



Bosphorous Turkish Cuisine

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Appetizers	
Item	Price
Lavas Our signature, baked-to-order bread creation. Highly recommended for all soups & appetizers	\$7.31
Select Two Appetizer Your choice of any two - Humus, Sautéed Eggplant, Muhammara, Babaganoush, Ezme, Haydari, Cacik	\$14.70
Humus (Lavas) Freshly puréed chickpeas with tahini, garlic, lemon juice and extra virgin olive oil	\$15.75
Humus (Pita Bread) Freshly puréed chickpeas with tahini, garlic, lemon juice and extra virgin olive oil	\$10.80
Humus (No Bread) Freshly puréed chickpeas with tahini, garlic, lemon juice and extra virgin olive oil	\$9.80
Pan-Fried Zucchini A delicious combination of tender zucchini and fresh herbs & spices. Served with our special yogurt sauce	\$14.63
Mixed Appetizer (Lavas) A combination of Humus, Babaganoush, Sautéed Eggplant, Muhammara, Ezme, Cacik, Haydari and Zetinyagli Yaprak Dolma	\$34.13
Mixed Appetizer (Pita Bread) A combination of Humus, Babaganoush, Sautéed Eggplant, Muhammara, Ezme, Cacik, Haydari and Zetinyagli Yaprak Dolma	\$29.18
Mixed Appetizer (No Bread) A combination of Humus, Babaganoush, Sautéed Eggplant, Muhammara, Ezme, Cacik, Haydari and Zetinyagli Yaprak Dolma	\$28.18
Babaganoush (Lavas) Fresh smoked eggplant purée with tahini, olive oil & yogurt	\$16.98
Babaganoush (Pita Bread) Fresh smoked eggplant purée with tahini, olive oil & yogurt	\$12.03
Babaganoush (No Bread) Fresh smoked eggplant purée with tahini, olive oil & yogurt	\$11.03
Falafel Chickpeas, celery, parsley and green onions tossed in spices and lightly fried. Served with tahini sauce	\$13.48
Sigara Boregi Crispy filo dough stuffed with creamy feta cheese and parsley	\$13.41
Feta Plate Imported feta cheese and peppadew peppers with spring mix, tomato & cucumber slices	\$12.19
Sauteed Eggplant (Lavas) Eggplant in a rich tomato sauce with red & green bell peppers, onion and garlic	\$16.98
Sauteed Eggplant (Pita Bread) Eggplant in a rich tomato sauce with red & green bell peppers, onion and garlic	\$12.03
Sauteed Eggplant (No Bread) Eggplant in a rich tomato sauce with red & green bell peppers, onion and garlic	\$11.03
Stuffed Grape Leaves (Zetinyagli Yaprak Dolma) Grape leaves filled with rice, pine nuts, currants, onion, and fresh herbs & spices	\$13.41
Fried Liver Tender, hand-breaded beef liver pan-fried and served over sautéed fries and freshly sliced red onions	\$15.85
Ezme (Lavas) Spicy blend of chopped tomatoes, red & green bell peppers, red onion, walnuts, garlic, parsley, dill pickle, jalapeño...	\$16.98
Ezme (Pita Bread) Spicy blend of chopped tomatoes, red & green bell peppers, red onion, walnuts, garlic, parsley, dill pickle, jalapeño...	\$12.03

