

Talulla's

LUNCH

Fri-Sat-Sun 11:30am - 3:30pm

Mercimek- A tasty traditional Turkish soup made from red lentils. 4-

Salatalar- Salads

Çoban Salatası - A popular Turkish salad made with tomatoes, cucumbers, onions, fresh dill, mint and parsley mixed with extra virgin olive oil and lemon juice. 7-

Talulla's Salad - Arugula and spinach, red onions, tomatoes, cucumber, carrots, parsley, dill, Gemlik olives, pistachios topped with herbed feta and pomegranate dressing. 8-

Mediterranean Salad- Romaine lettuce tossed with basil vinaigrette and topped with olives, tomatoes, cucumbers, grape leaves and feta. 9-

Mezzes

Sebzeli Mantı - Steamed dumplings stuffed with seasonal vegetables and served in a yogurt garlic sauce. 8-

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

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

Mercimek Köftesi - Red lentil patties made with bulgur, spicy Antep pepper, scallions, mint and parsley. 6-

Kısır - Turkish Tabouli made with bulgur, chopped walnuts, scallions, mint, parsley and mixed with olive oil. 7-

Yaprak Dolması- Turkish grape leaves filled with our own rice, pine nut and currant stuffing. 7-

Patlıcan Ezmesi- Smoked eggplant puree with yogurt and tahini topped with chopped walnuts. 7-

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

Mezze Platter- Stuffed grape leaves, eggplant puree, red lentil patties, Turkish tabouli, spicy red pepper spread and Haydari. 12-

Pideler - Pizzas

Kusbaşılı Pide - Grilled lamb cuts mixed with tomatoes, onions and green peppers. 10-

Ispanaklı Pide - Fresh baby spinach sautéed with onions and spices. 8-

Sebzeli Pide - Fresh seasonal vegetables topped with tomatoes, olives and cheese. 8-

Tavuklu Pide - Char grilled hormone free chicken breasts mixed with onions, green peppers and cheese. 9-

Sucuklu Pide - Feta, Kaşar, mozzarella with air-cured spicy beef sausage topped with an egg. 9-

Dürümler ve Sandviçler - Wraps and Sandwiches

Kuzu - Char grilled lamb şiş kebabs. 10-

Köfte - Char grilled ground lamb and beef patties served with yogurt sauce. 9-

Balık - Char grilled fresh fish with onions, lettuce, tomatoes and served with organic arugula salad. 10-

Peynirli - Feta, roasted red peppers, fresh basil and tomato. Served with mixed salad. 8-

Adana - Spicy Adana Kebab with Acili Ezme spread. 9-

Tavuk - Char grilled chicken breasts with Acili Ezme spread. 8-

Sebzeli - Seasonal vegetables sautéed and topped with our Talulla's cheese mixture. 7-

All the wraps and breads are made at Talullas using organic flour

456 West Franklin st. (919) 933-1177 Lunch : Fri-Sat-Sun 11:30- 3:30

Ana Yemekler - Main Course

Tavuk Şiş - Char grilled hormone free chicken şiş kebabs.	12-
Köfte Kebabı - Grilled ground lamb and beef patties.	11-
Kuzu Şiş - Char grilled lamb şiş kebabs.	15-
Adana Kebabı - Spicy ground lamb char grilled on a wide skewer.	13-
Balık Şiş - Char grilled fish of the day served with an arugula salad.	15-
Patlıcan Oturtması - Layers of fried eggplant topped with tomato sauce and feta and baked in a stone oven.	13-
Talulla's Güveç - A delightful entrée of sautéed seasonal vegetables with a choice of lamb, chicken, shrimp or vegetarian.	14-

Tatlılar - Desserts

Baklava - Layers of filo dough with walnuts baked and topped with syrup and pistachio nuts.	5-
Sütlaç - Baked rice pudding served cold.	5-
Künefe - Shredded wheat wrapped around hatay cheese topped with mulberry extract and baked.	7-
Kazan Dibi - Caramelized upside down milk pudding served in layers.	5-
Crème Chocolate -Melted Belgium chocolate with kahlua topped with home made whipped cream and walnuts.	6-

İçecekler - Drinks

Sarıköz Maden Suyu - Turkish sparkling mineral water.	2-
Vişne Suyu - A sweet and tart Turkish cherry juice.	3-
Kayısı Suyu - Turkish apricot nectar.	3-
Şeftali Suyu - Turkish peach nectar	3-
Nar Suyu - Pure pomegranate juice.	3-
Uludağ Gazoz - Fruit essence soda from Turkey.	2-
Ayran - Turkish yogurt drink with fresh mint.	2-
Coke, Diet Coke, Sprite, Ginger Ale, Iced tea	2-
Coffee - Talulla's house blend of Ethiopian and South American beans. Regular or Decaf(Counter Culture)	3-
Herbal Teas - Mint, blackberry, apple-fruit, sage, rosehip, chamomile-lemon.	3-
Çay -Turkish Rize Tea from the Black Sea Coast	2-
Turkish Coffee - The best in town.	4-

Gift Certificates and Catering available

For groups of 6 or more there will be a single bill with an 18% gratuity added.