

Bodrum Café Dinner

Sicak mezeler- Hot Appetizers

LAHMACUN-SOUTHERN-STYLE Pita TOPPED W/SPICY LAMB Topped with ground lamb, onion, tomatoes, garlic, red pepper, paprika, parsley	9.95
Kalamar Tavasi- pan fried calamari Fried Squid, served with a spicy fresh tomato sauce	6.95
Haslanmis Mídye- steamed mussels Steamed Mussels with white wine, tomato, olive oil, and garlic	7.50
Karídes gÜvech- shrimp casserole Baked prawns, tomato, garlic, pepper, mushroom, marinara, Kasseri cheese	8.95
Sígara BÖreĜÍ- fried cigar rolls Pastry cigars filled with feta cheese, dill, flat leaf parsley, and fried till golden	5.95
Falafel Plate Falafel Garbanzo Bean Cakes with Humuse, Tzatziki, and Tahini sauce	9.95
Spanakopita (spinach triangles or pie) Puff Pastry filed with spinach, Feta Cheese, Chopped Parsley, onion, Eggs, butter, Baked in the oven.	7.95

SoGuk mezeler- Cold appetizers

Zeytínyagli engíñar dolmasi- stuffed artichoke Herb and rice stuffed artichokes with fava beans dill and olive oil	6.95
Cacik- cucumbers in garlic yogurt Yogurt, cucumber, garlic, and fresh herbs	4.95
PATLICAN SALATASI- CHAR-GRILLED EGGPLANT SALAD Eggplants, bell peppers, tomato, garlic, parsly, lemon juice, olive oil	5.95
ZeytínyaĜli Yaprak sarmasi- stuffed grape leaves Grape leaves stuffed with rice, pine nuts, and currants	4.95
Zeytinyagli TAZE FASULYE- GREEN BEANS in olive oil Green beans, Onion, Garlic, Tomatoes, parsley, lemon and olive oil	6.95
TAHİNLİ NOHUT EZMESİ- HUMUS (PUREED CHICK PEAS, TAHINI Pureed of chick peas, garlic, onion, paprika, tahini, lemon juice, olive oil	6.95
MEZE TABAĜI-MIXED Appetizer Platter (large \$22.95 (Small \$14.95 Falafel, Artichoke, Tzatziki, Eggplant salad, stuffed grape Leaves, Green Beans, and Humus	

Corba ve salatalar- Soup and Salad

Tavuklu yayla çorbasi- chicken & yogurt soup
Chicken, yogurt, egg yolk, dried mint leaves 4.50

Mevsím salatasi- mixed salad
Baby greens, green apples, oranges, feta cheese, Kalamata olives, lemon 6.95

Caesar salatasi- Caesar's salad
Romaine hearts, olives, feta, and pita crisps 6.95

Çoban salatasi- Shepherd's Salad
Tomato, cucumber, bell peppers, parsley, purple onions, herbs and lemon 7.95

Greek Salad
Cucumbers, Tomatoes, Romaine, Peppers, Onions, Feta & Olive,
Lemon, olive oil vinegar 7.95

Kebabs

*All kebab dishes are served with rice pilaf and roasted vegetables

Izgara kofte- char-grilled meatball
Grilled meatball with onion, garlic, parsley, cumin, paprika,
Served with rice & vegetables, Cacik 12.95

Adana kebab- grilled ground lamb on a skewer
Ground lamb blended with red bell peppers, paprika and herbs 13.95

Kuzu shish kebab- lamb chunks on a skewer
Cubes of lamb marinated and grilled over the charcoal grill 14.50

Shish Kebab- beef chunks on a skewer
A well-known classic, grilled skewers of marinated beef 14.50

Tavuk Shish kebab- chicken chunks on a skewer
Tender pieces of chicken breast seasoned with a secret blend of Turkish spices 13.50

Kilic Shish Kebab- swordfish chunks on a skewer
Citrus marinated swordfish with tomato, onions and bell pepper 14.50

Yoğurtlu Adana Kebab- Adana kebab with yogurt
Adana kebab with pita, tomato, and yogurt garlic butter 14.50