ITEM	PRICE
Ezme (No Bread) Spicy blend of chopped tomatoes, red & green bell peppers, red onion, walnuts, garlic, parsley, dill pickle, jalapeño...	\$11.03
Cacik - Cucumber Soup (Lavas) Fresh homemade yogurt with chopped cucumber, garlic, mint & dill	\$16.92
Cacik - Cucumber Soup (Pita Bread) Fresh homemade yogurt with chopped cucumber, garlic, mint & dill	\$11.97
Cacik - Cucumber Soup (No Bread) Fresh homemade yogurt with chopped cucumber, garlic, mint & dill	\$10.97
Haydari (Lavas) Thick and creamy yogurt mixed with walnuts, dill and mint	\$16.98
Haydari (Pita Bread) Thick and creamy yogurt mixed with walnuts, dill and mint	\$12.03
Haydari (No Bread) Thick and creamy yogurt mixed with walnuts, dill and mint	\$11.03
Muhammara (Lavas) Puree of red peppers, walnuts, garlic, olive oil & pomegranate	\$16.98
Muhammara (Pita Bread) Puree of red peppers, walnuts, garlic, olive oil & pomegranate	\$12.03
Muhammara (No Bread) Puree of red peppers, walnuts, garlic, olive oil & pomegranate	\$11.03
Calamari Crispy fried calamari served with a light pine nut infused sauce	\$21.94
Red Lentil Soup (Lavas) A vegetarian blend of red lentils, Turkish seasonings & fresh herbs	\$15.70
Red Lentil Soup (Pita Bread) A vegetarian blend of red lentils, Turkish seasonings & fresh herbs	\$10.75
Red Lentil Soup (No Bread) A vegetarian blend of red lentils, Turkish seasonings & fresh herbs	\$9.75

SALADS

ITEM	PRICE
Shepherd Salad Diced cucumber, tomatoes, bell pepper, parsley, and red onion tossed in a Turkish vinaigrette	\$17.07
House Salad Romaine hearts, spring mix, tomatoes, cucumber, bell pepper & feta cheese with a vinaigrette	\$17.07
White Bean Salad White beans, tomatoes, bell pepper, and parsley, topped with a hard-boiled egg, and a freshly made vinaigrette	\$18.28

SPECIAL TURKISH PASTRY

ITEM	PRICE
Lahmacun A popular Turkish dish with freshly ground lamb blended with peppers, tomatoes, parsley and fresh herbs on thin-crusted...	\$24.50
Cheese Pide A thick dough crust stuffed with cheese and topped with fresh tomatoes	\$24.38
Spinach and Feta Pide A thick dough crust topped with sautéed spinach, onions, feta cheese & fresh	\$25.73

CHICKEN DINNER ENTREES

ITEM	PRICE
Chicken Sis Hand-carved fresh chicken breast marinated in our chef's blend of unique seasonings and chargrilled	\$30.48
Chicken Adana Grilled skewers of hand-ground chicken seasoned with fresh garlic, red bell peppers, light hot peppers & parsley	\$30.48
Chicken Saute Tender pieces of chicken breast seasoned with herbs & spices and sautéed with fresh onions, red & green bell peppers, a...	\$30.48
Chicken Kofte Finely diced chicken seasoned with dill, green onions, garlic & parsley, hand-formed and chargrilled	\$28.04

LAMB/BEEF DINNER ENTREES

ITEM	PRICE
Mixed Grill A delicious combination of Doner Kebap, Chicken & Lamb Adana Kebap, Chicken & Lamb Sis Kebap, and Chicken & Lamb Köfte....	\$65.83
Special Beyti Hand-carved lamb flavored with garlic, hot Turkish peppers & parsley, then chargrilled on skewers and wrapped in our spe...	\$35.35
Lamb Sis Skewers of tender lamb marinated in our chef's unique seasonings and chargrilled to perfection	\$40.17
Lamb Kofte Ground lamb blended with garlic and our chef's unique seasonings then hand formed and chargrilled	\$34.13
Beef Sis Tender cubes of beef tenderloin delicately marinated and chargrilled	\$46.32
Lamb Saute Tender pieces of lamb delicately seasoned with herbs & spices and sautéed with onions, red & green bell peppers, and mus...	\$32.91
Lamb Adana Freshly ground lamb flavored with red bell peppers & light hot peppers, sprinkled with seasonings and expertly chargri...	\$32.91
Iskender Kebab	\$35.35
Doner Kebab Tender lamb, grilled vertically & thinly sliced	\$34.13
Bosphorous Lamb Chops	\$54.86

