

MENU

BREAKFAST PLATTER 15

Ricotta with honey, feta cheese, tomato, cucumber, strawberry jam, green and black olive butter, boiled egg, simit (Turkish bagel) & pot of hot Turkish tea or coffee

Cold Appetizers

1) HUMMUS 6

Served with warm pita bread

2) BABAGANOUSH 7

Very traditional Levant dish; roasted eggplant mixed with coal grilled peppers, garlic and black pepper. Served with pita chips

3) BRAISED KIDNEY BEAN PILAKI 8

Carrots, yukon gold potatoes & celery root

4) CACIK 7

Creamy yogurt, shaved cucumber, garlic & mint

5) STUFFED VINE LEAVES 8

Stuffed vine leaves with rice, pine nuts & fresh herbs

6) SHAKSHUKA 7

Pan-fried eggplant, green peppers, sautéed tomatoes & garlic

7) STUFFED EGGPLANT IMAM BAYILDI 7

Eggplant stuffed with a "stew" of onions, tomatoes and parsley, then baked and served with crusty, house-made bread

8) BABY OKRA 8

Baby okra cooked with tomatoes, onions and a hint of lemon juice

9) OLIVES 6

10) PICKLES 6

11) MEZZE PLATTER TO SHARE 18

A variety of Paprica signature appetizers: cacik, ezme, shakshuka, stuffed vine leaves, babaganoush

Choose 5 Cold Mezzes

In The Middle

12) HOT HUMMUS WITH ROAST BEEF 12

(Kavurmalı) Served with warm pita bread

13) GRILLED LAMB SAUSAGE (Sujuk) 9

Traditional Turkish sausage; cooked over hardwood coal. Served with warm pita bread

14) FALAFEL 7

An Arabic classic; chickpeas, fava beans, garlic, parsley and tahini mixed together into a ball, then quick-fried. Served with tahini sauce

15) PAN FRIED CALF'S LIVER CUBES 13

Onion, parsley, garnish

16) MENEMEN 8

Turkish style scrambled eggs with tomatoes and green pepper

17) BOREK 8

Crispy phyllo rolls, crumbled feta cheese & dill with Paprica white sauce

18) SPINACH BOREK 7

Phyllo roll stuffed with spinach and feta

19) FRIED CALAMARI 13

Pan seared calamari with tarator sauce

20) ZUCCHINI PANCAKES 8

Quick fried vegetarian cakes drizzled with Paprica yogurt sauce

21) GRILLED HALOUMI 13

Kids

22) PLAIN PASTA WITH BUTTER 6

23) PASTA WITH TOMATO SAUCE 7

24) MEATBALLS WITH FRIES 9

25) CHICKEN NUGGET WITH FRIES 8

 = VEGETARIAN

Salads & Soups

26) LENTIL SOUP 5.95

ASK YOUR SERVER ABOUT SOUP OF THE DAY

27) SHEPHERD'S SALAD 12

Chopped tomatoes, cucumber, green peppers, parsley, onions, olive oil & fresh lemon

28) GREEK SALAD 13

Tomatoes, cucumber, pepper, onion, oregano vinaigrette with feta cheese

29) ROASTED ARTICHOKE & KALE SALAD 13

Mixed greens, baby arugula, kale, cucumber, cherry tomatoes, roasted artichoke, olive oil, lemon & balsamic dressing

30) AVOCADO SHRIMP SALAD 15

Spring mix greens, cherry tomatoes, shrimp, egg, corn kernel, tossed with extra virgin olive oil and fresh lemon juice

31) SMOKE SALMON SALAD 16

House smoked wild salmon, baby arugula, kale, mixed green, cucumber, cherry tomatoes, fresh lemon, olive oil

FETA +2 • CHICKEN +4 • SHRIMP +6

Chef's Specials

32) TANDOORI For 2 People 44 • For 4 People 85

Slow cooked fresh baby lamb stuffed with rice, almonds, currants, cinnamon and pine nuts

33) HOME-MADE MANTI DUMPLINGS 17

Chef's special recipe; red pepper and paprika infused olive oil and topped with a garlic yogurt sauce

34) LAMB CHOPS 24

Fired grilled bone-in fresh baby lamb chops with charred onion, pepper, rosemary and mashed potatoes

35) GRILLED CHICKEN THIGHS 16

Marinated boneless chicken thigh, coarse bulgur pilaf, grilled over hot coals with caramelized onion

36) LAMB SHANK For One 17 • For Two 32

(Special Vegetables) Slow roasted lamb shank with mashed potatoes

Sides

37) FRIES 4

38) SAUTÉED VEGGIES 5

39) RICE 3

40) RICE WITH VEGETABLES 5

MENU

Entrees

41) TRADITIONAL 'DONER' PLATTER 17

Thinly sliced beef and lamb stacked on the vertical rotisserie. Served with French fries, tomato and pickles

42) ISKENDER DONER 19

Thinly sliced fresh beef and fresh lamb, coal grilled served on toasted pita bread with a Turkish tomato sauce & a side of yogurt

