

DINNER



COLD MEZE

MEZE BOARD Small: \$19.00 Large: \$26.00
Hummus, Babaganoush, Spicy Ezme, Eggplant
In Sauce, Labne.

HUMMUS *V *GF \$8
Chickpeas, Garlic, Tahini, Olive Oil.

SPICY EZME *V *N \$8
Chopped Tomatoes, Onions, Peppers, Walnuts,
Herbs, Olive Oil.

EGGPLANT IN SAUCE *V \$8
Fried Eggplant, Red Peppers, Onions, Garlic,
Homemade Tomato Sauce.

BABAGANOUSH \$8
Smoked Eggplant, Tahini, Garlic, Olive Oil.

LABNE (HAYDARI) *D*N \$8
Strained Yogurt, Dill, Walnuts, Garlic, Olive Oil.

DOLMA *V \$7
Grape leaves, seasoned rice, herbs, olive oil,
lemon.

FETA CHEESE *V *GF *D \$9
Feta Cheese, Tomatoes and Cucumbers.

SHEPHERD SALAD *V *GF \$10
Diced Tomato, Cucumbers, Onion, Parsley,
Efendi Dressing.

EFENDI GREEK SALAD *V *GF \$11
Mixed Greens, Onions, Cucumbers, Tomatoes,
Pickles, Peperoncino, Cheese, Olives, Citrus
Dressing.

PEAR & PECAN SALAD *V *GF \$12
Mixed Greens, Poached Pears, Red Onions,
Candied Pecans, Blue Cheese, Pecan
Vinaigrette.

HOT MEZE

HOT MEZE BOARD \$17
Sigara Borek, Falafel, Zucchini Pancake.
Add: Calamari \$6, Sauteed Liver \$7

SIGARA BOREK *D \$9
Pastry, Cheese, Parsley.

FALAFEL *GF *V \$8
Fried Chickpeas, Garlic, Parsley, Cilantro.

ZUCCHINI PANCAKE *GF *D \$10
Zucchini, Feta, Dill, Flour, Eggs, Yogurt.

TURKISH EMPANADAS \$10
Ground Beef, Caramelized Onions, Parsley with
Authentic Samos Island Sauce.

GRILLED CAULIFLOWER *V *GF \$12
Grilled Cauliflower with Chef's Special Sauce,
topped with Walnuts.

FRIED CALAMARI *S \$12
Baby Calamari, Flour, Efendi Sauce.

BIG BANG SHRIMP *S \$17
Sesame Ginger Cucumber Salad, Heirloom
Tomatoes, Red Onions, Roasted Peanuts.

LAMB CHOPS \$23
Three Lamb Chops, Grilled Tomatoes and
Peppers, Taziki.

SAUTEED LIVER CUBES \$15
Liver Cubes, Bell Pepper, Onions, Paprika.

LENTIL SOUP *GF *V \$6
Boiled Red Lentil, Turkish Spices.



KEBABS

ADANA KEBAB \$24
Seasoned Ground Lamb, Bell Pepper, White Rice, Red Cabbage, Grilled Tomato and Pepper.

DONER KEBAB (GYRO) \$21
Hand Carved Lamb And Beef, White Rice, Red Cabbage, Grilled Tomato and Pepper.

LAMB SHISH KEBAB \$29
Lamb Tenderloin Cubes, White Rice, Red Cabbage, Grilled Tomato and Pepper.

LAMB CHOPS \$33
Lamb Chops, White Rice, Red Cabbage, Grilled Tomato and Pepper.

RIBEYE SHISH KEBAB \$31
Ribeye Steak Cubes, White Rice, Red Cabbage, Grilled Tomato and Pepper.

GRILLED KOFTE \$21
Ground Beef Patties, White Rice, Red Cabbage, Grilled Tomato and Pepper.

ISKENDER KEBAB \$22
Gyro, Diced Pita, Yogurt, Tomato Sauce.

BEYTI \$21
(Lamb, Beef or Chicken)
Grounded Meat, Onion, Tomatoes, Red Peppers, Lavash Bread, Tomato Sauce, White Rice.

MIXED GRILL KEBAB \$40
Half Portions Of Chicken, Kofte, Lamb Adana, Lamb Shish , White Rice, Red Cabbage, Grilled Tomato and Pepper.

CHEF TRAY \$170
4 Orders Of Mixed Grill Served On Tray,Pre Order Chef Tray On Weekend. (Fri-Sat)

LAMB SAUTEE \$23
Lamb Cubes, Tomatoes, Onions, Garlic, Red & Green Bell Peppers, White Rice.
Select Mild, Medium, Hot.

