

Turkish Grille

272 Melwood Ave North Oakland 15213-1688 · +14122357215 · Updated: Jan 14, 2026

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APPETIZERS - SALADS 6

Shirazi Salad **\$12.99**

Shirazi Salad is a Persian salad made with tomatoes, cucumbers, and onion.

Greek Salad **\$12.99**

Tomatoes, cucumbers, Turkish olives and Feta Cheese.

Tabouli Salad **\$8.99**

Fine chopped tomatoes, parsley, bulgur, and onion seasoned with olive oil, lemon juice, and salt.

Shepherd Salad **\$12.99**

Fresh plum tomatoes, cucumbers, onions and parsley with olive oil and vinegar.

Mediterranean Salad **\$12.99**

Fresh tomatoes, cucumber, and feta cheese, romaine lettuce.

Persian Salad Olivieh **\$12.99**

Salad Olivieh is a classic chicken, potato, and egg salad dressed with a citrusy mayo dressing with pops of crunchy pickles.

APPETIZERS - COLD DISHES 5

Humus **\$8.50**

Mashed chickpeas, mixed with fresh lemon juice, minced garlic, olive oil and tahini.

Babaganosh **\$8.50**

Puree of eggplant, flavored with tahini, olive oil, fresh dill, yogurt and garlic.

Haydari **\$8.50**

Thick homemade yogurt with chopped walnuts, garlic and dill.

Persian Eggplant **\$11.99**

Kashk bademjan: Eggplant mixed with sauteed chopped, onions, Kashk and papers.

Eggplant Spread **\$8.99**

Char-broiled eggplant mixed with sautéed chopped onions, garlic and peppers.

APPETIZERS - HOT DISHES 6

Ash Reshteh **\$11.99**

Traditional Persian noodle soup with green, chickpeas & kidney beans, onion, Spinach topped with yogurt.

Barley Soup	\$11.99
Traditional Persian Barley soup mixed with parsley and onions, potato, rice & chicken.	
Kuku Sabzi	\$11.99
Dill, parsley, coriander, onion, garlic, turmeric, pepper, salt, flour.	
Lamb Gyro Wrap	\$18.99
Chicken Gyro Wrap	\$15.99
Crispy Chicken	\$19.99

MAIN COURSE - PERSIAN FOOD 6

Kobideh Kabob	\$24.99
Two skewers of chopped beef and lamb, char grilled on our open flame grille.	
Jujeh Kabob	\$23.99
Pieces of bone-in Cornish hen in our lemon saffron marinade, char grilled to perfection.	
Zereshk Polo	\$22.99
Chicken with saffron barberry rice, onion, olive oil, turmeric.	
Ghourmeh Sabzi	\$22.99
Parsley & scallions simmered with lamb, red kidney beans, dried lemon; with basmati rice.	
Khoresht Gheymeh	\$21.99
Chunks of lamb, yellow peas & dried lemons simmered in tomato sauce, potato strips, onion; with white basmati rice.	
Shivid Polo	\$27.99
Dilled rice served with lamb shank seasoned with black paper and dried onion.	

MAIN COURSE - AFGHAN FOOD 3

Qaboli Polo	\$27.99
Basmati rice seasoned with Afghan spices served with beef, and topped with raisins and carrots.	
Kichri Herati	\$27.99
Traditional Herat dish province of Afghanistan. It is a rice dish cooked with braised lamb shank.	
Khoresht Lobiya	\$16.99
Parsley & scallions simmered with lamb, red kidney beans, dried lemon; with basmati rice.	

FEATURED ITEM 1

Mixed Persian Platter	\$79.99
Good for 2-3 people: Kobideh kabob, Jujeh kabob, Ghourmeh Sabzi, Khoresht Gheymeh, Zereshk Polo and Shivid Polo	