Grilled Vegetable Kebab
An assortment of marinated vegetables grilled to perfection 10.95

Pasta

Lobster ravioli Delicate ravioli with shrimp, dill, finished with white wine cream sauce	15.95
Seafood Linguini Fresh mussels, prawns, salmon, swordfish, calamari, and garlic tomato sauce	15.95
Penne Pasta Penne pasta, With Chicken, Mushroom, classic marinara sauce	12.95
Kayserí mantisi- classic Turkish ravioli with meat Ground meat filled ravioli with tomato, garlic yogurt, and paprika butter	14.95

Entrees

HÜnkar Begendí- sultan's favorite, lamb or chicken Chicken or Lamb sautéed with tomatoes, onions, garlic, and peppers, served over Smoked eggplant puree	14.95
Karisik Izgara- mixt grill Lamb, Beef, chicken, Lamb Liver, Meat Ball, with demi glace, vege, Rice	18.95
Izgara Salmon- grilled salmon Salmon grilled with herb infused olive oil topped with a white wine lemon sauce served with rice and vegetables	15.95
Greek Salad, with GRILLED SALMON Cucumbers, Tomatoes, Romaine, Peppers, Onions, Feta & Olive, Lemon, olive oil vinegar	15.95
Fish of the day, a.q Pan Seared fresh fish with Mashed potatoes, or Rice, vegetables, and Lemon Caper Whit wine sauce	15.95
Bodrum Patlican Güvech- eggplant & lamb casserole Eggplant casserole with lamb, garlic, mushrooms, kasseri cheese oven baked	14.95
Sebzeli güvech- veggie casserole Vegetarian casserole oven baked with a bounty of seasonal vegetables	13.95
PATLICAN MUSAKKA-EGGPLANT MOUSSAKA Ground meat, potato, eggplant, garlic, onion, tomatoes, Green Peppers, Fresh parsley, mozzarella cheese, béchamel sauce	14.95
Grilled New York steak Grilled New steak with red wine demi glace sauce, French Fries, vegetables	17.95

Prix fixe Menu

\$30 per person

*Served family style for parties of four or more

1st course

Bodrum meze platter

Chefs daily selection of hot and/or cold appetizers, inquire with your server for today's selection

2nd Course

Baked Mussels

Vine ripe tomatoes, garlic, and white wine

3rd Course

Choose between ...

Shepherd's salad

Or

Mixed green salad

4th course

Choice of ...

Köfte Platter

Ground lamb patties with toasted cumin, grilled and served with rice pilaf, Cacik, and grilled vegetables

Chicken or lamb Beğendí

Chicken or Lamb sautéed with tomatoes, onions, garlic, and peppers, served over Smoked eggplant puree

Grilled Vegetable Kebabs

An assortment of marinated vegetables grilled to perfection, served with rice and grilled vegetables

5th course

Bodrum dessert of the day

Served with house coffee or tea

383 Castro Street
Mountain View, Ca 94041

Staff gratuity of eighteen percent shall be added for Parties of Eight and More

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BODRUM Desserts

House Made Baklava
Crispy filo dough filled with
Pistachios served with vanilla gelato
6.50

Künefe (10 min bake time)
Shredded filo dough with sweet cheese
And pistachios. Served warm
6.50

Kazandibi
A Turkish traditional pudding with sweet
Cream and rose water, Served chilled
5.95

Cheesecake
Old Fashion New York Cheesecake served
With Raspberry Sauce
5.95

Gelatos and Sorbet
Your choice of Vanilla and Chocolate
Gelatos or Raspberry sorbet
5.95

PORT AND DESSERT WINE

Mavrodaphne, Greece. Sweet Dessert wine
7.00

Ports

Quinto de Santa Eufemia 10 years, Tawny
8.00

Quinto de Santa Eufemia 20 years, Tawny
12.00

GRAHAMS SIX GRAPES

Six Grapes is one of Graham's original Port blends. is a big hearted wine.
It is fruity and robust and of superb quality
8.00

Graham's 10 Year Old Tawny Port

10 Years" indicates an average age – this Aged Tawny Port is a blend of older wines,
which offer complexity and younger wines, which bring fresh fruit flavors
12.00