SAUTE ENTREES

ITEM	PRICE
Lamb Shank Seasoned to perfection with our authentic Turkish spices and seasonings, braised slowly over 5 hours with a medley of f...	\$43.88
Moussaka Roasted eggplant layered with fresh ground lamb and tomatoes, topped with a light béchamel sauce and kaşar cheese, then...	\$30.48
Stuffed Cabbage Freshly ground lamb mixed with rice, mint, tomatoes, onion, red & green bell peppers, and garlic then expertly hand-roll...	\$31.69
Okra Saute Turkish okra cooked with red & green peppers, onions and garlic in a savory tomato sauce. Served with rice pilaf	\$29.26
Vegetable Saute A delightful combination of fresh eggplant, bell peppers, onions, green beans, zucchini, potatoes, carrots & garlic in a...	\$26.82

SEAFOOD DINNER ENTREES

ITEM	PRICE
Shrimp Casserole Fresh shrimp sautéed with bell peppers, onions, mushrooms, garlic, and herbs, then topped with kasar cheese in a rich cr...	\$39.01
Salmon Fresh Atlantic Salmon seasoned with our special spices & served chargrilled or broiled with mixed green salad & choice o...	\$35.35
Shrimp Saute Fresh shrimp sautéed with onions, red & green bell peppers, mushrooms, and garlic in a choice of lemon, tomato, or rich...	\$37.79
Sea Bass Fresh Mediterranean sea bass (whole or fillet), chargrilled and served with mixed green salad & choice of rice pilaf or...	\$48.76

DESSERT

ITEM	PRICE
Baklava Our house-made baklava with layers of crispy, thin pastry dough filled with pistachios and topped with citrus-infused sy...	\$9.69
Kunefe Shredded filo dough filled with sweet Turkish cheese, baked and topped with citrus-infused syrup & pistachios. Perfect f...	\$15.85
Chocolate Mousse A rich mousse made with Peterbrooke dark chocolate and a hint of Turkish coffee	\$9.75
Chocolate Baklava Peterbrooke chocolate freshly ground hazelnuts, and flaky filo dough topped with citrus-infused syrup	\$9.75
Turkish Pineapple Layers of moist yellow sponge cake, pineapple, and mousse topped with white chocolate shavings	\$12.19

SIDES

ITEM	PRICE
Rice Pilaf	\$3.05
Garlic Yogurt	\$3.66
Mixed Vegetables	\$4.27
Cacik On the Side	\$4.02
French Fries	\$4.27
Vegetable Plate	\$2.44
Pickles	\$4.88
Falafel Sauce	\$4.27
Feta on the Side	\$4.27
Side Peppadew	\$4.27
Calamari Sauce	\$4.27
Iskender Sauce	\$3.66
Plain Yogurt	\$3.05

LUNCH ENTREES	
ITEM	PRICE
Lunch Chicken Sis Hand-carved fresh chicken breast marinated in our chef's blend of unique seasonings and chargrilled	\$18.40
Lunch Lamb Sis Skewers of tender lamb marinated in our chef's unique seasonings and chargrilled to perfection	\$23.00
Lunch Chicken Adana Grilled skewers of hand-ground chicken seasoned with fresh garlic, red bell peppers, light hot peppers & parsley	\$17.25
Lunch Doner Kebab Tender lamb, grilled vertically & thinly sliced	\$20.70
Lunch Vegetable Saute A delightful combination of fresh eggplant, bell peppers, onions, green beans, zucchini, potatoes, carrots & garlic in a...	\$16.10
Lunch Lamb Adana Freshly ground lamb flavored with red bell peppers & light hot peppers, sprinkled with seasonings and expertly chargrill...	\$18.40
Lunch Lamb Shank Seasoned to perfection with our authentic Turkish spices and seasonings, braised slowly over 5 hours with a medley of f...	\$24.15
Lunch Lamb Kofte Ground lamb blended with garlic and our chef's unique seasonings then hand-formed and chargrilled	\$20.70
Lunch Beef Sis Tender cubes of beef tenderloin delicately marinated and chargrilled	\$23.00
Lunch Chicken Kofte Finely diced chicken seasoned with dill, green onions, garlic & parsley, hand-formed and chargrilled	\$17.25
Lunch Iskender Kebab	\$23.00