuffing.

Mercimek Köftesi- Red lentil patties made with bulgur wheat, spicy Antep pepper, scallions, mint and parsley.

Peynir ve zeytin meze(Cheese & olive platter)- Turkish feta, aged Kaşar cheese, olives, cucumbers and tomatoes.

Kısır- Turkish Tabouli made with bulgur, chopped walnuts, scallions, mint, parsley and mixed with olive oil.

Mezze Platter- Sampler platter including all of the cold vegetable mezzes.

Haydari- Cream of yogurt with dill and garlic.

İmam Bayıldı- Baby eggplant browned in olive oil, stuffed with seasonal vegetables.

Mezzes - Served Hot

4- **Antep Hummus-** Hummus baked in a stone oven topped with pine nuts. 7-

Mücver- Fritters made from zucchini, feta, eggs, scallions, dill, parsley and served over a housemade garlic-infused yogurt sauce. 7-

Sigara Böreği- Hand rolled phyllo dough stuffed with Turkish feta, parsley and flash fried. 7-

7-

8- **Falafel-** Deep fried patties, made of chickpeas, celery, parsley, garlic, and onions. 8-

9- **Sebzeli Manti-** Steamed dumplings stuffed with seasonal vegetables, served in a yogurt and garlic sauce. 8-

12- **Manti-** Steamed dumplings stuffed with ground lamb and beef served in a yogurt and garlic sauce. 9-

Karides Şiş- Char-grilled gulf shrimp served with lemon sauce. 9-

7- **Arnavut Ciğeri-** Breaded veal liver, pan fried then tossed with seasonings and herbs. 10-

7- **Sultan Ahmet Köfte-** Herbed and grilled ground lamb and beef patties. 9-

7- **Çöp Şiş-** Marinated diced lamb char-grilled on a skewer. 9-

7-

Pideler ve Lahmacun - Turkish Pizzas

10- **Kuşbaşılı Pide -** Grilled lamb cuts mixed with tomatoes, onions and green peppers. 12-

7- **Sucuklu Pide -** Feta, Kaşar and Mozzarella with air-cured spicy beef sausage, topped with an egg. 10-

16- **Ispanaklı Pide -** Fresh baby spinach sautéed with onions and spices. 10-

6- **Tavuklu Pide-** Char grilled chicken breasts mixed with onions, green peppers and cheese. 10-

10- **Sebzeli Pide-** Fresh seasonal vegetables topped with tomatoes, olives and cheese. 10-

Kıymalı Pide- Feta, Kaşar and Mozzarella with ground lamb and beef. 10-

Lahmacun- Thin layered dough topped with a blend of spicy ground lamb and vegetables. 9-

Ana Yemekler - Main Courses

Patlıcan Oturtması - Layers of fried eggplant topped with a tomato sauce and feta, baked in a stone oven.

Sebzeli Musakka- Layers of eggplant, zucchini, carrots, peas, peppers, onions, tomatoes and potatoes, topped with Bechamel sauce and cheese.

Etli Bamya- Lean cubes of chicken or lamb with rich okra in a tomato-onion sauce topped with cheese.

Talulla's Güveç- A delightful entrée of sautéed seasonal vegetables slowly casseroleed in a rich tomato, herb and wine sauce presented with a choice of lamb, chicken, shrimp or vegetarian.

Balık Böreği - Gulf Coast Tilapia wrapped in phyllo dough and baked in a stone oven, served over sautéed baby spinach, topped with pine nuts and red wine sauce.

Hünkar Beğendi (Sultan's Delight)- A classic Ottoman dish served with a choice of cubed sirloin beef or hormone free chicken over a creamy smoked eggplant sauce.

Balık Şiş - Char-grilled wild salmon served with an arugula salad.

Tavuk Şiş - Char-grilled hormone free chicken şiş kebabs.

Kuzu Şiş - Char-grilled lamb şiş kebabs.

Dana Şiş - Cubed filet of beef sirloin marinated and char-grilled.

Köfte Kebabı - Grilled ground lamb and beef patties.

Adana Kebabı - Spicy ground lamb char-grilled on a wide skewer.

Yaprak Döner Kebabı (Fri-Sat)- Delicious lamb marinated and cooked on a rotating skewer, shaved in thin slices.

İskender (Fri-Sat)- Döner Kebab on a bed of toasted Turkish bread, home-made yogurt and tomato sauce.

Yoğurtlu Kebablar - Our house special kebab with your choice of köfte, chicken, lamb or Adana laid on a bed of toasted cubed Turkish pidde bread, home-made yogurt and tomato sauce.

Kuzu Pirzola- Char-grilled lamb chops .

Karışık Izgara (Mixed Grill)-Meat sampler with lamb chop, Adana Kebabı, köfte(Döner Fri-Sat), tavuk şiş.

Sides - Cacık -5 Home made yoğurt - 5 Flat Bread (lavaş) - 2

Tatlılar - Desserts

16- **Baklava** - Layers of phyllo dough with walnuts, baked and topped with syrup and pistachio nuts. 5-

17- **Sütlaç** - Baked rice pudding served cold. 5-

17- **Künefe** - Shredded wheat wrapped around Hatay cheese, topped with a mulberry extract, oven baked, and dressed with our housemade syrup. 7-

17- **Kazan Dibi**- Caramelized upside down milk pudding served in layers. 5-

17- **Crème Chocolate**- Melted Belgian chocolate with Kahlua topped with home made whipped cream and walnuts. 6-

19-

19-

16-

19- **Sarıköz Maden Suyu** - Turkish sparkling mineral water. 2-

18- **Vişne Suyu** - A sweet and tart Turkish cherry juice. 3-

16- **Kayısı Suyu** - Turkish apricot nectar. 3-

17- **Şeftali Suyu** - Turkish peach nectar 3-

18- **Nar Suyu** - Pure pomegranate juice. 3-

20- **Uludağ Gazoz** - Fruit essence soda from Turkey. 2-

19- **Ayran** - Turkish yogurt drink with fresh mint. 2-

Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea 2-

28- **Coffee** - Talulla's house blend of Ethiopian and South American beans. Regular or Decaf. (Counter Culture Fair Trade) 3-

24- **Herbal Teas** - Mint, blackberry, apple-fruit, sage, rosehip-fruit, chamomile-lemon, chamomile. 3-

Çay-Turkish Rize Tea from the Black Sea coast. 2-

Turkish Coffee- Made according to an age-old Ottoman recipe, this drink will transport you to our land and tradition. Served semi-sweet, handcrafted per order. 4-

İçecekler - Drinks