## Breakfast (TILL 5 PM)





24.95

A variety of premium cheeses, beef salami, olives, honey, jam, clotted cream, choice of cheese omelet or a boiled egg. Served with a pot of tea or brewed coffee. Add toppings to omelet....\$2 ea.

CLASSIC WAFFLE

Served with a scoop of ice cream, fresh fruit & syrup, decorated with powdered sugar and chocolate syrup

PLAIN PANCAKE
Served with a scoop of ice cream, fresh fruit & syrup, decorated with powdered sugar

BLUEBERRY PANCAKE
Served with a scoop of ice cream, fresh fruit & syrup, decorated with powdered sugar

CHOCOLATE PANCAKE
Served with a scoop of ice cream, fresh fruit & syrup, decorated with powdered sugar

OATMEAL 11

With milk, dried fruits, walnuts and brown sugar

CINNAMON OATMEAL
With milk, raisins, dried fruits and syrup



### Omelets (TILL 5 PM)

SAUSAGE OMELET 14 SOUJOUK OMELET 14.50 SPINACH AND FETA CHEESE OMELET 14 OLIVES & MOZZARELLA CHEESE OMELET 13 13.50 VEGETABLE OMELET Tomato, peppers, onions and mushrooms 13 FETA CHEESE OMELET MOZZARELLA CHEESE OMELET 13 **SCRAMBLED EGGS** 12.50

SCRAMBLED EGGS 12.50

SUNNY SIDE EGGS 12.50

TURKISH SCRAMBLED EGGS / MENEMEN
Tomatoes and peppers
16

Add: Cheese 1.00 / Soujouk 3.00 / Sausage 2.5 / Topping .50 ea All omelets are made with 3 eggs and 100% butter / All omelets are served with homemade potatoes, except Menemen



## Poached Eggs

EGGS BENEDICT CLASSIC SMOKED SALMON	15.95
EGGS BENEDICT CLASSIC SALAMI	15.95
EGGS BENEDICT AVOCADO	15.95

EGGS FLORENTINE
15
Fresh spinach topped with Hollandaise sauce and served with house salad and home made potatoes

All eggs Benedict are made with English muffin and served with house salad and home made potatoes \*Can be substituted with whole wheat English muffin

#### WE CHARGE CORK FEE

	All Day Breakfast	
	CREPES Filled with banana, strawberry and Nutella, decorated with powdered sugar and chocolate syrup	14.95
	FRENCH TOAST Served with fresh fruits, syrup, decorated with powdered sugar	14.95
	FETA CHEESE PLATTER	12
	MIXED CHEESE PLATTER A variety of premium cheese	15
	<b>Toast</b>	
C	YENGEN TOAST Soujouk, mozzarella cheese, Russian salad, pickles and ketchup	14.50
	MIXED TOAST With mozzarella cheese and soujouk	13.50
TE LEE	CHEESE TOAST	12.50
	Stuffed Oven Baked Potato  OVEN BAKED POTATO  Filled with Russian salad, mozzarella cheese, butter, black and green olives, peas, corn and pickles	12
	Mayo and ketchup added for perfection  OVEN BAKED POTATO WITH SHEPHERD'S SALAD  Filled with mozzarella cheese, butter, tomatoes, onions, peppers, dressing  ADD: cheese 1.5 / sausage 2.5	12
	Wraps	
	ADANA WRAP Hand chopped lamb seasoned with red bell peppers, seasonings	16.50
	LAMB DONER WRAP (GYRO)-(FRIDAY TO SUNDAY) Tomato, lettuce and chef's special sauce	15.95
	GRILLED CHICKEN WRAP  Grilled marinated chicken rolled up in a lavash bread with tomatoes and lettuce	15.95
	CHICKEN ADANA WRAP  Hand chopped chicken mixed with red bell peppers and seasonings  Grilled on a skewer, rolled up in a lavash bread with tomatoes and lettuce	15.95
	CHICKEN DONER WRAP (GYRO)-(MONDAY TO THURSDAY) Rolled up in a lavash bread with tomatoes and lettuce and chef's special sauce	14.95
	CHICKEN CAESAR WRAP Grilled marinated chicken rolled up in a lavash bread with lettuce and classic Caesar dressing	15.95
	OPERA SPECIAL WRAP  Grilled marinated chicken rolled up in a lavash bread with roasted bell pepper, hummus, tomatoes & lettuce	16.50
	FALAFEL WRAP Falafel balls rolled up in a layash bread with hummus, tahini sauce, tomatoes and lettuce	14

