

Another Time & Place Grille

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@atpgrill

A hub for healthful, nutritious Mediterranean cuisine made with Zabiha (Halal) meats and locally sourced ingredients.

Pizzas

- Lahmacun**..... 18
Two homemade thin crust pizzas topped with ground beef and served with sliced red onions, tomatoes, parsley and lemon
- Cheese Pizza**..... 16
Marinara sauce and Mozzarella cheese
- Margarita Pizza**..... 17
Marinara sauce and Mozzarella cheese topped with fresh basil, tomatoes and olive oil
- Veggie Pizza**..... 18
Marinara sauce and Mozzarella cheese topped with olives, mushrooms, peppers and onions
- Meat Pizza**..... 22
Marinara sauce and Mozzarella cheese topped with your choice of beef, chicken, Sucuk or gyro meat

Flatbreads

- Cheese Flatbread**..... 14
Flatbread with Mozzarella cheese
- Vegetarian Flatbread**..... 15
Flatbread with Mozzarella cheese, peppers, onions and tomatoes
- Spinach Flatbread**..... 16
Flatbread with Mozzarella cheese, sautéed spinach, onions and peppers
- Sucuklu Flatbread**..... 17
Flatbread with Mozzarella cheese and Sucuk
- Black Sea Flatbread**..... 17
Flatbread with Mozzarella cheese, chopped garden vegetables and your choice of meat
- Meat Lovers Flatbread**... 20
Flatbread with Mozzarella cheese, seasoned ground beef, Sucuk and Gyro meat
- Kapali Pide**..... 22
Covered flatbread with filling consisting of Mozzarella cheese and your choice of ground beef, onions, garlic and spices or sauteed spinach, peppers, onion and spices
- Add eggs to any of the flatbreads**..... 2

Appetizers

- Spicy Ezme**..... 7
Chopped tomatoes, peppers, mint, minced garlic, spices from the Aegean coast and olive oil
- Hummus**..... 7
Mashed chickpeas, tahini, yogurt, minced garlic, topped with olive oil and lemon juice and served with pita bread and spicy sauce
- Babaganoush**..... 7
Charbroiled eggplant, mint, dill, yogurt, parsley, tahini, minced garlic and olive oil
- Spicy Eggplant Salad**..... 7
Charbroiled fresh eggplant and peppers, minced garlic and olive oil
- Saksuka**..... 7
Cubes of lightly fried eggplant, peppers, tomatoes cooked in olive oil and marinara sauce
- Cacik (Tzatziki)**..... 7
Yogurt mixed with chopped cucumber, minced garlic, dry mint and red pepper spice.
- Haydari**..... 7
Strained yogurt, dried mint and dill, minced garlic, crushed walnuts and olive oil
- Dolma**..... 7
Marinated grape leaves stuffed with rice, onions and spices served hot and topped with your choice of Iskender sauce or garlic yogurt sauce (5)
- Feta Cheese & Olives**..... 9
Feta cheese served with sliced tomatoes, cucumbers and olives
- Cold Appetizer Platter**..... 27
Your choice of four cold appetizers
- Stuffed Meatballs**..... 10
A bulgur wrapper stuffed with a sauteed mix of ground beef, walnuts, onion, parsley, and spices and deep fried served with Tzatziki sauce (2)
- Falafels**..... 13
Deep-fried chickpeas and spices served with tzatziki sauce, sliced cucumbers, pita bread and hummus (5)
- Fried Calamari**..... 14
Lightly battered and fried calamari served with Marinara sauce
- Crispy Feta Rolls**..... 12
Fried sheets of phyllo dough stuffed with Feta cheese (5)
- Spinach Rolls**..... 12
Fried sheets of phyllo dough stuffed with spinach and Feta and Mozzarella cheeses (5)
- Arnavut Cigeri**..... 14
Fried liver seasoned with spices from the Aegean coast and served with fried potato cubes, sliced red onion and parsley
- Sucuk Izgara**..... 14
Grilled Sucuk, tomatoes, onions and peppers
- Fried Cauliflower**..... 14
Deep fried spiced cauliflower served with garlic yogurt sauce
- ATP Hummus**..... 18
Hummus served hot with your choice of chicken, beef, lamb, Gyro meat or Sucuk
- Garlic Shrimp**..... 18
Sautéed shrimp, garlic, lemon, thyme, mushrooms and tomatoes
- Grilled Octopus**..... 24
Tenderized octopus, char-grilled and topped with olive oil, lemon and parsley

