

SIMIT

NAPLES

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Warm Olives

Mediterranean Mixed Olives, Garlic Chips, Rosemary

Dip Trio

Tzatziki, Beetroot Hummus, Ajvar

Shepherd Salad

Tomato, Onion, Cucumber, Pepper, Olives, Parsley, Evoo, Feta, Oregano

Falafel

Chickpea Fritters, Hummus, Red Cabbage, Romaine, Tahini Sauce, Yogurt Cream

Oven Baked Hummus +\$5

Traditional Hummus, Aged Bulgarian Kaskaval, Served With Turkish Bubble Bread

Cheese Pide +\$5

Aged Bulgarian Kaskaval & Feta Cheese Blend

SECOND

Chicken Adana Kebab

Spiced Ground Chicken Skewer, Thin Herb Village Bread, Tomato & Onion Sumac Salad

Shrimp Tava

Sautéed Shrimp, Oven Roasted Tomato, Pepper, Garlic, Spinach

Iskender Kebab

Thin Sliced Beef Doner, Greek Pita, Iskender Tomato Sauce, Red Pepper Paste, Yogurt

Guveç

Oven Roasted Vegetable Stew, Tomato Sauce, Turkish Baldo Rice

The Sultan's Delight +\$10

Six Hour Braised Lamb, Creamy Roasted Eggplant, Herb Salad

Pan Seared Grouper +\$10

Grilled Eggplant, Cherry Tomatoes, Red Bell Pepper Sauté, Fresh Herb, Mediterranean Sauce

THIRD

Pistachio Baklava

Sutliac

Chocolate Baklava +\$2



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.