Falafel balls rolled up in a lavash bread with hummus, tahini sauce, tomatoes and lettuce

All wraps are served with French fries. Substitute Rice 2 Mashed Potatoes 2 Steamed Veggies 3

There will be %3 card fee when you pay by credit/debit card.

WE CHARGE CORK FEE
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# Gozleme Traditional Turkish flatbread pastry with a choice of fillings



POTATO GOZLEME	11
GROUND MEAT GOZLEME	11.50
CHEESE GOZLEME	11
SPINACH AND CHEESE GOZLEME	11



### Soups

LENTIL	8.5
CHICKEN VEGETABLE SOUP	8.5



### **Cold Appetizers**

EGGPLANT TOMATO SAUCE Cubes of fried eggplant mixed with fresh tomato, peppers, onions and garlic	9.50
HUMMUS Mashed chickpeas blended with tahini, olive oil, lemon juice and garlic	9.50
YOGURT DIP Yogurt mixed with fresh dill, mint, garlic and seasoned with olive oil	9.50
SMOKED EGGPLANT SALAD Smoked eggplant mixed with roasted bell pepper, tomato, parsley, garlic and olive oil	9.50
BABAGANOUSH Smoked eggplant mixed with tahini, yogurt, garlic and olive oil	9.50
SPICY MASHED VEGETABLES Finely chopped tomatoes, peppers and onions mixed with garlic, hot spices, olive oil and lemon juice	9.50
SPINACH TARATOR Yogurt mixed with fresh spinach, garlic and olive oil	9.50
SMOKED SALMON PLATTER	14

sm. 20 lg. 24



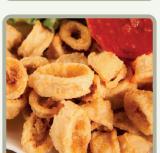
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MIXED MEZE PLATE

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### **Hot Appetizers**





BUFFALO CHICKEN WINGS Served with blue cheese dressing and celery (spicy)	16
CHICKEN FINGERS Served with French fries and honey mustard dressing	14
FRIED CALF'S LIVER Served with seasoned onions	17
FRIED CALAMARI Served with marinara sauce	17
MOZZARELLA STICKS Served with marinara sauce	12
CIGAR ROLLS Cigar shaped pastry stuffed with cheese and parsley	12
STEAMED MUSSELS Your choice of red or white wine sauce	18
FALAFEL PLATE Ball shaped mashed chickpeas mixed with parsley & seasonings, deep fried	12
Served with hummus & tahini sauce FRENCH FRIES	7

### Salads



QUINOA SALAD
Red quinoa, lettuce, arugula, radish, strawberry, orange, cherry tomatoes, green apple, olive oil & lemon juice

SHEPHERD'S SALAD
sm. 14.95
Chopped tomatoes, cucumbers, peppers, onions, dill, parsley tossed in a lemon and olive oil vinaigrette

FRESH MOZZARELLA SALAD
Arugula, radish and fresh tomatoes with basil sauce and herb vinegar

TUNA SALAD
Chopped Tuna, arugula, lettuce, onion, corn and dill tossed with ranch dressing

MIXED GREEN SALAD

Mixed greens, cherry tomatoes, cucumbers and onions tossed with balsamic dressing

CHICKEN CAESAR SALAD
Lettuce, croutons, Parmesan cheese tossed with Caesar dressing

GOAT CHEESE SALAD
Arugula, cherry tomatoes, cucumber, walnut, cranberry tossed with balsamic dressing