SIGNATURE BURGER \$18
Double Wagyu Patties, Sesame Brioche Bun, House Ketchup, Caramelized Onions, Doux South

CHICKEN WORLD

CHICKEN SHISH \$21
Chicken breast cubes, white rice, red cabbage, Grilled Tomato and Pepper.

CHICKEN ADANA \$20
Seasoned ground chicken, bell pepper, white rice,red cabbage, Grilled Tomato and Pepper.

CHICKEN SAUTEE \$20
Chicken cubes, tomatoes, onions, garlic, red & green bell peppers, white rice.
Select Mild, Medium, Hot.

CHICKEN ALFREDO *D \$19
Pasta, Chicken, Heavy Cream, Mushroom.

EFENDI SAUCY CHICKEN
Chicken Cubes, Fries, Salad.
Your Choice of Sauce:

- **CURRY \$17**
- **BBQ \$17**
- **CREAMY MUSHROOM \$17**
- **SPICY \$17**

SEA FOOD

WHOLE FISH \$30
Bronzini, mix salad.

GRILLED SHRIMP \$26
Jumbo shrimp, garlic sauce, white rice, mix salad.

ATLANTIC SALMON \$28
Fillet salmon, white rice, mix salad.

SEAFOOD FETTUCCINE *D*S\$21
Pasta, Mussels, Calamari, Shrimp, Heavy Cream, Parmesan.

KIDS

MOZZARELLA STICKS \$10
Fried Mozzarella Sticks, French Fries or Rice.

CHICKEN FINGERS \$10
Fried Chicken Tender, White Rice Or French Fries.

KIDS CHICKEN \$10
Chicken Breast Cubes, White Rice Or French Fries.

KIDS KOFTE \$10
Ground Beef Petties, White Rice or French Fries.

FROM THE OVEN

LAHMACUN \$19
Two pieces thin crust dough, ground beef & lamb, garden vegetables.

CHEESE PIDE \$17
Flat bread, feta cheese, mozzarella cheese.

SUCUKLU PIDE \$19
Flat bread, feta cheese, mozzarella cheese, Turkish Sausage.

GYRO PIDE \$18
Flat bread, mozzarella, gyro meat.

CHICKEN PIDE \$18
Flat bread, mozzarella cheese, tomatoes, mushrooms, chicken.

KAVURMALI PIDE \$22
Flat bread, Ribeye Cubes, mozzarella Cheese.

VEGETARIAN FOOD

FALAFEL DINNER \$18
Fried chickpeas, garlic, parsley, cilantro, white rice, red cabbage, Grilled Tomato and Pepper.

GRILLED VEGGIES \$17
Eggplants, onions, tomatoes, peppers, mushrooms, zucchinis, squash, herb sauce, balsamic.

FETTUCCINE PESTO *D \$17
Pasta, Fettuccine, Pistachio, Parmesan.

DESSERT

KUNEFE \$12
Shredded phyllo dough, Turkish cheese.

CARROT CAKE \$12
Orange Cream Cheese Icing.
BAKLAVA \$9
Sheets of phyllo dough, pistachios.

KAZANDIBI \$8
Homemade milk custard.

RICE PUDDINGS \$8
Rice, milk, and sugar

CHOCOLATE CAKE \$8
Layers of chocolate.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server before ordering.
*A 18% Service charge will be added to the bill for groups of 5 or more guests.
*S: Shellfish, *N: Nuts, *GF: Gluten Free, *V: Vegetarian, *D: Dairy, *SS: Sesame



REDS

	Glass	Bottle
Pinot Noir: Elouan 2020, Oregon	\$12.00	\$45.00
Pinot Noir: Meiomi 2021, Santa Barbara	\$15.00	\$55.00
Merlot: FireStone 2022, California	\$11.00	\$40.00
Cabernet Sauvignon: Roth Estate 2021, Alexander Valley	\$11.00	\$40.00
Cabernet Sauvignon: Rodney Strong 2021, Sonoma County	\$14.00	\$55.00
Malbec: Septima 2020, Mendoza	\$10.00	\$38.00
Cabernet Sauvignon: Justin 2020, Paso Robles		\$75.00
Cabernet Sauvignon: Wagner Family “Quilt” 2019, Napa Valley		\$80.00
Red Blend: One Flock 2019, California		\$50.00
Red Blend: Prisoner 2019, Napa Valley		\$90.00
Pinot Noir: Belle Glos “Clark & Telepone” 2020, Santa Barbara		\$90.00
Merlot: Duckhorn 2019, Napa Valley		\$95.00
Cabernet Sauvignon: Dariush Caravan 2020, Napa Valley		\$95.00
Cabernet Sauvignon: Austin Hope 2022, Paso Robles		\$100.00
Cabernet Sauvignon: Stag’s Leap “Artemis” 2020, Napa Valley		\$110.00
Cabernet Sauvignon: Chappellet Signature 2015, Napa Valley		\$150.00
Chateauneuf-du-Pape: Le Clos Du Caillou 2013, France		\$220.00

