

Soups

- Lentil Soup**..... \$9.95
A vegetarian blend of red lentils, Turkish seasonings and fresh herbs.
- Tomato Soup**..... \$9.95
Fresh, natural tomato soup topped with mozzarella cheese



Salads

- Shepherd Salad**..... \$14.95
Plum tomatoes, kirby, green peppers, onions, parsley, sumac, anatolian herbs, extra virgin olive oil & lemon juice.
- Mediterranean Salad**..... \$13.95
Fresh tomatoes, romaine hearts, green peppers, kirby topped with feta cheese, extra virgin olive oil & lemon juice.
- Calamari Salad**..... \$14.95
Arugula, tomato, kirby, red onion, marinated with fresh lemon juice & extra virgin olive oil.
- Caesar Salad**..... \$12.95
Chopped romaine hearts, with Caesar dressing topped with grated parmesan cheese & croutons.
- Arugula Salad**..... \$13.50
Baby Arugula, walnuts, marinated with fresh orange juice and extra virgin olive oil topped with goat or parmesan cheese.



Additional Toppings

Feta Cheese \$3.00 | Avocado \$4.50 | Chicken Shish \$6.95 | Shrimp \$9.95 | Chicken Gyro \$6.95 | Lamb Gyro \$6.95 | Lamb Shish \$8.95

Cold Appetizers

- Rustic Hummus**..... \$10.25
Chickpeas mashed into tahini, fresh lemon juice, cumin, extra virgin olive oil.
- Butter Pine Nut Hummus**..... \$11.25
Chickpeas mashed into tahini, fresh lemon juice, cumin, extra virgin olive oil, butter, and pine nuts
- Pastrami Hummus**..... \$12.50
Chickpeas mashed into tahini, fresh lemon juice, cumin, extra virgin olive oil and pastrami
- Babaghanoush**..... \$10.25
Grilled smoked eggplant, mashed with tahini, garlic and extra virgin olive oil.
- Eggplant Salad**..... \$10.25
Char-grilled eggplant, green and red peppers, flavored with parsley, garlic, herbs, fresh lemon juice and extra virgin olive oil.
- Sauced Eggplant**..... \$10.25
Pan fried cubes of eggplant mixed with fresh tomato, peppers, onions and garlic sauce.
- Lebni (Haydari)**..... \$10.25
Creamy Greek yogurt mixed with fresh garlic, fresh dill, walnuts and extra virgin olive oil.
- Spicy Ezme**..... \$10.25
Finely chopped walnut Tomato, onion, pepper seasoned with pamegranate paste, extra virgin olive oil and anatolian spices.
- Tabuleh**..... \$9.25
Chopped scallions, parsley, tomatoes, Bulgur, extra virgin olive oil and lemon juice.
- Mix Appetizers**..... \$25.50
Combination of mixed cold appetizers.
- Cheese Platter**..... \$24.95



Vegetarian Dishes

Falafel..... **\$18.95**
8 pcs lightly fried vegetable balls made of chickpeas with celery, garlic, parsley and cilantro served with tahini sauce and hummus with choice of rice or french fries.

Imam Bayildi..... **\$18.95**
Baked eggplants stuffed with a rich aromatic mixture of vegetables and pine nuts.

Baby Okra..... **\$18.95**
Freshly made house style baby okra, sauteed with delicious buttered tomato sauce flavored with green pepper, onion, tomato and dill

Hot Appetizers

Falafel..... **\$10.25**
4 pcs lightly fried vegetable balls made of chickpeas with celery, garlic, parsley and cilantro served with tahini sauce.

Icli Kofte(Kibbeh)..... **\$11.95**
2 pcs. Wheat bulgur stuffed with seasoned ground lamb and pine nuts.

Octopus..... **\$24.50**
Char-grilled octopus seasoned with extra virgin olive oil.

Fried Liver..... **\$16.50**
Cubes of calf's liver lightly pan fried in vegetable oil served with red onion, tomato and sumac.

Fried Calamari..... **\$15.95**
Classic fried calamari served with tarama sauce and fresh lemon.

Cheese Rolls..... **\$10.25**
Deep fried delicate filo dough, wrapped with feta cheese and parsley.

Chicken Fingers..... **\$14.95**
Classic chicken fingers served with french fries.



Sides

Rice \$5.00
Side of White Rice

Bulgur \$5.00
Side of Cracked Wheat (Bulgur)

French Fries \$8.95
Side of Classic French Fries

Seafood

* You can choose servings as whole or fillet for fish meals

Shrimp Casserole..... **\$28.95**
Oven baked shrimp with garlic and amish butter, topped with puprika & oragano.

St. Peters..... **\$30.95**
Char-grilled and served with salad and extra virgin olive oil dressing.

Salmon..... **\$30.95**
Cubes of char-grilled salmon. Served with salad or rice.

Branzino..... **\$31.95**
Exotic flaky, white sweet meat. Served as a whole with salad or rice.

OBA Oven Special

Meat Pie (Lahmacun)..... **\$16.00**
2 pcs meat pie. Anatolia's version of ancient Turkish meat pie with ground lamb, topped with parsley, fresh tomatoes, red peppers and onion all on thin dough.