MEDITERRANEAN SEASONAL SALAD
Lettuce, tomatoes, red cabbage, carrots, radish, corn, olives and cubed feta cheese tossed with lemon and olive oil dressing

OPERA SALAD

Mixed greens, lettuce, carrots, grapes, apple slices, corn and cubed feta cheese, tossed with balsamic dressing and topped with walnuts

ARUGULA SALAD 14.95

Arugula, cucumber, cherry tomatoes, onions tossed with balsamic vinegar dressing

**Add:** Chicken 4.5 Goat Cheese 6 Feta cheese 3 Grilled shrimp 6 Grilled salmon 8 Extra dressing 1



14





SEAFOOD LINGUINI Salmon, calamari, shrimp and mussels, cream.Choice of red or white wine sauce	27
PENNE ALLA VODKA Marinara sauce and vodka, cream	22
SPAGHETTI NAPOLITAN Spaghetti in marinara sauce, cream	2]
PENNE SHRIMP BROCCOLI Choice of red or white wine sauce, cream	24
CHICKEN ALFREDO	23



### All pastas are decorated with parmesan cheese

Linguini pasta in a classic creamy Alfredo sauce and mushrooms



### **Meat Dishes**

LAMB SHANK Slowly shimmered tender lamb shank served with mashed potato	27
BEEF SHISH Grilled marinated beef served with house salad and your choice of bulgur or rice	28
ADANA KEBAB Hand chopped lamb mixed with red bell peppers and seasonings, grilled on a skewer Served with house salad and your choice of bulgur or rice	25
INEGOL MEATBALLS  Kneaded ground meat grilled, served with Turkish style dry bean salad and your choice of bulgur or rice	24
BEEF SAUTE Chunks of filet mignon sautéed with onions, mushrooms, peppers, tomatoes and seasonings Served with your choice of bulgur or rice	28
MIXED GRILL Combination of Adana (1 skewer), Inegol Meatballs (3 pieces), Beef shish (1 skewer), Lamb chop, Chicken shish (3 pieces). Served with house salad and your choice of bulgur or rice	37
BABY LAMB CHOPS  Tender Lamb chops marinated in our chef's special sauce and grilled to perfection  Served with house salad and your choice of bulgur or rice	34
LAMB DONER PLATE (GYRO)-(FRIDAY TO SUNDAY) Served with house salad and rice or bulgur	22

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STEAK OF THE DAY

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### Chicken Dishes



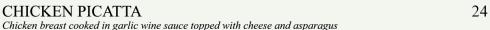
CHICKEN SOY SAUCE	24
Mushrooms, green and red peppers, onions, soy sauce, cream. Served with rice or bulgur	

#### CHICKEN CURRY 24 Red and green peppers, mushrooms and curry, cream. Served with rice or bulgur

CHICKEN SHISH	23
Grilled marinated chicken served with house salad and your choice of rice or bulgur	

CHICKEN ADANA PLATE	22
CHICKENTIDIUMILEME	22

Hand chopped chicken mixed with red bell peppers and seasonings, grilled on a skewer Served with house salad and your choice of rice or bulgur



served with mashed potato and steamed vegetables

CHICKEN CHOPS 25 Chicken chops marinated and grilled to perfection. Served with house salad and your choice of rice or bulgur

24 CHICKEN SAUTE Chunks of chicken sautéed with onions, mushrooms, peppers, tomatoes and seasonings

Served with your choice of rice or bulgur CHICKEN DONER PLATE (GYRO)-(MONDAY TO THURSDAY) 20

Served with house salad and rice or bulgur

### Seafood



27 SALMON SCALOPPINI Cooked in garlic wine sauce and sun dried tomatoes. Served with mashed potato and house salad

PAN SEARED TILAPIA 22 Cooked in garlic wine sauce and mushrooms. Served with mashed potato and house salad

GRILLED BRANZINI 29 Served with house salad. Whole or fillet option

SHRIMP CASSEROLE 26

Shrimp sautéed with mushrooms, tomatoes, onions, peppers and topped with cheese. Served with rice