Soups & Salads

- Ezogelin Soup**..... 7
Red lentils cooked with tomato and pepper paste, dried mint and spices
- Soup of the Day**..... 9
Please ask us about Chef's daily home-made soup. Subject to availability.
- Pomegranate & Pear Salad**..... 13
Iceberg lettuce, diced tomatoes, cucumbers, pear, pomegranate seeds dressed with olive oil, lemon juice and pomegranate molasses
- Caesar Salad**..... 10
Romaine lettuce tossed with Caesar dressing and croutons.
- Shepherd's Salad**..... 10
Diced tomatoes, cucumbers, onion, parsley tossed with olive oil and lemon juice and topped with Feta cheese
- Gavurdag Salad**..... 12
Chopped tomatoes, cucumbers, peppers, onion and parsley tossed with olive oil, lemon juice and pomegranate molasses topped with walnuts
- Beet Salad**..... 12
Diced red beets, Feta cheese, fresh spinach, mixed springs and walnuts dressed with balsamic vinaigrette
- Arugula Salad**
Arugula, diced tomatoes, cucumbers, and onion dressed with balsamic vinaigrette

18% gratuity charge will be added to all parties of 6 guest and more. Consumer Advisory Consumption of under-cooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements, instructions or food allergies.

Main Entrees

Turkish Gyro..... 18
Thinly sliced marinated ground beef and lamb seasoned with Turkish spices, cooked on a vertical Rotisserie served with rice pilaf, grilled tomatoes and peppers

Iskender..... 19
Gyro meat over a bed of sliced pita topped with tomato sauce and served with grilled tomatoes, peppers, rice pilaf and yogurt

Chicken Skewer..... 18
Chargrilled cubes of seasoned chicken tenders (6) served with rice pilaf, grilled tomatoes and peppers

Beef Skewer..... 20
Chargrilled cubes seasoned beef tenderloin (6) served with rice pilaf, grilled tomatoes and peppers

Combo Skewer..... 19
Chargrilled cubes of seasoned chicken tenders (3) and chargrilled beef cubes (3) served with rice pilaf, grilled tomatoes and peppers

Lamb Skewer..... 21
Chargrilled cubes of seasoned lamb (6) served with rice pilaf, grilled tomatoes and peppers

Mehmet's Special..... 25
Three skewers of marinated chargrilled lamb or liver served with grilled tomatoes, peppers, red onion salad, rice pilaf and lavash

Adana Kebab..... 20
Chargrilled ground lamb blended with peppers, onion and garlic, served with rice pilaf, grilled tomatoes and peppers

Chicken Adana..... 19
Chargrilled ground chicken breast blended with peppers, onion and garlic served with rice pilaf, grilled tomatoes and peppers

Chicken Wings..... 18
Chargrilled chicken wings (6) seasoned with Turkish spices and herbs served with grilled tomatoes, peppers, rice pilaf and French fries

Lamb Shank..... 24
Baked lamb shank served with eggplant, mashed potatoes, grilled tomatoes and peppers

Lamb Chops..... 34
Chargrilled tenderized lamp chops (4) marinated with spices served with rice pilaf, grilled tomatoes and peppers

ATP Special..... 23
Rotisserie half chicken served with salad, rice pilaf and French fries

Mixed Grill for 4 Guests.... 120
Chicken skewer (1), lamb skewer (1), beef skewer (1), grilled chicken wings (6), chicken Adana (1), Adana kebab (1) and Gyro meat served with grilled tomatoes, peppers, rice pilaf, French fries and salad
Add lamb chops (4) for \$30