Sausage Pide (Sucuklu Pide)..... **\$16.95**
A thin crust topped with Turkish sucuk (Beef pepperoni) and mozzarella cheese.

Mozzarella Pide (Kassarli Pide)..... **\$13.95**
Crispy crust baked dough topped with mozzarella cheese.

Feta Cheese Pide (Peynirli Pide)..... **\$13.95**
A crispy golden crust topped with feta cheese, parsley, onions and tomato.

Filet Mignon Pide (Kusbasi Pide)..... **\$18.95**
A special pide topped with chopped filet Mignon green peppers, red Holland peppers, tomatoes onion and anatolian spices.

Spinach Pide (Ispanakli Pide)..... **\$15.95**
Thin crust baked dough topped with spinach and mozzarella cheese.

Pastrami Pide (Pastirmali Pide)..... **\$18.95**
Thin crust baked dough topped with pastrami and mozzarella cheese.





Entree

Special Family Plate	\$74.95
Mix of four kinds of kebab over rice covered with a thin layer of homemade bread in one dish. Freshly cut, grilled tomatoes, and green peppers along with juicy chicken and lamb gyro makes it even more enjoyable. *Ask your server for details. Minimum for 2 People	
Home Made Gyro	\$22.25
Layers of marinated ground meat, wrapped around the large vertical split and grilled in front of an ingenious herd of charcoal fire. Served with salad and rice.	
Iskender Kebab	\$24.95
Lamb Gyro on top of a pita bread and smothered in a savory tomato sauce. Topped with melted butter and served with a side of yogurt	
Lamb Shish	\$25.95
Lean cubes of lamb marinated and grilled over a charcoal fire. Served with salad and rice.	
Lamb Chops	\$36.00
4 pcs delectable lamb chops prepared in uniquely Turkish fashion over a charcoal flame. Served with salad and rice.	
Lamb Shank	\$30.25
Slowly shimmered tender lamb shank served with mashed potato.	
Mix Grill	\$37.00
Chicken Shish, Adana Kebab, Gyro, Lamb Shish and one peace of lamb chops.	
Manti	\$24.95
Traditional Turkish beef dumplings served with yogurt and topped with amish butter.	
Beef Shish Kebab	\$28.95
Marinated cubes of filet Mignon, char-grilled. Served with salad and rice.	
Rib Eye Steak	\$32.95
Rib eye steak. Served with mash potato and fresh asparagus.	
Adana Kebab	\$24.00
Ground lamb flavored with red bell peppers slightly seasoned with paprika and grilled deliciously on skewers. Served with salad and rice.	

Chicken

Chicken Shish..... **\$23.95**
Tender chunks of chicken marinated with chef's own blend of herbs and spices. Served with salad and rice.

Chicken Sautee..... **\$22.95**
A delicate combination of chicken sauteed in onions, green peppers, tomatoes and garlic. Served with rice.

Chicken Adana..... **\$22.95**
Chicken flavored with red bell peppers, gently spiced with paprika and a touch of garlic. Grilled deliciously on skewers Served with salad and rice.

Sandwich & Wraps

*Available 11 AM - 4 PM

OBA Hamburger..... **\$17.95**
100% Angus beef burger patty, lettuce, tomatoes, caremalized onion, pickles, topped with special homemade burger sauces.

Add American Cheese **\$1.75**

Rib Eye Steak..... **\$17.95**
Char grilled julian cut rib eye steak served with caremalized onion grilled bell pepper and baby arugula

Home Made Lamb Gyro..... **\$13.95**
Comes with red cabbage, lettuce, tomato, onion, parsley, extra virgin olive oil and lemon juice.

Grilled Branzino..... **\$16.95**
Char grilled branzino fish served with mix green with fresh tomato and red onion.

Chicken Adana..... **\$12.95**
Comes with red cabbage, lettuce, tomato, onion, parsley, extra virgin olive oil and lemon juice.

Lamb Adana..... **\$13.25**
Comes with red cabbage, lettuce, tomato, onion, parsley, extra virgin olive oil and lemon juice.

Chicken Shish..... **\$13.25**
Comes with red cabbage, lettuce, tomato, onion, parsley, extra virgin olive oil and lemon juice.

Falafel Sandwich..... **\$14.95**
Falafel, hummus and fresh vegetables



Desserts

Baklava **\$13.50**

Sweet pastry made of extremely thin sheets of fillo dough layered with chopped nuts and honey syrup baked with butter and cut into diamond shapes.

Kunefe **\$14.50**

Shredded wheat with a layer of melted cheese in between and soaked with syrup.

Rice Pudding **\$9.95**

Pudding prepare with milk, rice, sugar and corn starch.

Tresleches **\$12.95**

Ultra light sponge cake soaked in a sweet milk mixture.

Chocolate Souflee **\$14.50**

Homemade, moist chocolate cake with a heart of creamy rich chocolate. Served with vanilla ice cream.

Kadayif **\$13.50**

Sweet pastry made of extremely thin shredded wheat layered with chopped nuts and honey syrup.

