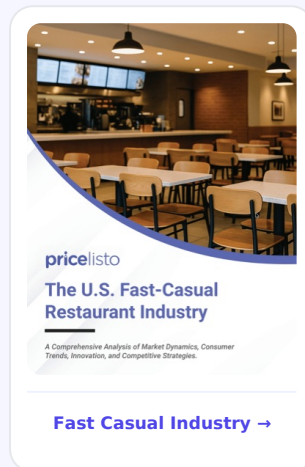




Bosphorous Turkish Cuisine - Dr Phillips

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Cold Appetizers - Lunch & Dinner	
ITEM	PRICE
Cold Appetizer (Select 2) Your choice of any two - humus, sautéed eggplant, tabbuli, babaganoush, ezme, haydari, cacik.	\$10.50
Sautéed Eggplant (Soslu Patlican) Eggplant in a rich tomato sauce with red and green bell peppers, onion, and garlic.	\$8.50
Tabbuli (Kisir) Cracked wheat with chopped green bell peppers, parsley, and green onion, topped with extra virgin olive oil.	\$8.50
Babaganoush Fresh smoked eggplant purée with tahini, olive oil, and yogurt.	\$8.95
Lavas (Hollow Bread) Our signature, baked to order bread creation. Highly recommended for all soups and appetizers.	\$4.95
Ezme Spicy blend of chopped tomatoes, red, and green bell peppers, red onion, walnuts, garlic, parsley, dill pickle, jalapeño...	\$8.50
Mixed Appetizer (Karisik Meze) A combination of humus, babaganoush, sautéed eggplant, tabbuli, ezme, cacik, haydari, and stuffed grape leaves (cold)....	\$21.95
Humus Freshly puréed chickpeas with tahini, garlic, lemon juice, and extra virgin olive oil.	\$7.95
Haydari Thick and creamy yogurt mixed with walnuts, dill, and mint.	\$7.95
Cold Cucumber Dip (Cacik) Fresh home-made yogurt with chopped cucumber, garlic, mint, and dill.	\$6.95
Feta Plate Imported feta cheese, kalamata olives (with pits), cornichon pickles, with spring mix, tomato, and cucumber slices.	\$7.95
Stuffed Grape Leaves (Zetinyagli Yaprak Dolma) Grape leaves filled with rice, pine nuts, currants, onion, and fresh herbs and spices.	\$9.95
Olives Kalamata olives with pits.	\$3.50
Hot Appetizers - Lunch & Dinner	

ITEM	PRICE
Fried Liver (Arnavut Ciğeri) Tender, hand-breaded beef liver pan-fried and served over sautéed fries and freshly sliced red onions.	\$11.95
Pan-Fried Zucchini Patties (Mücver) A delicious combination of tender zucchini and fresh herbs and spices. Served with our special yogurt sauce.	\$9.50
Sigara Böreği Crispy filo dough stuffed with creamy feta cheese and parsley.	\$8.95
Fried Calamari (Kalamar Tava) Crispy fried calamari served with a light pine nut infused sauce.	\$13.95
Falafel Chickpeas, celery, parsley, and green onions tossed in spices and lightly fried. Served with tahini sauce.	\$9.50

Salads & Soup - Lunch & Dinner	
ITEM	PRICE
House Salad (Yeşil Salata) Romaine hearts, spring mix, tomatoes, cucumber, bell pepper, feta cheese, tabbuli, and kalamata olives (with pits) with...	\$10.45

