



Taci's Beyti

Turkish Restaurant

BANQUET MENU DE LUXE

1953-55 Coney Island Avenue
Brooklyn, New York 11223
(718) 627-5750 (51)

COLD APPETIZERS

HUMMUS

Mashed chickpeas blended with fresh garlic, sesame paste and herbs

STUFFED GRAPE LEAVES

Grape leaves stuffed with chef's special blend of rice, herbs and spices

EGGPLANT SPREAD

Pureed eggplant flavored with garlic, herbs and parsley

PAN-FRIED EGGPLANT

Served cold with yogurt in garlic sauce

TARATOR

A very special mixture of tahini, yogurt, sour cream, fresh garlic and parsley

PASTRAMI

Air-dried beef, which has been highly flavored w/cumin, garlic & paprika

MUSHROOM SALAD

Cornishon pickles and mushrooms sauteed with oil, cilantro, green and red peppers

HOT APPETIZERS

PAN-FRIED CALF'S LIVER CUBES

Cubes of calf's liver fried in vegetable oil w/onion, lemon & spices

SIGARA BOREGI

Feta Cheese, parsley, dill and herbs wrapped up in homemade Turkish fillo (five rolls)

SPINACH PIE

Thin-layered dough filled with a blend of fresh spinach, feta cheese and parsley (five triangles)

FINDIK LAHMACUN

A traditional dish of very thin layers of dough topped with a blend of ground lamb, tomatoes, parsley and onions, garlic, cumin, black and red pepper

SIDE ORDERS

FRENCH FRIES

SALADS

SHEPHERD SALAD w/cheese on the side

Chunks of tomatoes, cucumbers, onions, green peppers dressed with olive oil and lemon juice topped with parsley and black olives

EZME

Shredded tomatoes, cucumbers, onions, (optional hot peppers) in garlic and lemon dressing topped with parsley and olives

ENTREES

SHRIMP SAUTEE

Shrimps sauteed with tomatoes and mushrooms topped with kasseri cheese and specially prepared in a casserole

GRILLED TROUT

Whole trout charbroiled on the grill, topped with a dressing of lemon and garlic and served with a green salad

MIXED GRILL

Mixed grill assortment of shish kebab, gyro, chicken, baby lamb chops and adana kebab grilled to taste and served with tomatoes and green pepper

DESSERTS

BAKLAVA

Layers of very thin fillo dough layered with walnuts and pistachios then baked until golden and served with honey syrup

BURMA

Rolled fillo dough stuffed with walnuts and pistachios and served with honey syrup

KADAYIF

Shredded dough layered with walnuts and pistachios and served with honey syrup

KAZANDIBI

Pan-fried milk pudding served with a touch of cinnamon

KUNEFE

Shredded dough layered with sweet kunefe cheese, baked to a golden color and served with honey syrup and pistachio topping.

PLATE OF FRUITS

A variety of seasonal fruits

BEVERAGES

TURKISH COFFEE • AMERICAN COFFEE

SANKA TEA • HERBAL TEA

PITCHER of COKE, SPRITE, SELTZER and ICED TEA

\$53.75 a person

Tax and tip are NOT included