26 GRILLED SHRIMP Shrimp on a skewer grilled with peppers and lemon. Served with rice and house salad

28 GRILLED SALMON Served with house salad and asparagus

27 SALMON SHISH

Marinated cubes of salmon grilled on a skewer with lemon, red peppers, served with rice and house salad



Side Orders		
RICE	State Oracis	4
BULGUR		4
MASHED POTATO		4
ASPARAGUS		6
HOUSE SALAD		4
STEAMED VEGGIES		6

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#### WE CHARGE CORK FEE



<b>Desserts</b> HOMEMADE CHOCOLATE SOUFFLE Served with a scoop of ice cream	
MIXED BERRY CAKE	
CHOCOLATE CAKE	
THREE CHOCOLATE MOUSSE CAKE	



CHOCOLATE CAKE	8.50
THREE CHOCOLATE MOUSSE CAKE	8.50
STRAWBERRY CHEESECAKE	8.50
RUSSIAN NAPOLEON	8.50
TIRAMISU	8.50
TRES LECHES CAKE	8.50
APPLE DESSERT Served with a scoop of ice cream	6.50
STUFFED FIGS (Filled with cream and walnut)	6.50

12

8.50

7



6.50 STUFFED APRICOT (Filled with cream and pistachio) PUMPKIN DESSERT 8



KUNEFE 1pp. 14 / 2pp. 22 Made of shredded filo dough stuffed with cheese and pistachio on top



**SEKERPARE** 



BAKLAVA 7 **BAKED RICE PUDDING** 



TURKISH CUSTARD (KAZANDIBI) 8

**ALMOND PUDDING** 8 CRÈME BRULEE 10

SEASONAL FRUIT PLATE 17

TURKISH MIX DESSERT PLATE sm. 14 lg. 20

### Ice Cream

KALBURABASTI

VANILLA, STRAWBERRY, CHOCOLATE (3 SCOOPS) ONE SCOOP OF ICE CREAM 3

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### Teas & Coffee





SPARKLING WATER sm. 2.5 lg. 6.50 WATER sm. 3 lg. 5.50

AYRAN (YOGURT DRINK) 4.50

4.50 **JUICES** 

SNAPPLE (PEACH OR LEMON ) 4.50

4

**GAZOZ** LEMONADE 4.50

FRESH SQUEEZED ORANGE JUICE

FRESH LEMONADE (SEASONAL) 6

## Organic Green Teapot \$12.5

### CRIME OF PASSION

Memories of Copacabana Beach in Rio. Papaya pieces, sunflower petals and criminally exotic passion fruit notes infuse superior green tea

#### LYCHEE JASMINE

Superb synergy of jasmine, green tea and luscious lychee fruit

### **BOHEMIAN RASPBERRY**

A fine Green Sencha tea with the sweet flavor of juicy raspberries and raspberry leaf

#### **GREEN TEA**

Taiwanese green tea. Lingering and refreshing flavor and smooth fruity astringency

Soothing naturally caffeine free. A perfect cup of comfort



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# Opera Burger

Chef's sauce, lettuce, tomato, onion and pickles. Served with French fries



\$18.50

# Opera Cheese Burger

Chef's sauce, lettuce, tomato, onion, pickles and american cheese.

Served with French fries



\$18.95

\*We use premium angus meat for our burgers

## Chicken Doner Plate (Gyro) \$20

(Monday to Thursday)

Served with house salad and rice or bulgur



# Chicken Doner Wrap (Gyro) \$14.95

(Monday to Thursday)

Lettuce, tomatoes and chef's special sauce. Served with French fries



# Jamb Doner Plate (Gyro) \$22

(Friday to Sunday)

Served with house salad and rice or bulgur



# lafe & Lour NYC

# Jamb Doner Wrap (Gyro) \$15.95

(Friday to Sunday)

Lettuce, tomatoes and chef's special sauce. Served with French fries



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