

Taverna Bistro

Organic Mediterranean Cuisine

We are proud to serve only Niman Ranch which is a pioneer in producing %100 natural gourmet meat from animals that have been raised humanely, without any antibiotics or added hormones, gluten free and taste like no other!

Mediterranean Tapas

1. **Hummus:** Traditional spread of chickpeas, tahini, lemon juice and garlic \$ 5
2. **Baba Ghannouj:** Fire-roasted eggplant spread with garlic, lemon juice, and tahini \$ 6
3. **Lahmacun:** Thin crust of dough topped with seasoned meat and baked in oven \$ 6
4. **Muska Böreği:** Triangle shaped phyllo filled with feta cheese and aromatic herbs \$ 7
5. **Yaprak Sarma:** Grape leaves stuffed with meat, rice and onions over a bed of marinara sauce \$ 7
6. **Icli Kofte:** A mixture of seasoned ground beef, onions, parsley, stuffed in a lightly fried bulghur shell served with cacik sauce \$ 8
7. **Calamari:** Marinated squids cooked with spinach, olive oil, garlic and parsley \$ 9
8. **Crab Cakes:** Pan fried cakes served with creamy cognac sauce \$ 9
9. **Filet Mignon Carpaccio :** Served over arugula salad with shaved parmesan, onions and capers \$ 10
10. **Combo:** Hummus, Baba Ghannouj, Cabbage Leaves, Icli Kofte, Yaprak Sarma, and Muska Boregi \$ 13

Salads

11. **Mixed Green Salad:** Mixed greens tossed with house dressing \$ 5
12. **Classic Caesar Salad:** Fresh romaine tossed with croutons and classic Caesar dressing \$ 6
13. **Organic Turkish Salad:** Chopped tomatoes, cucumbers, onions, green peppers with house dressing \$ 7
14. **Eggplant Salad:** Wood burning oven fire roasted eggplant chunks mixed with tomatoes, roasted bell peppers, parsley, garlic, lemon juice and olive oil \$ 7
15. **Taverna Salad:** Fresh mozzarella, cherry tomatoes, kalamata olives and baby arugulas with olive oil and balsamic vinaigrette \$ 9

Add Feta: \$2 Add Kalamata Olives: \$2 Add Chicken: \$4

Not all ingredients are listed in the menu. Please let your server know if you have any requests to modify your order to suit specific health or dietary needs.

*****18% gratuity added for parties of 6 or more**

Turkish Pides

Wood Burning Oven Pizzas

- 16. Cheese Pide (Pizza):** Mozzarella and Feta Cheese, Onions **\$11**
- 17. Spinach Pide (Pizza):** Roasted Spinach with onions , herbs and cheese **\$11**
- 18. Free Cage Chicken Pide (Pizza):** Chicken with mushrooms, bell peppers, cheese, tomatoes and onions **\$13**
- 19. Organic Lamb Pide (Pizza):** Sautéed lamb cubes with onions, tomatoes, cheese and bell peppers **\$14**

Wraps-Burgers

* Burgers are topped with cheese, grilled onions and peppers on a burger bun and served with mixed green salad and French fries.* Wraps are served with French fries and salad.

Vegetarian Burger	\$7	Falafel Wrap	\$8
Chicken Gyros Wrap	\$8	Inegol Kofte Wrap	\$9
Cage Free Chicken Wrap	\$9	Lamb&Beef Gyros Wrap	\$9
Lamb Cheese Burger	\$12	Kobe Cheese Burger	\$12
Organic Ribeye Steak Wrap	\$13	Organic Lamb Top Sirloin Wrap	\$13

Main Dishes

- 20. Cage-Free Chicken Kebab:** Delicately marinated thick chunks of charbroiled breast of chicken served with rice and vegetables **\$ 14**
- 21. Organic Lamb Kebab:** Delicately marinated juicy large chunks of charbroiled lamb served with rice and vegetables **\$ 18**
- 22. Organic Filet Mignon Kebab:** Charbroiled juicy tender cubes of Filet Mignon served with mushroom butter Marsala Sauce, rice and vegetables **\$ 26**
- 23. Alexander:** Lamb&Beef Gyros served over a bed of diced Pita Bread, topped with browned butter sauce and comes with yogurt on the side **\$ 16**
- 24. Beyti Kebab:** Ground lamb&beef cubes wrapped in flat pita bread, topped with browned butter sauce and served with garlic yogurt **\$ 16**
- 25. Wild Salmon Izgara:** Marinated Fillet of Wild Salmon grilled to perfection served with rice and vegetables **\$ 19**
- 26. Organic Lamb Shank:** Braised lamb shank topped with grilled eggplant served with sautéed spinach and rice. **\$ 18**
- 27. Organic Ribeye Steak:** Deliciously juicy steak grilled to perfection served with rice and vegetables **\$ 23**

- 28. Meat Moussaka:** Layers of organic vegetables and minced lamb encased with a béchamel sauce and served with rice **\$ 13 (**Vegetarian Mousakka** \$ 11)**
- 29. Cabbage Leaves:** Leaves stuffed with seasoned meat, white rice and served with plain yogurt **\$ 12**
- 30. Inegol Kofte Kebab:** Chargrilled minced lamb served with rice and vegetables **\$ 13**
- 31. Falafel:** Homemade falafel balls served with hummus, rice and salad **\$ 10**
- 32. Manti:** Homemade Turkish beef raviolis topped with garlic yogurt and butter sauce **\$ 15**
- 33. Dolmathes:** baked bell peppers stuffed with a mix of ground lamb and beef, rice, tomatoes, onions, garlic, herbs and spice, served with plain yoghurt **\$13**
- 34. Whole White Bass:** Fresh Pacific Bass seasoned with herbs & onions cooked in oven and served with Organic Turkish Salad **\$ 17**

Organic Mediterranean Catering

Our experienced Catering team provides personalized service to ensure your next private or company event is a success! Please call us at [408-735-9971](tel:408-735-9971) to speak to one of our catering coordinators.

Taverna Hookah Lounge

Please visit our Hookah Lounge Bar in the back patio for a relaxing drink
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Ask your server about our extensive cigar selection!