Hurrem's Special..... 24
Oven baked eggplant puree, Mozzarella cheese with your choice of chicken, beef, lamb or Gyro meat topped with tomato sauce, grilled tomatoes and peppers

Turkish Sauté..... 24
Your choice of chicken, beef, lamb, or Gyro meat sauteed with tomatoes, peppers, onion, potatoes, mushrooms, garlic and spices

Yogurt Kebab..... 25
Your choice chicken, beef, lamb, Gyro meat, Adana kebab or chicken Adana layered on a bed of baked pita cubes topped with garlic yogurt and tomato sauces

Ali Nazik..... 23
Chargrilled eggplant pureed and mixed with garlic yogurt and topped with your choice of Lamb or Gyro meat

Beyti Special..... 22
Your choice of Chicken Adana, Adana or Gyro meat wrapped in a thin sheet of dough topped with garlic yogurt and tomato sauce

Meatballs (Kofte Izgara)..... 18
Ground beef and ground lamb mixed with breadcrumbs, onion, minced garlic, spices meatballs (6) and served with salad

Spicy Casserole..... 19
A mix of seasoned fresh vegetables cooked in tomato-based broth and served with rice pilaf

Tava..... 30
Seasoned ground lamb mixed with vegetables, baked in the oven with spicy herbs and served with lavash
Takes 20 min to prepare

Coban Kavurma..... 22
Grilled beef cooked with spicy peppers, tomatoes, garlic, onion and served in a traditional "wok" with rice pilaf

Grilled Salmon..... 23
Marinated and pan-fried salmon filet served with salad or steamed vegetables

Shrimp Skewer..... 22
Marinated and chargrilled shrimp (6) served with salad and rice pilaf

Grilled Branzino..... 29
Whole Branzino fish marinated with lemon, garlic and herbs and served with salad
Takes 20 min to prepare

Grilled Sea Bass..... 35
Marinated and pan-fried Sea Bass with lemon garlic herb sauce served with salad
Takes 20 min to prepare

Chicken Nuggets..... 12
Chicken nuggets (6) served with French fries

Breakfast for 2 Guests..... 35
The traditional Turkish breakfast of 4 scrambled eggs, Sucuk, Feta cheese, grilled tomatoes and peppers, French fries, crispy Feta rolls, sliced cucumbers, tomatoes, olives, honey, jelly and Simit served with Turkish tea (2)

Desserts

Baklava..... 9
Homemade sheets of phyllo dough with walnuts and a honey-based glaze (4)
Add one scoop of vanilla or chocolate ice cream for \$4

Turkish Flan..... 8
Baked and caramelized custard topped with cinnamon

Rice Pudding..... 8
Oven-baked rice pudding served with a dash of cinnamon

Tres Leches..... 11
Light sponge cake soaked in three kinds of milk

Künefe..... 13
Oven-baked shredded wheat and sweet cheese topped with walnuts and our house specialty honey sauce
Takes 20 min to prepare. Add one scoop of vanilla or chocolate ice cream for \$4

Ice Cream..... 8
Two scoops of your choice of vanilla or chocolate ice cream

Mixed Fruit Platter..... 25
A platter of seasonal fruit

Sides

Rice Pilaf..... 6

French Fries..... 6

Red Pickled Cabbage.... 6

Olives..... 6

Mixed Pickles..... 6

Yogurt..... 6

Tomatoes & Cucumbers.. 5

Pita Bread..... 4

ATP French Fries..... 8
French fries seasoned with spices

Lavash..... 5

Drinks

Bottled Water..... 3

Sparkling Water..... 5

Soft Drinks..... 3
Coke, Diet Coke, Sprite, Fanta, Dr. Pepper

Iced Tea..... 3

Ayran (Yogurt Drink)..... 4

Juice..... 5
Pineapple, Cranberry, Grapefruit, Orange, Cherry, Apricot, Mango or Peach

Turkish Şalgam..... 6

Black Coffee..... 4

Turkish Tea..... 2

Apple Tea..... 3

Green Tea..... 3

Turkish Coffee..... 5

Small Tea Pot..... 10

Tea Samovar..... 20

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