

COLD APPETIZERS

EGGPLANT SPREAD

Pureed eggplant flavored with garlic, herbs and parsley

PAN-FRIED EGGPLANT

Served cold with yogurt in garlic sauce

TARATOR

A very special mixture of tahini, yogurt, sour cream, fresh garlic and parsley

EGGPLANT WITH SPICY TOMATO SAUCE

Cubes of pan-fried eggplants sauteed with tomatoes, peppers and garlic

MUSHROOM SALAD

Cornishon pickles and mushrooms sauteed with oil, cilantro, green and red peppers

HOT APPETIZERS

PAN-FRIED CALF'S LIVER CUBES

Cubes of calf's liver fried in vegetable oil w/onion, lemon & spices

HUMMUS WITH PASTRAMI

Hummus topped with pastrami broiled & dressed with melted butter

FRIED CALAMARI

SIGARA BOREGI

Feta Cheese, parsley, dill and herbs wrapped up in homemade Turkish fillo (five rolls)

SPINACH PIE

Thin-layered dough filled with a blend of fresh spinach, feta cheese and parsley (five triangles)

FINDIK LAHMACUN

A traditional dish of very thin layers of dough topped with a blend of ground lamb, tomatoes, parsley and onions, garlic, cumin, black and red pepper

SIDE ORDERS FRENCH FRIES

SALADS

SHEPHERD SALAD w/cheese on the side

Chunks of tomatoes, cucumbers, onions, green peppers dressed with olive oil and lemon juice topped with parsley and black olives

ENTRÉES SHRIMP SAUTÉE

Shrimps sauteed with tomatoes and mushrooms topped with kasseri cheese and specially prepared in a casserole

SALMON SHISH

Salmon chunks, marinated and grilled to your taste

GRILLED TROUT

Whole trout charbroiled on the grill, topped with a dressing of lemon and garlic and served with a green salad

MIXED GRILL

Mixed grill assortment of shish kebab, gyro, chicken, baby lamb chops and adana kebab grilled to taste and served with tomatoes and green pepper

DESSERTS

BAKLAVA

Layers of very thin fillo dough layered with walnuts and pistachios then baked until golden and served with honey syrup

BURMA

Rolled fillo dough stuffed with walnuts and pistachios and served with honey syrup

KADAYIF

Shredded dough layered with walnuts and pistachios and served with honey syrup

KAZANDIBI

Pan-fried milk pudding served with a touch of cinnamon

KUNEFE

Shredded dough layered with sweet kunefe cheese, baked to a golden color and served with honey syrup and pistachio topping.

PLATE OF FRUITS

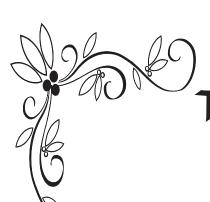
A variety of seasonal fruits

BEVERAGES

TURKISH COFFEE • AMERICAN COFFEE
SANKA TEA • HERBAL TEA
PITCHER of COKE, SPRITE, SELTZER and ICED TEA

\$68.75 a person

Tax and tip are NOT included



Taci's Beyti Furkish Restaurant

BANQUET MENU DE LUXE

1953-55 Coney Island Avenue Brooklyn, New York 11223 (718) 627-5750 (51)



HUMMUS

Mashed chickpeas blended with fresh garlic, sesame paste and herbs **STUFFED GRAPE LEAVES**

Grape leaves stuffed with chef's special blend of rice, herbs and spices

EGGPLANT SPREAD

Pureed eggplant flavored with garlic, herbs and parsley

PAN-FRIED EGGPLANT

Served cold with yogurt in garlic sauce

TARATOR

A very special mixture of tahini, yogurt, sour cream, fresh garlic and parsley

PASTRAMI

Air-dried beef, which has been highly flavored w/cumin, garlic & paprika **MUSHROOM SALAD**

Cornishon pickles and mushrooms sauteed with oil, cilantro, green and red peppers

HOT APPETIZERS

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SALADS

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Chunks of tomatoes, cucumbers, onions, green peppers dressed with olive oil and lemon juice topped with parsley and black olives

EZME

Shredded tomatoes, cucumbers, onions, (optional hot peppers) in garlic and lemon dressing topped with parsley and olives

ENTRÉES SHRIMP SAUTEE

Shrimps sauteed with tomatoes and mushrooms topped with kasseri cheese and specially prepared in a casserole

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BEVERAGES

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SANKA TEA • HERBAL TEA
PITCHER of COKE, SPRITE, SELTZER and ICED TEA

\$58.75 a person

Tax and tip are NOT included



HUMMUS

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BEVERAGES

TURKISH COFFEE

AMERICAN COFFEE

SANKA • TEA • HERBAL TEA

PITCHER of COKE, SPRITE,

SELTZER and ICED TEA

\$48.75 a person

Tax and tip are NOT included

1953-55 Coney Island Avenue, Brooklyn, New York 11223