

Pasha Turkish

70 W 71st St 10023-4236 · +12125798751 · Updated: Jan 14, 2026

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APPETIZERS 15

Cack \$5.50

homemade chilled yogurt with shaved cucumber, mint, dill and a touch of garlic.

Mucver \$7.50

oven baked zucchini and dill pancakes, served with homemade creamy yogurt.

Sigara Boregi \$7.95

pan fried crispy phyllo dough filled with feta cheese, parsley and dill.

Yaprak Sarmasi \$8.50

grape leaves stuffed with rice, pine nuts, currants, fresh dill and mint.

Soslu Patlican \$8.50

cubes of spicy eggplant tossed with fresh chopped tomatoes, garlic and extra virgin olive oil.

Kalamar Tava \$9.50

crispy calamari served with a garlic walnut sauce.

Patlican Salatasi \$7.95

charcoal grilled eggplant mashed and tossed with garlic, lemon juice & extra virgin olive oil.

Imam Bayildi \$8.95

baby eggplant stuffed with sweet onions, bell peppers, tomatoes, garlic, parsley & pine nuts.

Zeytinyagli Enginar \$8.95

fresh artichokes hearts braised in lemon juice and olive oil with garden peas, potatoes and carrots.

Manti AVAILABLE OPTIONS

tender steamed dumplings filled with ground lamb and fresh mint, drizzled with a light garlic yogurt sauce. \$8.95

L: \$15.50

Ahtapot Salatasi \$15.00

tender octopus tossed with red onion, diced tomatoes, green olives, fresh dill, parsley and balsamic dressing.

Beyaz Peynir \$7.95

thick slice of feta cheese slightly grilled, sprinkled with paprika, and served with tomatoes.

Coban Salata AVAILABLE OPTIONS

(shepherds salad) chopped cucumbers, tomatoes, tender long green peppers, red onions and parsley tossed with extra \$8.00

virgin olive oil and vinegar. L: \$10.50

Marul Salata	\$8.00
romaine lettuce , oil cured black olives, fresh dill, scallions and crumbled feta cheese with lemon juice & extra virgin olive oil.	
Roka Salata	\$8.00
fresh baby arugula, red onion and tomatoes tossed with lemon juice & extra virgin olive oil.	

APPETIZER SPECIALS 5

Piyaz	\$6.50
cannellini beans tossed with sweet onions, scallions, parsley, tomatoes, and extra virgin olive oil.	
Humus	\$6.50
puree of chick peas mixed with sesame tahini, extra virgin olive oil and fresh garlic.	
Pirasa	\$6.95
fresh leeks cooked in olive oil with carrots, and rice.	
Tarama	\$6.95
red caviar whipped with extra virgin olive oil and lemon juice.	
Meze Tabagi	AVAILABLE OPTIONS
assorted selection of fresh daily specials from our meze table.	
	\$8.50
	L: \$14.50

ENTREES 12

Tavuk Sis	\$16.95
marinated cubes of chicken grilled on a skewer with peppers and onions served with rice.	
Tavuk Adana	\$17.95
finely chopped chicken, seasoned with spices and herbs, charcoal grilled on a skewer, and served with rice.	
Tavuk Gogsu Sarmasi	\$19.50
marinated chicken breast stuffed with rice, pistachios and currants, served on a bed of sauted spinach with white wine tarragon sauce.	
Istim Kebab	\$24.95
lamb shank braised with tomatoes and onions, wrapped in eggplant slices, served with rice.	
Yogurtlu Kebab	\$19.50
slices of grilled lamb, served on homemade pita and yogurt, and topped with tomato sauce.	
Etli Yaprak Sarmasi	\$18.50
grape leaves stuffed with ground lamb, rice, tomatoes, mint and herbs, served over homemade yogurt sauce.	
Kuzu Pirzola	\$27.95
grilled baby lamb chops sprinkled with oregano, served with grilled tomatoes and peppers.	
Hunkar Begendi	\$23.50
cubes of baby lamb cooked in tomato sauce with rosemary and oregano, served over charcoal roasted eggplant puree.	

Levrek Buglama	\$22.95
filet of branzini steamed with chopped fresh tomatoes, parsley, lemons and bay leaves served with rice and vegetables.	
Alabalik Tava	\$18.95
boneless brook trout dusted with cornmeal, pan seared, served with rice and vegetables.	
Tava Somon	\$19.95
pan seared salmon with lemon zest, olive oil and dill sauce, served on a bed of sauted spinach with rice.	
Sebzeli Guvec	\$14.50
green beans, eggplant, zucchini, okra and celery roots baked with tomatoes in an earthenware casserole served with rice.	

DESSERT 7

Kaymakli Kayisi	\$6.50
poached apricots filled with crme fraiche, sprinkled with pistachios.	
Baklava	\$6.50
phyllo pastry filled with walnuts with light honey syrup.	
Cikolatali Kek	\$8.00
two chocolate sponge layers separated with a light mousse of bittersweet chocolate and finished with a rich chocolate glaze.	
Firinda Sutlac	\$6.50
oven baked traditional turkish rice pudding.	
Kazandibi	\$6.50
bottom of the pan, caramelized low-fat milk pudding.	
Sorbet	\$6.00
mixed seasonal sorbet.	
Ice Cream	\$6.50
pistachio, vanilla or mango.	