TURKISH REDS

Kavaklidere: Yakut 2022, Eastern Anatolia	\$10.00	\$38.00
Red Blend: Villa Doluca NV, Anatolia	\$10.00	\$38.00

SPARKLING

	Glass	Bottle
Prosecco: Santa Marina 2023, Italy	10.00	\$35.00
Prosecco: Lamarca NW, Italy	12.00	\$45.00
Korbel: Burut NV, Sonoma County		\$70.00
Champagne: Veuve Clicquot NV, France		\$100.00
Rose: Veuve Clicquot NV, France		\$120.00
Champagne: Louis Roederer, France		\$120.00
Champagne: Ruinart NV, France		\$150.00

WHITES

Moscato: Canyon Road 2020, California	\$10.00	\$38.00
Riesling: Willamette Valley 2021, Oregon	\$10.00	\$38.00
Pinot Grigio: Hayes Range 2021, California	\$10.00	\$38.00
Chardonnay: Wente 2021, Central Coast	\$10.00	\$38.00
Chardonnay: Raeburn 2022, Sonoma County	\$13.00	\$50.00
Sauvignon Blanc: White Heaven 2021, New Zealand	\$12.00	\$45.00
Sauvignon Blanc: Cloudy Bay 2021, New Zealand		\$60.00
Chardonnay: Growth 2016, Napa Valley		\$100.00
Cote des Rose: Gerard Bertrand 2020, France	\$16.00	\$60.00
Rose: Fleurs de Prairie 2022, France	\$13.00	\$50.00

Rose

TURKISH WHITES

Klasik: Villa Doluca, Turkey	\$10.00	\$35.00
White Blend: Cankaya 2022, Central Anatolia	\$10.00	\$35.00
White Blend: Umurbey 2020, Tekirdag		\$45.00

SIGNATURE COKTAILS

Istanbrew Martini Commodore Vodka, Turkish Coffee, Baileys	\$13.00
Blueberry Mule Smirnoff Blueberry, Lime, Ginger Beer	\$12.00
LionKing Yeni Raki, Prosecco, Pama Liq, Lemon & Lime	\$13.00
Pomegranate Martini Grey Goose, Pama Liqueur, Triple Sec, Lime	\$13.00
Cool Cucumber Hendricks, Cucumber, Mint, ime, Tonic Water	\$12.00
Mediterranean Punch RumHaven, McCormick Rum, Blue Curacao, Orange & Pineapple	\$12.00
Jack Sparrow Captain Morgan, Orange Juice, Peach Schnapps, Grenadine	\$12.00
Smoky Nights Mezcal, JW Black Label, Malbec, ime & Lemon Juice	\$14.00
Turkish Delight Evan Williams, Lemon, Cranberry Sauce, Soda Water	\$12.00
Old Efendi Fashion 1792 Small Batch. Angostura Bitters, Lemon & Orange	\$13.00

BEERS

Efes Pilsner	\$8.00
Corona	\$7.00
Miller Lite	\$7.00
Tropicalia	\$7.00
Heineken	\$7.00
Stella Artois	\$7.00
Michelob Ultra	\$7.00
Coor’s Light	\$7.00

Café Efendi

AL-FAKHER

MINT	DOUBLEAPPLE
ORANGE	GRAPE
BLUEBERRY	VANILLA
WATERMELON	BANANA
STRAWBERRY	GUM
PEACH	GUAVA
LEMON	KIWI
MANGO	ICE CREAM
PINEAPPLE	

SERBETLI

ISTANBUL NIGHT
ICE LEMON MINT

FUMARI

WHITE GUMMI BEAR
ISLAND PAPAYA
SPICED CHAI

STARBUZZ

BLUEMIST
MIGHTY FREEZE
QUEEN OF SEX
SEX ON THE BEACH
CODE 69
GREEN SAVIOR

ADALYA

PREMIUM TOBACCO

\$5/Extra

- Love 66
- Baku Nights
- Delon (Double Melon)
- Lady Killer
- Mint

\$35/ea.

