

LUNCH

MEZE · TURKISH GARDEN · SALADS · TURKISH SPECIALTIES

SHARE & START

ŞAKŞUKA VG	14
Golden eggplant with peppers and garlic-tomato sauce, finished with parsley and extra-virgin olive oil.	
CEVIZLI PATLICAN EZMESİ VG	15
Smoky eggplant blended with toasted walnuts, garlic and lemon, finished with pomegranate molasses and parsley.	
MAVI MEZE EXPERIENCE V	32
Haydari, acılı ezme, smoked eggplant, hummus, fava and olives, with balloon lavash.	
BALLOON LAVASH V	7
Freshly baked, puffed lavash with smoked eggplant butter and olive oil.	
LENTIL SOUP VG	10
Red lentils, Aleppo pepper oil and fresh lemon.	
CRISPY CALAMARI	21
Aleppo pepper, charred lemon and garlic yogurt.	
HAMSI TAVA	19
Whole crispy anchovies, sumac-onion salad, lemon and walnut tarator.	
MIDYE TAVA	18
Crisp battered mussels with garlic-walnut tarator and fresh lemon.	
MIDYE DOLMA	17
Mussels filled with aromatic rice, pine nuts and currants, finished with lemon.	

SALADS

MAVI BEET SALAD V	16
Roasted beets, whipped labneh, walnuts, citrus and pomegranate.	
GAVURDAĞI SALAD VG	17
Finely chopped tomato, cucumber, onion, parsley and walnuts, with pomegranate molasses.	
GREEK SALAD V	17
Tomatoes, cucumber, green pepper, red onion, Kalamata olives and feta, with extra-virgin olive oil, red wine vinegar and oregano.	
TABLESIDE CAESAR	19
Romaine hearts, house Caesar dressing, Parmesan and crisp croutons, tossed tableside.	

TURKISH GARDEN

Small vegetarian plates, made for sharing.	
MINİ İMAM BAYILDI VG	14
One baby eggplant braised in olive oil, filled with tomato, onion and garlic.	
KABAK MÜCVER V	13
Two crisp zucchini-and-herb fritters with dill yogurt and lemon.	
ZEYTİNYAĞLI ENGİNAR VG	16
One artichoke heart with peas, carrot, potato, dill and lemon olive oil.	
MERCİMEK KÖFTESİ VG	12
Three red lentil and bulgur köfte with parsley, scallion, lettuce and lemon.	
YAPRAK SARMA VG	13
Four vine-leaf rolls filled with herbed rice, currants and pine nuts, with lemon.	
MUSHROOM MANTI V	16
Eight small mushroom-filled dumplings with garlic yogurt, tomato butter and dried mint.	
MINİ CHEESE PİDE V	12
A blistered, boat-shaped flatbread with Turkish cheeses and herbs, cut into three.	

TURKISH SPECIALTIES

LAHMACUN	18
Thin, crisp flatbread with seasoned beef, tomato and herbs, served with parsley and lemon.	
TRADITIONAL MANTI	22
Lunch portion of beef-filled dumplings, garlic yogurt, tomato butter, dried mint and Aleppo pepper.	
ROASTED LAMB	40
Slow-roasted lamb with pan juices, bulgur pilaf, charred vegetables and warm lavash.	

LUNCH

SANDWICHES & WRAPS · TURKISH LUNCH · AEGEAN SEAFOOD

SANDWICHES & WRAPS

All sandwiches and wraps served with French fries.

TOMBIK DÖNER SANDWICH	16
Sliced beef döner in soft tombik bread with tomato, onion, parsley and garlic yogurt.	
MEDITERRANEAN BURGER	19
Beef burger with feta, tomato, arugula, caramelized onion and MAVI Mediterranean sauce.	
CHICKEN SHISH WRAP	17
Grilled chicken, tomato, sumac onions, parsley and garlic yogurt in warm lavash.	

AEGEAN SEAFOOD

GRILLED SWORDFISH SHISH	32
Char-grilled swordfish skewers with Mediterranean herbs, lemon and seasonal vegetables.	
AEGEAN SAFFRON ORZO	28
Lunch portion of saffron orzo with shrimp, scallops, peas, lemon and fresh herbs.	

SIDES

CHARRED SEASONAL VEGETABLES VG	9
Olive oil, lemon and fresh herbs.	
GARLIC SPINACH VG	9
Sautéed spinach with garlic and olive oil.	
BULGUR PILAF VG	7
Bulgur, tomato and peppers in vegetable stock.	
TURKISH RICE PILAV	7
Buttery rice with toasted orzo.	

TURKISH LUNCH

Lunch portions of our Turkish favorites.

DÖNER PLATE	22
Sliced beef döner with bulgur pilaf, sumac onions, grilled tomato and cacik.	
ADANA KEBAP	24
Spiced lamb kebab with bulgur, charred peppers, tomato, sumac onions and lavash.	
CHICKEN SHISH	22
Marinated chicken skewers with bulgur, grilled vegetables, sumac onions and lavash.	
GRILLED CHICKEN WINGS	22
Charcoal-grilled wings marinated with yogurt, garlic and Aleppo pepper, served with sumac onions, charred peppers, cacik and warm lavash.	
LAMB KÖFTE	24
Grilled lamb meatballs with charred peppers, tomato, sumac onions, bulgur, cacik and warm lavash.	
LAMB SHISH	26
Marinated lamb skewers with bulgur, grilled vegetables, sumac onions and lavash.	
İSKENDER	24
Sliced döner over toasted pita with tomato sauce, yogurt and browned butter.	

AEGEAN & BALKAN SPECIALS

Lunch portions of our Aegean & Balkan favorites.

ĆEVAPI	23
Grilled Balkan beef-and-lamb sausages with warm flatbread, kajmak, ajvar, chopped onions and fries.	
CHEESE BUREK v	19
A golden spiral of flaky pastry filled with feta and fresh cheese, served with tomato-cucumber salad and yogurt.	
GREEK LEMON CHICKEN & POTATOES	24
Roasted chicken and potatoes with lemon, garlic, oregano and pan juices.	
BEEF MOUSSAKA	23
Baked layers of eggplant, potato and spiced beef topped with creamy béchamel, served with a small Greek salad.	
BEEF STIFADO	28
Slow-braised beef with pearl onions, tomato, red wine and warm spices, served with buttery orzo.	



LUNCH | CREATE YOUR OWN TURKISH BOWL

Built your way with Turkish flavors, fresh vegetables and house-made sauces.

ONE BASE + ONE PROTEIN + THREE TOPPINGS + ONE SAUCE

1. CHOOSE YOUR PROTEIN

Roasted Vegetables & Chickpeas **\$18**

Chicken Shish **\$22**

Beef Döner **\$23**

Lamb Köfte **\$24**

Lamb Shish **\$26**

2. CHOOSE ONE BASE

Turkish rice pilav · Bulgur pilaf · Mixed greens

3. CHOOSE THREE TOPPINGS

Tomato-cucumber salad · Sumac onions · Red cabbage
Charred peppers · Pickled vegetables · Parsley

4. CHOOSE ONE SAUCE

Cacık · Garlic yogurt · Lemon-tahini · Spicy ezme

MAKE IT YOURS

Feta +\$3 · Hummus +\$3 · Avocado +\$3 · Warm lavash +\$2

Prices in USD. Please tell your server about allergies or dietary requirements.

100 S Eola Drive #105, Orlando, FL 32801

GOOD FOOD. GOOD VIBES. GOOD COMPANY.