



TRUVA TURKISH KITCHEN

\$36, Lunch & Dinner

FIRST COURSE

Choice of one-

Lentil Soup

Red Lentils, Onions, Carrots, Potatoes. (Gf-V)

Chicken Soup

A Creamy Soup with Diced Chicken, Dill, Carrots, and Mushrooms. (Gf)

Truva Mixed Salad

Romaine Hearts and Spring Mix, Tomatoes, Cucumber, Apricots, Almonds, Cranberries, Feta Cheese, Olives, and Basil Vinegar Dressing.

Mediterranean Salad

Romaine Hearts, Cherry Tomatoes, Cucumber, Kalamata Olives, Red Onion, Carrots, Corn, Feta Cheese with House Dressing.

SECOND COURSE

Choice of one-

Doner Kebab

Hand carved marinated sliced lamb and beef, grilled on a large vertical rotisserie. Served with vegetables & white rice pilaf.

Iskender Kebab

Sliced doner kebab meat topped with tomato sauce over pieces of roasted bread. Served with yogurt.

Adana Kebab

Seasoned ground lamb flavored with red bell peppers. Served with vegetables & bulgur pilaf.

Chicken Kebab

Cubes of chicken marinated in our chef's unique seasonings. Served with vegetables & rice pilaf.

Chicken Adana Kebab

Seasoned ground chicken flavored with red bell peppers. Served with vegetables & bulgur pilaf.

Spicy Chicken Saute

Chicken sautéed with tomatoes, mushroom, onions, green peppers, red peppers, and garlic. Served with rice pilaf. (gf-df)

Second Course options continued...

Grilled Shrimp

Char-grilled jumbo shrimp marinated in our chef's unique seasonings. Served with vegetables & rice pilaf. (gf)

Grilled Filet of Salmon

Char-grilled salmon filet marinated in our chef's unique seasonings. Served with vegetables & rice pilaf. (gf)

Vegetable Stew

Assorted fresh garden vegetables cooked in a rich tomato sauce and served with rice pilaf. (gf-v)

Falafel Dinner

Fried chickpeas patties served with Mediterranean salad and hummus. (gf-v)

Lahmacun (Turkish Style Pizza)

Thin crust dough topped with ground lamb and beef, chopped garden vegetables. (df)

Blacksea Flatbread

Home-made flatbread topped with ground lamb and mozzarella.

Spinach Flatbreads

Home-made flatbread filled with fresh spinach and mozzarella. (v)

THIRD COURSE

Dessert of the day

DRINK SPECIALS

Truva Ladybug \$10.50

Maker's Mark Bourbon, Cointreau, Blackberry Puree, Lime Juice

Blood Orange Sour \$10.50

Maker's Mark Bourbon, Cointreau, Orange, Lemon Juice



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