

THANKSGIVING 2021

Appetizers

Kazan Meze Special	For one \$9.95	For two \$19.95
Hummus, borek, dolma, sucuk, feta cheese, olives, cerkez tavuk, and haydari		
Hummus		\$8.95
Chick peas dip with tahini, fresh lemon juice, garlic, and a touch of olive oil with paprika sparkled on top		
Dolma		\$8.95
Grape leaves stuffed with rice, pine nuts, onions, and spices		
Imam Bayildi		\$14.95
Small eggplant stuffed with onions, tomatoes, and sliced green peppers. Cooked with olive oil		
Sigara Boregi		\$8.95
Cigar shaped pastries filled with feta cheese or ground lamb		
Sucuk Kizartma		\$11.95
Sliced Turkish lamb sausage, grilled, served with pickles and tomatoes		
Cerkez Tavugu (Circassian chicken dip)		\$9.95
Julienne chicken breast with the chef's special walnut sauce		
Babaganush		\$9.95
Broiled eggplant puree with garlic, fresh lemon juice, olive oil, and a touch of paprika		

Soup

Lentil Soup	\$6.95
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Salad

Coban Salatasi	\$7.95
Diced tomatoes, cucumbers, green peppers, onions, parsley, black olives, parsley, black olives, olive oil and Turkish feta cheese.	

Desserts/Coffee

Orange Baklava a la Kazan	\$6.95
Pistachio Baklava	\$6.95
Chocolate Cake	\$9.95
Crème Caramel	\$6.95
Turkish Rice Pudding	\$6.95
Turkish Style Baked Pumpkin	\$6.95
Pumpkin Pie	\$8.95
Apple Pie	\$8.95
Pecan Pie	\$8.95
Ice Cream	\$5.95
Turkish Coffee/Tea	\$3.95
Coffee/Hot Tea	\$3.95

All entrees served with a house salad and hot pita bread
An 18% gratuity will be added for parties of six (6) or more

Entrées

Traditional Fresh Roast Turkey Dinner

Served with yams, stuffing, cranberry sauce, fresh vegetables, rice pilaf and gravy
\$26.95

Roast Goose Dinner Special

Served with yams, stuffing, cranberry sauce, fresh vegetables, rice pilaf and gravy
\$44.95

Döner Kebab

Our house specialty! Thinly sliced lamb and veal cooked on a vertical flame. Served with rice or yogurt style over chunks of sautéed pita bread. Topped with sautéed tomato sauce
\$25.95

Roast Duck Dinner Special

Served with yams, stuffing, cranberry sauce, fresh vegetables, rice pilaf and gravy
\$31.95

Lamb Shank Special

Tender baked lamb shank served with fresh sautéed spinach and rice pilaf
\$27.95

Lamb Chops Karaman

Tender lamb chops grilled to your perfection. Served with vegetable du jour and rice pilaf
\$35.95

Lamb Shish Kebab

Tender chunks of lamb, marinated and skewered with fresh tomatoes, green peppers and onions. Charcoal grilled and served over rice pilaf with vegetable du jour
\$28.95

Filet Mignon with Béarnaise sauce

Center cut, grilled to your perfection and served with rice pilaf and vegetable du jour
\$35.95

Chicken Shish Kebab

Tender chunks of chicken, marinated and skewered with fresh tomatoes, green peppers and onions. Charcoal grilled and served over rice pilaf
\$22.95

Fresh Swordfish Shish Kebab

Swordfish skewered with fresh tomatoes, green peppers and onions. Charcoal grilled and served with rice pilaf and vegetable du jour
\$31.95

Grilled Salmon Fillet

Fresh fillet of Norwegian Salmon. Served with rice pilaf and vegetable du jour
\$27.95

Crab Cake Special

Two lump Crab Cakes, served with rice pilaf, vegetables and tartar sauce
\$28.95