



Welcome to Angora Mediterranean

Rooted in the rich culinary traditions of the Mediterranean, Angora offers a thoughtfully crafted menu featuring fresh ingredients, bold flavors, and timeless recipes. From sizzling grilled meats to vibrant mezzes and aromatic herbs, every dish is a celebration of authentic taste and warm hospitality.



ANGORA

MEDITERRANEAN RESTAURANT



SOUP & SALADS

LENTIL SOUP – \$6.95

Homemade red lentil soup, seasoned with Mediterranean spices and served with lemon.

SHEPHERD’S SALAD – \$11.95

Chopped refreshing mix of tomatoes, cucumbers, onions, parsley, and green peppers with olive oil and fresh lemon juice.

MEDITERRANEAN SALAD – \$12.95

Crisp romaine lettuce, tomatoes, cucumbers, and red onions topped with feta cheese and a zesty lemon-olive oil dressing.

GAVURDAGI SALAD – \$12.95

Tomatoes, red onions, parsley, green pepper, walnuts, olive oil pomegranate molasses, sumac, olive oil & lemon juice.

ARUGULA SALAD – \$13.95

Baby arugula leaves topped with cranberries, parmesan, and balsamic vinaigrette.

TABULE SALAD – \$10.95

Finely chopped parsley, tomatoes, and bulgur wheat tossed in lemon juice & olive oil.

CEASER SALAD – \$10.95

Crisp romaine lettuce tossed with caesar dressing, parmesan cheese, and crunchy croutons.

PIYAZ (BEAN SALAD) – \$10.95

White beans, onions, parsley, in a tahini and olive oil dressing.

GARDEN SALAD– \$10.95

Mix Greens, red cabbage, carrots and corn with viniger and olive oil.

HOT APPETIZERS

CRISPY ZUCHINI– \$7.95

Lightly breaded zucchini sticks, fried to golden perfection. Served with a side of garlic yogurt.

FALAFEL– \$9.95

Crispy chickpea balls seasoned with herbs and spices, served with tahini sauce.

CIGAR BOREK (CHEESE ROLL)– \$9.95

Crispy phyllo dough rolls filled with creamy feta cheese.

BABY CALAMARI – \$14.95

Lightly fried tender baby calamari served with a tangy dipping sauce.

KIBBEH (3 PCS)– \$14.95

Cracked wheat shells stuffed with ground beef, onions, and pine nuts, deep-fried to perfection.

CALF’S LIVER – \$15.95

Tender cubes of fried calf’s liver, seasoned with Turkish spices.

GREEK FRIES – \$9.95

Golden fries tossed with crumbled feta cheese, oregano and lemon.

MOZZARELLA STICKS – \$7.95

Crispy on the outside, melty on the inside. Golden-fried mozzarella cheese served with a side of zesty marinara sauce

SHRIMP CASSAROLE – \$17.95

Succulent shrimp cooked in buttery garlic sauce, topped with melted cheese and baked to perfection.

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COLD APPETIZERS

SPICY EZME \$8.95

Finely chopped tomatoes, spicy peppers, and walnuts mixed with herbs, olive oil, and a spicy kick. A bold and zesty Turkish dip.

HUMMUS \$8.95

Smooth and creamy blend of chickpeas, tahini, garlic, and lemon juice, topped with olive oil and spices.

BABAGHANOUSH – \$9.95

Smoky roasted eggplant purée mixed with tahini, garlic, and lemon juice, finished with olive oil.

SAUCED EGGPLANT – \$9.95

Tender eggplant slices topped with a rich tomato and garlic sauce,

CACIK– \$9.95

Refreshing yogurt dip with finely chopped cucumbers, garlic, mint, and dill.

FETA CHEESE \$9.95

Slices of ezine feta cheese served with and a drizzle of olive oil and herbs.

HANDROLLED GRAPE LEAVES – \$11.95

Delicate grape leaves hand stuffed with herbed rice. served cold with lemon wedges.

SPINACH TARATOR – \$8.95

A creamy blend of yogurt, garlic, and finely chopped spinach, garnished with olive oil.

PINK QUEEN– \$9.95

Creamy yogurt and shredded beet dip, flavored with garlic and spices.