43) DONER WITH RICE 19

Thinly sliced fresh beef and lamb stacked on rice. Served with roasted green pepper, tomato and pickles

44) CHICKEN SHISH KEBAB 16

Chicken cubes on Turkish skewers and grilled over hot coals with charred onions, green peppers & coarse bulgur pilaf

45) BEEF SHISH KEBAB 21

Classic Turkish kebab dish; fresh beef steak skewered and grilled over a live coal fire. Served with bulgur, grilled tomato, green pepper, onion & Paprica yogurt sauce

46) LAMB SHISH KEBAB 20

Fresh baby lamb chunks on Turkish skewers and grilled over hot coals. Served with bulgur, grilled tomato, green pepper, onion & Paprica yogurt sauce

47) GRILLED TURKISH MEAT BALLS 17

House-made spicy kofte; served with rice pilaf & tomato, pepper, parsley & onion

48) ADANA KEBAB 17

Hand minced lamb, shaped over skewer and grilled over charcoal. Served with coarse bulgur pilaf, grilled tomato, green pepper, onion-sumac, parsley, lavash and Paprica sauce

49) CHICKEN ADANA 16

Minced chicken threaded on Turkish skewers and grilled over charcoal. Served with coarse bulgur pilaf, grilled tomato, green pepper and Paprica sauce

50) TOMATO KEBAB 18

Hand minced lamb, shaped over skewer with tomatoes and kebab over charcoal. Served with coarse rice, green pepper, lavash

51) LAMB BEYTI 21

Ground fresh baby lamb, grilled on skewer and served wrapped in lavash and topped with tomato sauce and Greek yogurt

52) CHICKEN BEYTI 21

Minced chicken, grilled on skewer and served wrapped in lavash and topped with tomato sauce and Greek yogurt

53) ALI NAZIK 22

Marinated fresh baby lamb, tomato, peppers & garlic over smoked eggplant with creamy yogurt served on a traditional copper plate

54) LAMB CHOPS 24

Fired grilled bone-in fresh baby lamb chops with charred onion, pepper, rosemary and mashed potatoes

55) MANTI 17

Home-made beef dumplings & garlic spiced yogurt

56) SPAGHETTI PASTA 8

Bolognese / Neapolitan

CHICKEN +4 • SHRIMP +6

57) GRILLED CHICKEN THIGHS 16

Marinated boneless chicken thigh, coarse bulgur pilaf, grilled over hot coals with caramelized onion

58) CHICKEN WINGS 17

A Turkish specialty! Rubbed with red pepper, sumac and oregano, then baked and coal grilled. Served with caramelized onion and pepper

59) BBQ MIX PLATTER For One 26 • For Two 45

An exclusive charcoal grilled mix on a traditional copper BBQ. Includes: Chicken Shish, Lamb Shish, Adana Kebab, Lamb chop and Chicken Wings all served on a large party platter to share. Served with yogurt, bulgur, grilled onions, tomatoes and peppers

60) PAPRICA MIX PLATTER For Four 85

An exclusive charcoal grilled mix on a special rustic wood tray. Including: Chicken Shish, Lamb Shish, Adana Kebab, Lamb Chop and Chicken Wings all served on a large party platter to share. Served with yogurt, bulgur, grilled onions, tomatoes & peppers

61) CHICKEN SAC KAVURMA 18

Diced chicken thigh cooked with tomatoes, red and green peppers on a searing hot iron plate, served on the same pan at the table with lavash

62) LAMB SAC KAVURMA 26

Diced fresh baby lamb cooked with tomatoes, red and green pepper on a searing hot iron plate, served on the same pan at the table with lavash

63) SHRIMP CASSEROLE 22

Sautéed shrimp with sun-dried tomatoes, garlic and mushrooms, green and red pepper topped with mozzarella cheese

64) BRANZINO 22

Greek branzino baked with lemon with boiled potatoes, arugula, onion and home made capari sauce

65) SALMON 19

Grilled salmon with sauce, lemon, roasted artichoke and homemade avocado sauce

From the Oven

66) SPECIAL "LAHMACUN" FLATBREAD (1 PIECE) 5

Spicy minced beef on house-made Turkish flatbread, oven baked

67) BEEF PIDE 14

House-made dough filled with seasoned ground beef, onion, peppers, and parsley; folded and baked in a 450 oven

68) PIDE WITH CHEESE 13

House-made dough filled with feta cheese, mozzarella cheese and parsley; folded and baked in a 450 oven

69) PIDE WITH SUJUK 16

House-made dough filled with Sujuk, mozzarella cheese; folded and baked in a 450 oven

70) PIDE WITH MUSHROOMS 15

House-made dough filled with mushroom, onion and mozzarella cheese; folded and baked in a 450 oven

71) PIDE WITH KUSBASILI 19

House-made dough filled with kusbasili, green pepper, red pepper and tomatoes; folded and baked in a 450 oven

We kindly request limited substitutions. If you have food allergies please let server know. 18% gratuity for parties of 6 or more

