

SARAY



APPETIZERS

COLD MEZZES

EZME

10

fresh & zesty : tomatoes, onions, garlic, and parsley, finely chopped with precision using the traditional Turkish cleaver (zirh)

CACIK

10

light & aromatic : plain yogurt, fresh cucumber, garlic, and mint

TARATOR

10

creamy & crunchy : grated carrots, yogurt, mayonnaise, olive oil, walnuts, and sweet peppers

BABA GHANOUJ

10

creamy & flavorful : eggplant purée, plain yogurt, garlic, butter, and mild spices

HOUMOUS

10

smooth & velvety : chickpea purée, sesame cream (tahini), garlic, lemon, olive oil, and spices

PANCAR

10

rosy & fragrant : beets, yogurt and fresh garlic

WARM MEZZES

SIGARA BOREGI (4)

10

crispy & golden : hand-rolled filo pastry cigars, filled with cheese and lightly fried

ICLI KOFTE (2)

10

crispy & tender : handmade semolina and bulgur dumplings, stuffed with ground beef

HOMEMADE POTATOES

6

golden & soft : house-made potato wedges

ISKENDER FRIES

7

savory & velvety : golden fries drizzled with house-made Iskender sauce (spiced tomatoes) and finished with cheese

LENTIL SOUP

8

velvety & comforting : traditional Turkish soup made with red lentils

KELLE PACA SOUP

14

intense & spiced : traditional Turkish soup made from slowly simmered lamb's head, delicately infused with garlic and chili

TREASURES OF MEZZES

shared Tasting of Turkish Specialties : a discovery of our signature essentials — ezme, cacik, tarator, baba ghanouj, hummus, pancar, sigara böreği, and içli köfte

DESIGNED FOR 4 — \$65 / DESIGNED FOR 2 — \$40

WOOD-CHARCOAL GRILLED DELICACIES



SLOW-COOKED OVER PREMIUM WOOD CHARCOAL & CAREFULLY SELECTED HALAL MEAT

ACCOMPANIED BY GOLDEN HOUSE POTATOES, TRADITIONAL TURKISH BULGUR & TURKISH SALAD

QUANTITY OF SKEWERS : 1 / 2



ADANA

finely seasoned ground beef skewer

28 / 36

LAMB PIRZOLA

lamb chops (4)

42

CHICKEN ADANA

skewer of ground chicken, delicately spiced with herbs

27 / 35

CHICKEN PIRZOLA

chicken thighs (2)

32

KANAT

skewer of marinated chicken wings (8), charred on the outside & tender on the inside

28 / 36

IZGARA KÖFTE

seasoned ground beef meatballs (4)

28

CHICKEN SKEWER

chicken skewer marinated in mild spices

28 / 36

LAMB LEG

slice of lamb leg

37

BEEF KUSBASI

skewer of marinated beef cubes

31 / 39

RIBEYE STEAK

marbled cut of beef taken from between the ribs

45

LAMB KUSBASI

skewer of marinated lamb cubes

33 / 41

STRIPLOIN STEAK

striploin steak, a prime cut from the beef's back

39

Turkish salad : tomatoes, cucumbers, lettuce, and red cabbage, dressed with olive oil, lemon & pomegranate molasses

Fattoush salad : tomatoes, cucumbers, lettuce, red cabbage, onions, and crispy bread pieces, dressed with olive oil, lemon & pomegranate molasses

Substitutions limited to the following options :
turkish bulgur may be replaced with rice, house potatoes with fries, and turkish salad with fattoush salad



WOOD-CHARCOAL GRILLED DELICACIES

SLOW-COOKED OVER PREMIUM WOOD CHARCOAL & CAREFULLY SELECTED HALAL MEAT

FIXED RECIPES — THESE DISHES CANNOT BE CUSTOMIZED

TO SHARE

BEYTI SARMA

30

seasoned ground beef skewer, wrapped in house-made lavash bread grilled over charcoal, then sliced and laid over a bed of garlic yogurt, topped with our signature house-made iskender sauce (tomato), and served with fragrant bulgur and a fresh ezme salad