ITEM	PRICE
White Bean Salad (Piyaz Salatasi) White beans, tomatoes, bell pepper, and parsley, topped with a hard boiled egg, kalamata olives (with pits) and a fresh...	\$10.95
Red Lentil Soup (Mercimek) A vegetarian blend of red lentils, turkish seasonings and fresh herbs.	\$5.95
Special Turkish Pastry - Lunch & Dinner	
ITEM	PRICE
Turkish Style Pizza (Lahmacun) (4 Pieces) A popular turkish dish with freshly ground lamb blended with peppers, tomatoes, parsley, and fresh herbs on thin crusted...	\$18.95
Cheese (Kaşarli Pide) A thick dough crust stuffed with cheese and topped with fresh tomatoes.	\$16.95
Spinach & Feta (Ispanakli Pide) A thick dough crust topped with sautéed spinach, onions, feta cheese, and fresh tomatoes.	\$20.95
Chicken - Lunch	
ITEM	PRICE
Chicken Adana Kebap Grilled skewers of hand-ground chicken seasoned with fresh garlic, red bell peppers, light hot peppers, and parsley.	\$11.45
Chicken Sis Kebap Hand-carved fresh chicken breast marinated in our chef’s blend of unique seasonings and char-grilled.	\$11.95
Chicken Patties (Chicken Köfte) Finely diced chicken seasoned with dill, green onions, garlic, and parsley, hand formed and char-grilled.	\$10.45
Lamb & Beef - Lunch	
ITEM	PRICE
Grilled Lamb Adana Kebap Freshly ground lamb flavored with red bell peppers and light hot peppers, sprinkled with seasonings and expertly char-gr...	\$12.95
Special Beyti Kebap Hand-carved lamb flavored with garlic, hot turkish peppers, and parsley, then char-grilled on skewers and wrapped in our...	\$15.95
Lamb Shanks Seasoned to perfection with our authentic turkish spices and seasonings, braised slowly over five hours with a medley of...	\$17.95
Doner Kebap Tender lamb, grilled vertically and thinly sliced.	\$13.95
Lamb Sis Kebap Skewers of tender lamb marinated in our chef’s unique seasonings and char-grilled to perfection.	\$14.95
Beef Sis Kebap Tender cubes of beef tenderloin delicately marinated and char-grilled.	\$18.45
Iskender Kebap Tender lamb grilled vertically, thinly sliced, and served over buttered bread. Topped with a savory tomato sauce and pla...	\$14.95
Ground Lamb Patties (Lamb Köfte) Ground lamb and veal blended with garlic and our chef’s unique seasonings then hand formed and char-grilled.	\$12.95
Seafood - Lunch	
ITEM	PRICE

Atlantic Salmon	\$16.95
Fresh Atlantic salmon seasoned with our special spices and served char-grilled or broiled with mixed green salad and cho...	
Sautéé - Lunch	
ITEM	PRICE
Vegetable Sauté (Güveç)	\$11.95
A delightful combination of fresh eggplant, green beans, zucchini, potatoes, carrots, and garlic in a savory tomato sauc...	
Okra Sautéé (Bamya)	\$13.95
Turkish okra cooked with red and green peppers, onions, and garlic in a savory tomato sauce. Served with rice pilaf.	
Moussaka	\$14.45
Roasted eggplant layered with fresh ground lamb and tomatoes, topped with a light béchamel sauce and kasar cheese, then...	
Stuffed Cabbage (Etli Lahana Dolma)	\$14.95
Freshly ground lamb mixed with rice, mint, tomatoes, onion, red, and green bell peppers and garlic then expertly hand ro...	
Chicken - Dinner	
ITEM	PRICE
Chicken Adana Kebap (Chicken - Dinner)	\$21.45
Grilled skewers of hand - ground chicken seasoned with fresh garlic, red bell peppers, light hot peppers, and parsley.	
Chicken Sis Kebap (Chicken - Dinner)	\$22.50
Hand-carved fresh chicken breast marinated in our chef's blend of unique seasonings and char-grilled.	
Chicken Patties (Chicken Köfte) (Chicken - Dinner)	\$19.95
Finely diced chicken seasoned with dill, green onions, garlic, and parsley, hand formed and char-grilled.	
Lamb & Beef - Dinner	
ITEM	PRICE
Grilled Lamb Adana Kebap (Lamb & Beef - Dinner)	\$23.95
Freshly ground lamb flavored with red bell peppers and light hot peppers, sprinkled with seasonings, and expertly char-g...	
Special Beyti Kebap (Lamb & Beef - Dinner)	\$23.95
Hand-carved lamb flavored with garlic, hot turkish peppers, and parsley, then char-grilled on a skewers and wrapped in o...	
Lamb Shanks (Lamb & Beef - Dinner)	\$27.95
Seasoned to perfection with our authentic turkish spices and seasonings, braised slowly over five hours with a medley of...	
Lamb Sis Kebap (Lamb & Beef - Dinner)	\$27.95
Skewers of tender lamb marinated in our chef's unique seasoning and char-grilled to perfection.	
Doner Kebap (Lamb & Beef - Dinner)	\$23.95
Tender lamb, grilled vertically and thinly sliced.	
Beef Sis Kebap (Lamb & Beef - Dinner)	\$32.95
Tender cubes of beef tenderloin delicately marinated and char-grilled.	
Iskender Kebap (Lamb & Beef - Dinner)	\$25.95
Tender lamb grilled vertically, thinly sliced and served over buttered bread. Topped with a savory tomato sauce and plai...	
Ground Lamb Patties (Lamb Köfte) (Lamb & Beef - Dinner)	\$23.95
Ground lamb and veal blended with garlic and our chef's unique seasonings then hand formed and char-grilled.	
Mixed Grill	\$43.95
A delicious combination of doner kebap, chicken, and lamb adana kebap, chicken, and lamb sis kebap and chicken and lamb...	