ATOM– \$9.95

Roasted hot peppers blended with creamy yogurt and garlic, topped with sizzling butter.

RED CABBAGE TARATOR – \$8.95

Finely shredded red cabbage marinated in vinegar and garlic yogurt sauce.

SAUTED SPINACH– \$8.95

Fresh spinach sautéed with garlic and olive oil. simple, healthy, and full of flavor.

Pickles – \$7.95

A zesty assortment of house-pickled vegetables with bold, tangy flavor.

HAYDARI (LEBNI) – \$11.95

Thick strained yogurt dip with garlic, dill, and herbs.

EGGPLANT SALAD \$9.95

Smoky roasted eggplant, peppers, and tomatoes, blended with olive oil and lemon juice.

MIX APPETIZER PLATE (3)\$17.95. (5)\$24.95

An assortment of our favorite cold appetizers, ideal for sharing.

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MAIN COURSES

CHICKEN SHISH – \$19.95

Marinated white meat chicken skewers grilled to perfection and served with rice and onions salad

BONELESS CHICKEN CHOPS – \$19.95

Juicy grilled chicken thigh fillets marinated in house spices. Served with rice and onions salad

INEGOL KOFTE – \$24.95

Turkish-style grilled beef meatballs made with a special spice blend. Served with fries and onion salad

BEEF SHAHSLIK – \$29.95

Marinated beef cubes skewered and grilled over open flame. Served with rice and onions salad.

ISKENDER KEBAB – \$29.95

Thinly sliced lamb Gyro served over Turkish bread, topped with rich tomato sauce and melted butter, accompanied by yogurt.

BALABAN KEBAB – \$29.95

Grilled meatballs served over toasted bread, topped with tomato sauce and butter, served with yogurt

LAMB CHOPS – \$35.95

Tender grilled lamb chops seasoned with Mediterranean herbs. served with rice onions salad

KAVURMA – \$26.95

Slow-cooked diced beef served with rice onions salad

KOFTE CASSAROLE – \$27.95

Oven-baked meatballs in a tomato and pepper sauce with kashkaval cheese

MANTI- \$23.95

Traditional Turkish dumplings filled with seasoned ground meat, topped with yogurt and butter sauce.

CHICKEN SAUTE – \$22.95

Tender chicken breast sautéed with vegetables in a savory tomato-based sauce. served with rice

MIX GRILL – \$49.95

A sampler of shashlik, chicken shish, kofte and chicken chops. served with rice and onion salad

Please inform your server of any allergies or substitution requests. Additional charges may apply.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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SEAFOOD DISHES

SALMON KEBAB \$32.95

Grilled salmon skewers marinated in herbs, served with grilled vegetables

CHAR-GRILLED BRANZINO – \$33.95

Whole Mediterranean sea bass grilled and served with lemon and olive oil. served with grilled vegetables

MEDITERRANEAN BRANZINO – \$29.95

Lightly seared branzino fillet served atop sautéed spinach, with chef special sauce

VEGETERIAN DISHES

GRILLED VEGGIES \$17.95

A mix of seasonal vegetables grilled and drizzled with olive oil and herbs. served with rice

FALAFEL PLATE– \$18.95

Falafel served with hummus, rice and salad

VEGGIE CASSAROLE – \$ 19.95

Oven-baked vegetables in a tomato and herb sauce. served with rice

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your risk of foodborne illness.*

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DESSERTS

BAKLAVA \$8.95

Layers of flaky phyllo dough, walnuts, and sweet syrup.

TRIANGLE BAKLAVA W/ PISTACHIO \$12.95

Crispy phyllo layers filled with pistachios, served warm with creamy, chewy Maraş ice cream.

KUNEFÉ – \$10.95

Shredded phyllo pastry filled with melted cheese, soaked in syrup, and topped with pistachios.

SUTLAC – \$7.95

Oven-baked Turkish rice pudding with a caramelized top.

CHEESECAKE– \$8.95

Creamy cheesecake with a buttery graham cracker crust.

TIRAMISU– \$8.95

Classic Italian dessert made with espresso-soaked ladyfingers and mascarpone cream.

