

SIMIT FRESH MEDITERRANEAN

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

FIRST COURSE

Dip Trio

Tzatziki, Beetroot Hummus, Babaganoush

Shepherd Salad

Tomato, Onion, Cucumber, Pepper, Olives, Parsley, EVOO, Feta, Oregano, Crostini

Warm Olives

Mediterranean Mixed Olives, Garlic Chips, Rosemary

Muçver

Pan Fried Zucchini Patty, Yogurt Dill Sauce, Scallions

Halloumi

Sesame Crusted Seared Halloumi Cheese, Organic Mixed Greens, Citrus Fig Glaze

Falafel

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

Oven Baked Hummus *add \$5.00*

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

Mediterranean Calamari *add \$5.00*

Pan Seared Calamari, Squid Ink Rice, Spicy Herb Salsa, Scallions

SECOND COURSE

Chicken Adana Kebab

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

Saffron Apricot Chicken

Oven Roasted Quarter Chicken, Chickpeas, Apricot, Walnuts, Turkish Baldo Rice

Iskender Kebab

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

Wild Atlantic Salmon

Mustard Lemon Marinated Wild Salmon, Sautéed Spinach, Mushrooms

Guveç

Oven Roasted Vegetable Stew, Tomato Sauce, Turkish Baldo Rice

The Sultan's Delight *add \$10.00*

Six Hour Braised Lamb, Creamy Roasted Eggplant, Herb Salad

Tenderloin Shish Kebab *add \$10.00*

Char-Grilled Beef Tenderloin, Zucchini, Pepper, Onion, Oven Roasted Herb Potatoes

THIRD COURSE

Pistachio Baklava

Sutliac

Rice Pudding



**\$1.00 FROM THIS MEAL
DIRECTLY BENEFITS**
SOUTHWEST FLORIDA CHAPTER
**BLESSINGS IN A
BACKPACK**
#DINewithPURPOSE

SIZZLE DINING
SEPTEMBER 7 - 27, 2023

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.