Seafood - Dinner	
ITEM	PRICE

Atlantic Salmon (Seafood - Dinner)	\$25.95
Fresh Atlantic salmon seasoned with our special spices and served char-grilled or broiled with mixed green salad and cho...	
Shrimp Casserole (Karides Güveç)	\$27.95
Fresh shrimp sautéed with bell peppers, onion, mushrooms, garlic, and herbs, then topped with kasar cheese in a rich cre...	
Saute - Dinner	
ITEM	PRICE
Vegetable Sauté (Güveç) (Saute - Dinner)	\$18.95
A delightful combination of fresh eggplant, green beans, zucchini, potatoes, carrots, and garlic in a savory tomato sauc...	
Okra Sautée (Bamya) (Saute - Dinner)	\$19.95
Turkish okra cooked with red and green peppers, onions, and garlic in a savory tomato sauce. Served with rice pilaf.	
Stuffed Cabbage (Etli Lahana Dolma) (Saute - Dinner)	\$21.95
Freshly ground lamb mixed with rice, mint, tomatoes, onion, red, and green bell peppers and garlic then expertly hand ro...	
Moussaka (Saute - Dinner)	\$20.95
Roasted eggplant layered with fresh ground lamb and tomatoes, topped with a light béchamel sauce and kasar cheese, then...	
Desserts - Lunch & Dinner	
ITEM	PRICE
Pistachio Baklava	\$6.25
Our house-made baklava with layers of crispy, thin pastry dough filled with pistachios and topped with citrus infused sy...	
Chocolate Hazelnut Baklava	\$6.50
Peterbrooke chocolate, freshly ground hazelnuts and flaky filo dough topped with citrus infused syrup.	
Turkish Pineapple Delight	\$7.50
Layers of moist yellow sponge cake, pineapple, and mousse topped with white chocolate shavings.	
Dark Chocolate Mousse	\$6.50
A rich mousse made with peterbrooke dark chocolate and a hint of turkish coffee.	
Künefe	\$9.00
Shredded filo dough filled with a sweet turkish cheese, baked, and topped with citrus infused syrup and pistachios.	
Pistachio Gelato	\$6.50
Rich and creamy, loaded with fresh pistachios.	
Beverages - Lunch & Dinner	
ITEM	PRICE
Laziza	\$5.00
Apple, peach, raspberry.	
Turkish Soft Drink	\$2.95
Ayran	\$4.00
Yogurt drink.	
Turkish Fruit Juice	\$3.50
Cherry, peach, apricot.	
Mighty Leaf Herbal	\$2.95
Turkish Apple Teas	\$2.95
Turkish Tea	\$2.50
Turkish Coffee	\$3.50

ITEM	PRICE
Coffee (Regular)	\$2.95
San Pellegrino (750ml)	\$6.50
Evian (750ml)	\$6.50
Turkish Mineral Water	\$2.95
Regular or pomegranate.	

Soft Drinks - Lunch & Dinner

ITEM	PRICE
Coke	\$3.50
Diet Coke	\$3.50
Sprite	\$3.50
Lemonade	\$3.50
Fresh Brewed Iced Tea	\$3.50
Raspberry Sweet Tea	\$3.50

Cold Appetizers - Lunch & Dinner (Gluten Friendly)

ITEM	PRICE
Cold Appetizer (Select 2) (Cold Appetizers - Lunch & Dinner (Gluten Friendly))	\$10.50
Your choice of any two - humus, sautéed eggplant, ezme, cacik, babaganoush, haydari.	
Sautéed Eggplant (Soslu Patlican) (Cold Appetizers - Lunch & Dinner (Gluten Friendly))	\$8.50
Eggplant in a rich tomato sauce with red and green bell peppers, onion and garlic.	
Ezme (Cold Appetizers - Lunch & Dinner (Gluten Friendly))	\$8.50
Spicy blend of chopped tomatoes, red and green bell peppers, red onion, walnuts, garlic, parsley, dill pickle, jalapeño...	
Haydari (Cold Appetizers - Lunch & Dinner (Gluten Friendly))	\$7.95
Thick and creamy yogurt mixed with walnuts, dill, and mint.	
Mixed Appetizer (Karisik Meze) (Cold Appetizers - Lunch & Dinner (Gluten Friendly))	\$21.95
A combination of humus, babaganoush, sautéed eggplant, ezme, haydari, and stuffed grape leaves.	
Babaganoush (Cold Appetizers - Lunch & Dinner (Gluten Friendly))	\$8.50
Fresh smoked eggplant purée with tahini, olive oil, and yogurt.	
Feta Plate (Cold Appetizers - Lunch & Dinner (Gluten Friendly))	\$7.25
Imported feta cheese, kalamata olives, cornichon pickles, garnished with spring mix, tomato, and cucumber slices.	
Humus (Cold Appetizers - Lunch & Dinner (Gluten Friendly))	\$7.95
Freshly puréed chickpeas with tahini, garlic, lemon juice, and extra turkish extra vergine olive oil.	
Cold Cucumber Dip (Cacik) (Cold Appetizers - Lunch & Dinner (Gluten Friendly))	\$6.50
Fresh home-made yogurt with chopped cucumber, garlic, mint, and dill.	