CHOCOLATE LAVA CAKE – \$10.95

Warm, rich chocolate cake with a gooey molten center.served with scoop of ice cream

TURKISH MARASH ICE CREAM – \$9.95

Stretchy, creamy ice cream made with goat’s milk and natural mastic.

FRUIT PLATTER – \$17.95

A fresh, colorful mix of seasonal fruits.

SIDE DISHES

FRENCH FRIES – \$4.95

Crispy golden fries, seasoned with salt and herbs.

RICE – \$4.95

Fluffy Turkish-style rice pilaf with butter.

GREEK FRIES – \$6.95

Crispy fries topped with feta cheese, oregano, and olive oil.

GRILLED VEGGIE – \$8.95

Lightly grilled seasonal vegetables with herbs.

STEAM VEGGIES – \$8.95

Steamed seasonal vegetables

KIDS MENU

CHICKEN TENDERS WITH FRIES \$12.95

Crispy chicken strips served with golden fries.

KOFTE WITH FRIES– \$12.95

Turkish inegol kofte served with fries.

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HOT BEVERAGES

TURKISH COFFEE - \$4.95

Rich and aromatic, served in a traditional small cup.

AMERICANO - \$5.95

Rich espresso softened with hot water for a smooth, bold cup with a clean finish.

TURKISH TEA - \$2.95

Strong black tea served in a tulip glass, a Turkish staple.

LATTE - \$5.95

Smooth espresso with steamed milk and a light layer of foam.

CAPPACINO - \$5.95

Rich espresso topped with equal parts steamed milk and thick, velvety foam.

COLD BEVERAGES

CAN SODA \$2.95

Refreshing canned sodas (Coke, Sprite, etc.)

SPRING WATER- sml 2.95 lg 6.95

Bottled still water.

SPARKLING WATER- \$8.95

Effervescent mineral water served chilled.

AYRAN - \$4.95

A cool, salty yogurt drink—traditional and refreshing.

GAZOZ - \$3.95

Turkish citrus-flavored soda with a nostalgic taste.

SALGAM - \$3.95

Traditional Turkish fermented turnip juice with purple carrots and spices. Bold, tangy, and refreshing.

FRESHLY SQUEEZED ORANGE JUICE - \$6.95

100% fresh-squeezed oranges — bright, sweet, and refreshing.

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ANGORA BREAKFAST MENU

Breakfast Service Friday- Saturday-Sunday
Between 9.00 am to 3.00 pm

ANGORA BREAKFAST FEAST - \$29.95

Feta Cheese, Kashar Cheese, Tomatoes,
Cucumber, Mixed Green, Black & Green
Olives, Sun-Dried Tomatoes, Cheese Roll,
Hard Boiled Egg, Nutella, Strawberry Jam,
Butter, Tahini & Grape Molasses.
Includes Unlimited Turkish Tea.

GOZLEME - \$9.95

Turkish Stuffed Cheese Flatbread

HAND-ROLLED BOREK - \$9.95

Flaky pastry filled with cheese & spinach,

SIMIT- POGACA PLATES - \$7.95

Turkish Sesame Bagel and Soft, fluffy pastry
filled with cheese

FARM FRESH PLAIN OMELETTE - \$9.95

Sunny-Side or Scrambled egg. Fried with butter

CHEESE LOVERS' OMELETTE - \$12.95

with mozzarella cheese.

SPINACH & FETA OMELETTE - \$12.95

Fluffy omelet filled with sauteed spinach and feta
cheese.

MAN A MAN (MENEMEN) - \$15.95

A traditional Turkish dish made with tomatoes,
peppers, and softly eggs.

TURKISH KAVURMA-SCRAMBLED EGG - \$16.95

Fluffy eggs mixed with slow-cooked Turkish-style beef



HOT BEVERAGES

TURKISH COFFEE - \$4.95

Rich and aromatic, served in a traditional
small cup.

AMERICANO - \$5.95

Fresh brewed filter coffee, smooth and
satisfying.

TURKISH TEA - \$2.95

Strong black tea served in a tulip glass, a
Turkish staple.

LATTE - \$5.95

Smooth espresso with steamed milk and a
light layer of foam.

CAPPACINO - \$5.95

Rich espresso topped with equal parts
steamed milk and thick, velvety foam.