

Bosphorus Restaurant

329 N Harrison Ave Ste A 27513-4560 · +19194601300 · Updated: Jan 14, 2026

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APPETIZER'S COLD / SOGUK MEZELER 8

Ezme	\$6.50
finely chopped tomatoes, green or red peppers, parsley, red or yellow onion, fresh garlic, red pepper paste, olive oil and fresh lemon juice, salt, red and black pepper.	
Eggplant Salad (patlican Salatasi)	\$6.50
roasted fresh eggplants, red peppers, garlic, fresh dill, tomatoes, olive oil, vinegar, salt, pepper and herbs.	
Stuffed Grape Leaves (yaprak Dolmasi)	\$6.50
grape leaves stuffed with rice, onions, pine nuts, currant, mint, dill weed, parsley, oregano, cinnamon, cumin, sugar, salt and pepper. served on bed of lettuce, tomato, cucumber and fresh lemon.	
Hummus	\$5.50
puree chickpeas, fresh garlic, olive oil, fresh lemon juice, cumin, salt and white pepper.	
Baba Gounush (patlican Ezmesi)	\$6.50
roasted fresh eggplants, puree with garlic, tahini, fresh lemon juice, olive oil, salt and white pepper.	
Tabouli	\$5.50
finely chopped fresh parsley, mixed with onions, tomatoes, cracked wheat, fresh lemon juice, olive oil, salt and pepper.	
Cucumber Dip (cacik)	\$3.50
finely chopped fresh cucumbers mixed with dill weed, yogurt, fresh garlic, olive oil and salt.	
Bosphorus Meze Platter	\$10.00
hummus, baba gounush, ezme, tabouli, eggplant salad, cucumber dip, stuffed grape leaves.	

WARM APPETIZER'S / SICAK MEZELER 10

Cigar Bourek (sigara Boregi)	\$6.00
feta cheese mixed with parsley, chopped onions rolled in special filo dough and fried. served with marinara sauce.	
Falafel	\$6.00
vegetable patties made of chickpeas, parsley, cilantro, onions, spices and cooked in vegetable oil. served with tahini sauce and tomatoes.	
Fried Eggplant & Green Pepper (patlican Kizartmasi)	\$7.00
fried eggplant and green pepper, served with marinara sauce and yogurt with garlic.	
Sauteed Liver (ciger Sote)	\$7.50
chunks of beef liver's sautéed with onions, garlic, salt, herbs and crushed pepper.	

Shrimp Guvec (karides Güvec)	\$8.50
sautéed shrimp with mushrooms, tomatoes, green or red peppers, garlic, special spices, topped with mozzarella cheese and baked in oven.	
Sea Food Guvec (deniz Ürünleri Güvec)	\$9.50
shrimp, calamari, daily fresh fish, sautéed with mushrooms, tomatoes, green or red peppers, garlic, special spices, topped with mozzarella cheese and baked in oven.	
Mini Platter	\$8.00
marinated chunks of lamb, beef, chicken and kofta meat grilled and served with bulgur pilaf.	
Mini Lamb Shish Platter (kuzu Cop Sis)	\$7.50
marinated chunks of lamb meat grilled and server with bulgur pilaf.	
Lentil Soup (mercimek Corba)	\$4.00
pureed red lentil, celery, onion, garlic, flour and special herbs.	
Soup Of The Day (gunun Corbasi)	\$4.00

SALADS / SALATALAR 3

Greek Salad	\$7.00
romaine lettuce, tomatoes, red onions, cucumbers, stuffed grape leaves, parsley, black olives and feta cheese.	
Shepherd Salad	\$6.50
diced tomatoes, red onions, parsley, cucumbers, green peppers, black olives, olive oil and lemon juice.	
Bosphorus Salad	\$7.00
romaine lettuce, tomatoes, cucumbers, red onions, green peppers, carrots, red cabbage, hard boil eggs, black olives and parsley.	

ENTREES / ANA YEMEKLER 11

Gyro Plate	\$10.00
grilled sliced lamb and beef mixed. greek style.	
Lamb Shish Kabob	\$13.50
charbroiled, marinated baby lamb chunks. served with bulgur pilaf, pide bread and grilled veggies.	
Adana Kabob (spicy Hot)	\$12.50
quality ground lamb and beef mixed with herbs and spices cooked on grill. served with bulgur pilaf, pide bread and grilled veggies.	
Beef Shish Kabob	\$13.50
charbroiled, marinated tender loin chunks. served with bulgur pilaf, pide bread and grilled veggies.	
Chicken Shish Kabob	\$12.50
charbroiled, marinated chicken tender chunks. served with bulgur pilaf, pide bread and grilled veggies.	
Kofta Kabob	\$12.50
quality ground lamb and beef mixed with chopped onions, parsley, fresh garlic, special herbs and spices. served with bulgur pilaf, pide bread and grilled veggies.	

Mixed Grill Kabobs	\$15.50
three pieces of baby lamb and chicken, kofta, adana and beef liver. served with bulgur pilaf, pide bread and grilled veggies.	
Ali Nazik	\$13.00
quality ground lamb and beef mixed with fresh chopped garlic, onions, special herbs and spices, char broiled, served over bread and topped with marinara sauce and yogurt garlic sauce. served with bulgur pilaf, pide bread and grilled veggies.	
Beyti	\$13.00
quality ground lamb and beef mixed with herbs and veggies cooked on grill. served over lavash bread and grilled veggies.	
Yogurt Kebab	\$14.00
choice of adana, kofta, lamb, beef or chicken kabob over our special pide bread and topped with our famous tomato sauce and garlic-yogurt sauce.	
Seafood Special	
daily fresh market fish cooked to order.	

TURKISH PIZZAS / PIDELER 9

Spinach Pide (ispanakli Pide)	\$8.00
sautéed fresh spinach mix with special spices topped with feta cheese.	
Pepperoni Pide (sucuklu Pide)	\$9.50
turkish spicy beef pepperoni topped with mozzarella and turkish kasar cheese.	
Pastrami Pide (pastirmali Pide)	\$10.00
turkish beef pastrami topped with mozzarella and turkish kasar cheese.	
Lamb Chunks Pide (kusbasili Pide)	\$10.00
baby lamb chunks mixed with tomatoes, green peppers, parsley, onion, garlic and spices.	
Feta Cheese Pide (beyaz Peynirli Pide)	\$8.00
feta cheese mix with chopped tomatoes, onions, parsley, egg and spices.	
Shrimp Pide (karidesli Pide)	\$10.00
shrimp sautéed with chopped onions, tomatoes, pepper, parsley, garlic and spices, topped with mozzarella cheese.	
Chicken Pide (tavuklu Pide)	\$9.00
chicken tenders sautéed with chopped onions, tomatoes, pepper, parsley, garlic and spices, topped with mozzarella cheese.	
Lahmacun	\$7.00
fresh ground beef mix with finely chopped onions, tomatoes, green peppers, parsley, garlic and special mixed spices laid on thin crust dough and baked. served with two pieces of 8 inches round thin dough.	
Calzoni - Chicken Veggie Or Veggie (karadeniz Pidesi)	\$8.00
chicken tender sautéed with veggies, mozzarella cheese and spices.	

DESSERTS / TATLILAR 3

Baklava	\$3.00
layers of thin filo dough covered with ground pistachios, walnuts and syrup. two pieces.	

Rice Pudding (sutlac)**\$3.00**

white rice cooked in sweet milk served cold.

Custard (krem Karamel)**\$3.00**

a sweet vanilla custard baked in a caramel coated dish.