Stuffed Grape Leaves (Zetinyagli Yaprak Dolma) (Cold Appetizers - Lunch & Dinner (Gluten Friendly))	\$9.95
Grape leaves filled with rice, pine nuts, currants, onion, and fresh herbs and spices.	

Salads & Soup - Lunch & Dinner (Gluten Friendly)

ITEM	PRICE
Shepherd's Salad (Coban Salata)	\$11.45
Diced cucumber, tomatoes, bell pepper, parsley, and red onion tossed in a turkish vinaigrette.	

ITEM	PRICE
White Bean Salad (Piyaz Salatasi) (Salads & Soup - Lunch & Dinner (Gluten Friendly)) White beans, tomatoes, bell pepper, and parsley, topped with a hard boiled egg, kalamata olives, and a freshly made vina...	\$9.95
House Salad (Yeşil Salata) (Salads & Soup - Lunch & Dinner (Gluten Friendly)) Romaine hearts, spring mix, tomatoes, cucumber, bell pepper, feta cheese, and kalamata olives with a vinaigrette.	\$10.45
Red Lentil Soup (Mercimek) (Salads & Soup - Lunch & Dinner (Gluten Friendly)) A vegetarian blend of red lentils, turkish seasonings, and fresh herbs.	\$5.50
Chicken - Lunch (Gluten Friendly)	
ITEM	PRICE
Chicken Sis Kebab (Chicken - Lunch (Gluten Friendly)) Hand-carved fresh chicken breast marinated in our chef's blend of unique seasonings and char-grilled.	\$11.95
Chicken Adana Kebab (Chicken - Lunch (Gluten Friendly)) Grilled skewers of hand-ground chicken seasoned with fresh garlic, red bell peppers, light hot peppers, and parsley.	\$10.95
Seafood - Lunch (Gluten Friendly)	
ITEM	PRICE
Atlantic Salmon (Seafood - Lunch (Gluten Friendly)) Fresh Atlantic salmon seasoned with our special spices and served char-grilled or broiled with mixed green salad and Fre...	\$16.95
Lamb & Beef - Lunch (Gluten Friendly)	
ITEM	PRICE
Lamb Sis Kebab (Lamb & Beef - Lunch (Gluten Friendly)) Skewers of tender lamb marinated in our chef's unique seasonings and char-grilled to perfection.	\$14.95
Lamb Shanks (Lamb & Beef - Lunch (Gluten Friendly)) Seasoned to perfection with our authentic turkish spices and seasonings, braised slowly over five hours with a medley of...	\$19.95
Grilled Lamb Adana Kebab (Lamb & Beef - Lunch (Gluten Friendly)) Freshly ground lamb flavored with red bell peppers and light hot peppers, sprinkled with seasonings, and expertly char-g...	\$13.95
Beef Sis Kebab (Lamb & Beef - Lunch (Gluten Friendly)) Tender cubes of beef tenderloin delicately marinated and char-grilled.	\$18.45
Doner Kebab (Lamb & Beef - Lunch (Gluten Friendly)) Tender lamb, grilled vertically and thinly sliced.	\$10.95
Sauté - Lunch (Gluten Friendly)	
ITEM	PRICE
Vegetable Sauté (Güveç) (Sauté - Lunch (Gluten Friendly)) A delightful combination of fresh eggplant, green beans, zucchini, potatoes, carrots, and garlic in a savory tomato sauc...	\$11.95
Okra Sauté (Bamya) Turkish okra cooked with red and green peppers, onions, and garlic in a savory tomato sauce.	\$13.95
Moussaka (Sauté - Lunch (Gluten Friendly)) Roasted eggplant layered with fresh ground lamb and tomatoes, topped with kaşar cheese, then baked to perfection.	\$13.95
Stuffed Cabbage (Etli Lahana Dolma) (Sauté - Lunch (Gluten Friendly)) Freshly ground lamb mixed with rice, mint, tomatoes, onion, red, and green bell peppers and garlic then expertly hand ro...	\$13.95