ALI NAZIK

eggplant purée blended with plain yogurt and fresh garlic, served cold with artisanal house bread, accompanied by your choice of meat :

LAMB 30

GROUND BEEF 26

BEEF 28

SULTAN DESIGNED FOR 2

80

(1) adana (skewer of seasoned ground beef), (8) chicken wings, (1) beef kuşbaşı (skewer of marinated beef cubes), (1) chicken skewer — all served with our famous golden house potatoes, white rice, fragrant turkish bulgur, house salads & our signature house-made sauce

OTTOMAN DESIGNED FOR 4

155

(4) lamb pizola (lamb chops), (1) beef kuşbaşı (skewer of marinated beef cubes), (8) chicken wings, (1) lamb kuşbaşı (skewer of marinated lamb cubes), (1) adana (skewer of seasoned ground beef), (1) chicken adana (skewer of ground chicken with herbs), (1) chicken skewer, (4) izgara köfte (spiced ground beef meatballs) — all served with golden house potatoes, white rice, fragrant turkish bulgur, fresh house salads & our signature house-made sauce

TEPSI KEBABI

traditional sharing dish: seasoned ground meat, slow-cooked in a stone oven. served as is, with rice, bulgur, house salads & artisanal bread

for 2 guests — 49\$

for 4 guests — 88\$

This dish is not a mixed grill like the Sultan or Ottoman; it is made entirely with ground meat. No returns or exchanges.

SIGNATURE TURKISH SPECIALTIES

TURKISH SAUTÉS

SAÇ TAVA (MEAT) 30

pieces of meat sautéed over high heat with tomatoes, peppers, onions, garlic & turkish spices, cooked in a traditional cast-iron turkish pan, served with rice & artisanal house bread

SAÇ TAVA (CHICKEN) 28

pieces of chicken sautéed over high heat with tomatoes, peppers, onions, garlic & turkish spices, cooked in a traditional cast-iron turkish pan, served with rice & artisanal house bread

(these dishes cannot be customized)

TURKISH STEWS

GÜVEÇ (MEAT) 30

traditional turkish stew, slow-cooked in a stone oven inside a clay pot, made with beef, eggplants, mushrooms, onions, peppers, garlic, tomatoes & potatoes, gratinéed with cheese, served with rice & artisanal house bread

GÜVEÇ (CHICKEN) 28

authentic turkish stew, slow-cooked in a clay pot inside a stone oven — a rich blend of chicken, mushrooms, onions, peppers, garlic, tomatoes & potatoes, finished with cheese gratin, served with rice & artisanal bread

(these dishes are available in limited quantities & cannot be customized)

TURKISH PIDES

LAHMACUN 19

thin golden-baked dough, topped with a delicately seasoned blend of minced meat & fresh vegetables

CHEESE 19

fresh mozzarella cheese

PASTIRMA 22

cheese & pastirma (air-dried beef)

EGGS 21

eggs & cheese

EGGS & SOUDJOUK 22

eggs, soudjouk (dry-cured beef sausage) & cheese

LAMB 23

lamb, peppers, tomatoes & cheese

GROUND BEEF 21

ground beef & cheese

SPINACH 22

spinach, onions, feta, parsley & cheese

CHICKEN 22

chicken, peppers, onions, tomatoes & cheese

VEGETARIAN 20

onions, peppers, tomatoes, olives & cheese

CHEF'S CHOICE 21

entirely at the chef's discretion

PIZZAS & PASTAS

PIZZAS

SIZE : 8" 10" 12" 14"
↓ ↓ ↓ ↓

MARGHERITA 14 19 24 29
tomato sauce, mozzarella, fresh basil & olive oil

SARAY 15 20 25 30
tomato sauce, mushrooms, mozzarella, onions,
chicken & tomatoes

VEGETARIAN 15 20 25 30
tomato sauce, mushrooms, mozzarella, green
peppers, onions, green olives & tomatoes