- 1 Hookah For 2 People
- Soft Drinks Base Extra \$10
- Additional Smoker \$10
- Refills \$15
- Must Be 21 Or Older To Smoke Hookah

CAFÉ EFENDI MIXED

BLUEBERRY, KIWI, MINT
ICE LEMON MINT, PEACH
ICE CREAM, ORANGE, VANILLA
BAKU NIGHTS, LADY KILLER

EFENDI SPECIALS BASE

BLUEBERRY MUFFIN Milk Base	\$50
WATERMINT Watermelon Puree, Mint base	\$50
BANANA MILKSHAKE Banana Puree, Banana Liq Base	\$50
REDBULL MINT Redbull base	\$50



Whiskey

Jack Daniels	\$10
Jack Daniels Apple	\$10
Gentlemen Jack	\$12
Crown Royal	\$10
Crown Royal Apple	\$10
Jameson	\$11
Fireball	\$8

Rye Whiskey

Bulleit Rye	\$11
Woodford Reserve Rye	\$13
Angel's Envy Rye	\$25
Whistle Pig 10 yr	\$14
Whistle Pig Farmstock	\$18
Whistle Pig 12 yr	\$35
Wild Turkey 101	\$10

Japanese Whiskey

Toki	\$13
Hibiki Harmony	\$18
Tenjaku	\$12
Yamazaki 12 yr	\$30

Vodka

Taaka House Vodka	\$9
Tito's	\$12
Chopin	\$12
Grey Goose	\$12
Absolute	\$10
Absolute Ruby	\$10
Ketel One	\$12
Stolichnaya	\$10
Russian Standard	\$10
Smirnoff Blueberry	\$10
Smirnoff Vanilla	\$10

Gin

Commodore	\$8
Hendricks	\$11
Tanqueray	\$10
Bombay Sapphire	\$11
Roku Japanese Gin	\$10

Blended Scotch

Johnny Walker Red	\$11
Johnny Walker Black	\$13
Johnny Walker Blue	\$45
Dewars White Label	\$11

Single Malt Scotch

Oban 14 yr	\$15
Auchentoshan 12 yr	\$11
Glenfiddich 12 yr	\$11
Glenfiddich 14 yr	\$14
Glenfiddich 15 yr	\$18
Lagavulin 16 yr	\$18
Macallan 12 yr	\$14
Macallan 15 yr	\$25
Glenlivet 12 yr	\$12
Glenlivet 14 yr	\$14
Glenlivet 18 yr	\$25
Glenmorangie 10 yr	\$11

Tequila

Frida Blanco	\$10
Patron Silver	\$11
Don Julio Blanco	\$12
Don Julio Reposado	\$14
Don Julio Anejo	\$18
1942 Don Julio	\$45
Primavera 1942	\$40
Casamigos Blanco	\$12
Casamigos Reposado	\$14
Casamigos Anejo	\$18
Clase Azul Blanco	\$25
Clase Azul Reposado	\$45
Clase Azul Anejo	\$65
818 Reposado	\$13
Montelobos Mezcal	\$11

Rum

Bacardi	\$9
Captain Morgan	\$10
Rum Haven	\$9
Malibu	\$9
Bacardi Citrus	\$9

Bourbon

Pappy Van 12yr	\$85
Eagle Rare 10yr	\$12
Evan Williams	\$10
Basil Hayden	\$12
Maker's Mark	\$10
Jim Beam	\$10
Bulleit	\$10
Knob Creek	\$11
Fistful	\$10
Larceny	\$11
1792 Small Batch	\$12
Jefferson Reserve	\$13
Bib & Tucker	\$11
Angels Envy	\$13
Woodford Reserve	\$13
Wellers 7 yr	\$13
Wellers 107	\$15
Weller 12 yr	\$25
Blanton's	\$25

Cognac

Hennessy VS	\$11
Hennessy XO	\$40
Remy Martin 1738	\$12
Remy Martin VS	\$12
Grand Marnier	\$11
Grand Marnier -100-	\$45
Grand Marnier 1880	\$45
D'usse	\$13
Martel	\$11

Liqueurs

Yeni Raki	\$10
Tekirdag	\$13
Tekirdag Gold	\$15
Beylerbeyi Gobek	\$15
Sambuca	\$9
Ameratto	\$9
Frangelico	\$10
Baileys	\$9
Kahlua	\$9
Jagermeister	\$9