Chicken - Dinner (Gluten Friendly)

ITEM	PRICE
Chicken Sis Kebap (Chicken - Dinner (Gluten Friendly)) Handcarved fresh chicken breast marinated in our chef's blend of unique seasonings and char-grilled.	\$21.95
Chicken Adana Kebap (Chicken - Dinner (Gluten Friendly)) Grilled skewers of hand-ground chicken seasoned with fresh garlic, red bell peppers, light hot peppers and parsley.	\$20.95
Chicken Saute Tender pieces of chicken breast sautéed with fresh onions, red, and green bell peppers, mushrooms, and seasoned with her...	\$19.95
Mixed Grill (Chicken - Dinner (Gluten Friendly)) A delicious combination of doner kebab, chicken and lamb adana kebab and chicken and lamb sis kebab; served over spring...	\$39.95

Lamb & Beef - Dinner (Gluten Friendly)

ITEM	PRICE
Lamb Sis Kebap (Lamb & Beef - Dinner (Gluten Friendly)) Skewers of tender lamb marinated in our chef's unique seasonings and char-grilled to perfection.	\$27.95
Lamb Shanks (Lamb & Beef - Dinner (Gluten Friendly)) Seasoned to perfection with our authentic turkish spices and seasonings, braised slowly over five hours with a medley of...	\$27.95
Lamb Saute Tender pieces of lamb delicately seasoned with herbs and spices and sautéed with onions, red and green bell peppers and...	\$23.95
Beef Sis Kebap (Lamb & Beef - Dinner (Gluten Friendly)) Tender cubes of beef tenderloin delicately marinated and char-grilled.	\$32.95
Grilled Lamb Adana Kebap (Lamb & Beef - Dinner (Gluten Friendly)) Freshly ground lamb flavored with red bell peppers and light hot peppers, sprinkled with seasonings and expertly char-gr...	\$22.95
Doner Kebap (Lamb & Beef - Dinner (Gluten Friendly)) Tender lamb, grilled vertically and thinly sliced.	\$20.95

Seafood - Dinner (Gluten Friendly)

ITEM	PRICE
Atlantic Salmon (Seafood - Dinner (Gluten Friendly)) Fresh Atlantic salmon seasoned with our special spices and served char-grilled or broiled with mixed green salad and Fre...	\$25.95
Shrimp Casserole (Karides Güveç) (Seafood - Dinner (Gluten Friendly)) Fresh shrimp sautéed with bell peppers, onions, mushrooms, garlic, and herbs, then topped with kasar cheese in a rich cr...	\$27.95
Shrimp Saute Fresh shrimp sautéed with onions, red and green bell peppers, mushrooms, and garlic in a choice of lemon, tomato or rich...	\$26.95

Sauté - Dinner (Gluten Friendly)

ITEM	PRICE
Vegetable Sauté (Güveç) (Sauté - Dinner (Gluten Friendly)) A delightful combination of fresh eggplant, green beans, zucchini, potatoes, carrots, and garlic in a savory tomato sauc...	\$17.95
Okra Sauté (Bamya) (Sauté - Dinner (Gluten Friendly)) Turkish okra cooked with red and green peppers, onions, and garlic in a savory tomato sauce.	\$19.95
Moussaka (Sauté - Dinner (Gluten Friendly)) Roasted eggplant layered with fresh ground lamb and tomatoes, topped with kasar cheese, then baked to perfection.	\$19.95
Stuffed Cabbage (Etli Lahana Dolma) (Sauté - Dinner (Gluten Friendly)) Freshly ground lamb mixed with rice, mint, tomatoes, onion, red, and green bell peppers and garlic then expertly hand ro...	\$19.95

Desserts - Lunch & Dinner (Gluten Friendly)

ITEM	PRICE
Dark Chocolate Mousse (Desserts - Lunch & Dinner (Gluten Friendly)) A rich mousse made with peterbrooke dark chocolate and a hint of turkish coffee.	\$6.00
Pistachio Gelato (Desserts - Lunch & Dinner (Gluten Friendly)) Rich and creamy, loaded with fresh pistachios.	\$5.75