ALL DRESSED 15 20 25 30
tomato sauce, salami, mushrooms, mozzarella &
green peppers

ACILI (HOT) 15 20 25 30
spicy tomato sauce, mozzarella, onions, black
olives, tomatoes, hot peppers & chicken

SALAMI & BACON (BEEF) 16 21 26 31
tomato sauce, salami, mozzarella & beef bacon

CAPPADOCE 16 21 26 31
tomato sauce, mushrooms, mozzarella, soudjouk
& beef bacon

PASTAS

MANTI 28
TURKISH RAVIOLI

traditional turkish manti — tiny hand-shaped
ravioli filled with seasoned meat, served gently
warm with garlic yogurt and finished with melted
butter sauce

FETTUCINE 19
BOLOGNESE
long pasta coated with our house-made meat
sauce

FETTUCINE 19
VEGETARIAN
long pasta coated with our house-made tomato
sauce, topped with sautéed vegetables:
mushrooms, onions & peppers

SPAGHETTI 19
BOLOGNESE
fine pasta coated with our house-made meat
sauce

SPAGHETTI 19
VEGETARIAN
fine pasta coated with our house-made tomato
sauce, topped with sautéed vegetables:
mushrooms, onions & peppers

BURGERS & SANDWICHES & SALADS

HAMBURGERS

SERVED WITH FRIES

BEEF BURGER 17
house-ground beef, brioche bun, cheese, tomatoes, onions, mayonnaise, ketchup, lettuce & pickles

CHICKEN BURGER 16
crispy fried chicken, brioche bun, cheese, tomatoes, onions, mayonnaise, ketchup, lettuce & pickles

BURGER DUO 19
house-ground beef & crispy fried chicken, brioche bun, melted cheese, tomatoes, onions, mayonnaise, ketchup, lettuce & pickles

SALADS

TURKISH SALAD 12
tomatoes, cucumbers, lettuce, and red cabbage, dressed with olive oil, lemon & pomegranate molasses

FATTOUSH SALAD 15
tomatoes, cucumbers, lettuce, red cabbage, onions, and crispy bread pieces, dressed with olive oil, lemon & pomegranate molasses

TURKISH SANDWICHES

SERVED WITH FRIES

DURUM ADANA (BESTSELLER) 17
ground beef, tomatoes, onions, and parsley

DURUM CHICKEN ADANA 17
ground chicken, tomatoes, onions, and parsley

DURUM CHICKEN SKEWER 17
marinated chicken, tomatoes, onions, and parsley

DURUM BEEF 18
marinated beef, tomatoes, onions, and parsley

DURUM LAMB 19
marinated lamb, tomatoes, onions, and parsley

(Served by default in our homemade artisanal Turkish bread, which is thicker and more generous)

Upon request, it can be prepared with our lavash bread, which is thin and soft, similar to a tortilla or wrap bread)

We warmly welcome you and strive to make your experience as pleasant as possible.

Please note that all prices are in Canadian dollars, taxes not included, and are subject to change without notice.

Certain dishes may be modified, substituted, or temporarily unavailable depending on supply and kitchen availability. Photos and descriptions are provided for reference only: the final dish may differ slightly.

If you have allergies or dietary restrictions, please inquire and clearly inform us before ordering — while we take every necessary precaution, we cannot guarantee the complete absence of allergens. We disclaim all liability in the event of allergic reactions.

For everyone's safety, please remain seated, keep aisles clear, and always supervise children: our servers circulate with hot drinks, hot plates, and sharp objects. Running inside the restaurant is strictly prohibited to ensure the safety of all. Management assumes no responsibility for accidents, injuries, loss, damage, or incidents occurring on the premises or nearby.

Finally, no exchange or refund will be possible once a dish has been served, particularly for subjective reasons.

Reading our rules, service policies, and Terms & Conditions, available on our website, is mandatory prior to any visit or order.

www.sarayrestaurants.ca

Thank you for your understanding and cooperation.

