

Çorba - Soup

Appetizers

Mezzes - Served Hot

MERCİMEK

Traditional vegetarian Turkish soup made from red lentils. 7

Salatalar - Salads

ÇOBAN SALATASI

A classic Turkish salad, tomatoes, cucumbers, red and green peppers, onion, fresh dill, mint, parsley, feta, extra virgin olive oil, lemon basil. 12

TALULLA'S SALATASI

Arugula, spinach, red onions, tomatoes, cucumber, carrots, parsley, Gemlik olives, walnuts, feta, pomegranate dressing. 12

AKDENİZ SALATASI

Organic baby spring mix, stuffed grape leaves, basil vinaigrette, olives, tomatoes, cucumber, feta. 12

Mezzes - Served Cold

HAYDARI

Cream of yogurt, dill, mint, garlic, walnuts. 8

PATLICAN EZMESİ

Smoked eggplant puree, tahini, parsley and chopped walnuts, milk, olive oil. 9

ACILI EZME

A spread made of spicy red peppers, tomatoes, green peppers, onion, walnuts, Aegean olive oil. 9

YAPRAK DOLMASI

Turkish grape leaves filled with our own blend of rice, walnuts, currant stuffing, olive oil. 10

PEYNİR VE ZEYTİN TABAĞI

(Cheese & Olive Platter)

Turkish feta, aged Kasar cheese, Gemlik olives, cucumbers, tomatoes. 15

MEZZE TABAĞI

Sampler platter including all of the cold vegetable mezzes. 19

ANTEP HUMMUS

Hummus baked in a stone oven. 10

MÜCVER

Fritters made from zucchini, feta, egg, scallions, dill, parsley served over a housemade garlic-infused yogurt sauce. 11

SİGARA BÖREĞİ

Rolled phyllo dough stuffed with Turkish feta, spinach, parsley, flash fried. 10

FALAFEL

Deep fried patties, made of chickpeas, celery, parsley onions. 9

SEBZELİ MANTI

Steamed dumplings stuffed with seasonal vegetables, served in a yogurt-garlic and tomato sauce. 11

MANTI

Steamed dumplings stuffed with ground lamb and beef, served in a yogurt-garlic and tomato sauce. 12

KARİDES ŞİŞ

Char-grilled gulf shrimp served with basil vinaigrette and lemon basil sauce. 13

SULTAN AHMET KÖFTE

Herbed and grilled ground lamb and beef patties. 12

Pideler - Turkish Pizzas

KUŞBAŞILI PİDE

Marinated lamb cuts mixed with tomatoes, onions, red and green peppers, parsley, cheese. 15

SUCUKLU PİDE

Feta, Kasar, Mozzarella, air-cured spicy beef sausage, topped with an egg. 15

ISPANAKLI PİDE

Feta, Kasar, Mozzarella, fresh baby spinach, onions, carrots, spices, cheese. 14

TAVUKLU PİDE

Marinated Chicken breasts mixed with onions, red and green peppers, tomatoes, parsley, cheese. 14

SEBZELİ PİDE

Fresh seasonal vegetables, red and green peppers, tomatoes, parsley feta and mozzarella. 13

PEYNİRLİ PİDE

Feta, Kasar, Mozzarella tomatoes, parsley. 13

Talulla's



@talullas

For groups 5 or more there will be a single bill with an 20% gratuity added.

Ana Yemekler - Main Courses

SEBZELİ TALULLA'S GÜVEÇ

Sautéed seasonal vegetables slowly casseroled in a rich tomato, herb sauce. 17

PATLICAN OTURTMASI

Fried eggplant topped with a tomato sauce, mozzarella and feta, baked in a stone oven. 17

SEBZELİ MUSAKKA

Layers of eggplant, zucchini, carrots, peas, peppers, onions, tomatoes and potatoes, topped with Bechamel sauce and cheese. 19

TALULLA'S GÜVEÇ

Sautéed seasonal vegetables slowly casseroled in a rich tomato, herb and wine sauce presented with a choice of:

Lamb 22 | Chicken 20 | Shrimp 23

HÜNKAR BEĞENDİ (SULTAN'S DELIGHT)

A classic Ottoman dish served with over a creamy smoked eggplant sauce presented with a choice of cubed:

Filet Mignon 24 | Chicken (hormone free) 21 | Lamb 24

BALIK ŞİŞ

Char-grilled wild salmon served with an arugula salad. 23

KUZU ŞİŞ

Char-grilled lamb şiş kebabs. 24

KÖFTE KEBABI

Grilled ground lamb and beef patties. 20

YAPRAK DÖNER KEBABI (FRI-SAT ONLY)

Marinated lamb cooked on a rotating skewer, shaved in thin slices. 22

TAVUK ŞİŞ

Char-grilled chicken (hormone free) şiş kebabs. 20

DANA ŞİŞ

Filet Mignon (cubed) marinated and char-grilled. 24

ADANA KEBABI

Spicy ground lamb char-grilled on a wide skewer. 21

İSKENDER (FRI-SAT ONLY)

Döner Kebab on a bed of toasted Turkish bread, home-made yogurt and tomato sauce. 24

KUZU PIRZOLA

Char-grilled lamb chops. 31

KARIŞIK IZGARA (MIXED GRILL)

Meat sampler with lamb chop, Adana Kebabi, Köfte (Döner Fri-Sat), Tavuk şiş. 29

YOĞURLU KEBABLAR

Our house special kebab on a bed of toasted cubed Turkish pidde bread, home-made yogurt and tomato sauce served with a choice of:

Köfte 20 | Chicken 20 | Lamb 24 | Adana 22

SIDES:

Cacik 5 | Home made yogurt 5 | Flat Bread(Lavas) 4 | Bulgur Rice 5 | Extra Bread 3

DRINKS:

SARIKIZ MADEN SUYU 3

Turkish sparkling mineral water

ŞEFTALİ SUYU 4

Turkish Peach Nectar

ÇAY 3

VIŞNE SUYU 4

A sweet and tart Turkish cherry juice

ULUDAĞ GAZOZ 4

Fruit essence soda from Turkey

TURKISH COFFEE 4.5

KAYISI SUYU 4

Turkish apricot nectar

AYRAN 4

Turkish yogurt with fresh mint

Consuming raw and undercooked food may increase the risk of food-borne illness. Please inform your server of any food allergies or dietary restrictions.