Hoşgeldiniz (Welcome) to Bosphorus! From this moment on you are a member of our big family. Turkish people are well known for their hospitality, which is one of the cornerstones of their way of life. The moment you step into a Turkish home, you become that home’s Misafir (guest) and the host will do their very best to make you happy. They open their home to every guest with a smiling face, and with all their sincerity give the best seat and cook the best food for their guest.

This is something we learned from our family and workplace traditions, and is a mix of respect, dedication, and love. Dictionaries define hospitality as “the friendly and generous reception and entertainment of guests, visitors, or strangers.”

In Turkey and at Bosphorous, hospitality goes far beyond this description.

We at Bosphorous feel that this is our home and we want it to be your home during your visit with us. You are our Misafir, and we will look after you, doing everything possible to please you. Please, if anything within our service is lacking or causes dissatisfaction, ask to speak to the manager right away and we will work to resolve the issue.

Hoşgeldiniz,

Daved & Tammy Sexter

Chris & Andrea Southern

WINTER PARK ~ DR. PHILLIPS ~ LAKE NONA ~ WINTER GARDEN

Private meeting facilities available.

ALLERGEN: We trust that you will inform your server and a member of our management team of any allergen concerns.
**Turkish Wines, Beers & Spirits**

**Turkish Wine Flight**
2 oz. each of Sevilen Sauvignon Blanc, Rosé of Syrah & Cabernet, Kalecik Karasi, and Kayra Vintage Single Vineyard Öküzgözü

**Turkish Raki Flight**
The best way to try Turkey’s National drink! ¾ oz. each of Efe Klasik, Efe Green Fresh Grapes, Efe 3 Black Label (Tripled Distilled) and Yeni Raki

---

**White Wines**

- **Riesling**, Blufeld, Germany 8/30
- **Pinot Grigio**, Terrazza Della Luna, Italy 9/34
- **Pinot Grigio**, Santa Margherita, Italy 16/60
- **White Sangria** – Certified Organic, Eppa 9/34
- **Moscato**, Angove “Nine Vines”, South East Australia 8/90
- **Sauvignon Blanc**, Nobilo, Marlborough 8/30
- **Sauvignon Blanc**, Kim Crawford, Marlborough 12/46
- **Sauvignon Blanc**, Round Pond, Napa Valley 14/54
- **Fumé Blanc**, Ferrari Carano, Sonoma 10/38
- **Conundrum White Blend**, California 13/50
- **Prosecco**, Mionetto, Italy 187 ml 10
- **Chardonnay**, Cakebread Cellars, Napa Valley 72
- **Chardonnay**, La Crema, Monterey 10/38
- **Chardonnay**, Chalk Hill, Sonoma 13/50
- **Chardonnay**, Sonoma-Cutrer, Russian River Ranches, California 14/54
- **Chardonnay**, Jordan, Russian River Valley 16/60
- **Rosé**, Whispering Angel, Provence 13/50
- **Rosé**, Massaya, Lebanon 38

**Red Wines**

- **Pinot Noir**, Meiomi, California 12/46
- **Pinot Noir**, SLH by Hahn, Santa Lucia Highlands 54
- **Pinot Noir**, SeaGlass, Santa Barbara 9/34
- **Pinot Noir**, Four Graces, Willamette Valley 14/54
- **Sangria** – Certified Organic, Eppa 9/34
- **Merlot**, Wente “Sandstone”, Livermore Valley 10/38
- **Malbec**, Catena Vista Flores, Argentina 10/38
- **Malbec**, Terrazas Reserve, Argentina 15/54
- **Shiraz**, Mollydooker “The Boar”, Australia 58
- **Shiraz**, Torbreck, Australia 10/38
- **Zinfandel**, The Federalist, Dry Creek Valley 13/50
- **Bordeaux**, Château Greysac, France 15/56
- **Amarone della Valpolicella**, Luigi Righetti, Italy 74
- **Rioja**, Marques de Riscal Gran Reserva, Spain 74
- **Red Blend**, Kuleto Frog Prince, Napa Valley 14/54
- **Cabernet Sauvignon**, Smith & Hook, Central Coast 50
- **Cabernet Sauvignon**, St. Supery, Napa Valley 17/64
- **Cabernet Sauvignon**, Robert Mondavi Reserve, To Kalon 169
- **Cabernet Sauvignon**, Jordan, Alexander Valley 88
- **Cabernet Sauvignon**, “Josh” by Joseph Carr, California 9/34
- **Cabernet Sauvignon**, Robert Mondavi Oakville, Napa Valley 79
- **Cabernet Sauvignon**, Caymus Vineyards, Napa Valley (1 ltr) 149
- **Opus One**, Mondavi and Rothschild, Oakville 425
**Sparkling and Dessert Wines**

<table>
<thead>
<tr>
<th>CHAMPAGNE, Veuve Clicquot Yellow Label 88</th>
<th>RUBY PORT, Sandeman Founder’s Reserve 7</th>
</tr>
</thead>
<tbody>
<tr>
<td>PROSECCO, Mionetto, Italy 187 ml 10</td>
<td>TAWNY PORT, Sandeman 10-Year 8</td>
</tr>
<tr>
<td></td>
<td>TAWNY PORT, Sandeman 20-Year 13</td>
</tr>
</tbody>
</table>

**Draft Beer**

<table>
<thead>
<tr>
<th>BOSPHOROUS BLONDE ALE, Organic, Orlando Brewing 6</th>
<th>BOSPHOROUS BROWN ALE, Organic, Orlando Brewing 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>STELLA ARTOIS, Belgium 5</td>
<td>LAGUNITAS IPA, Petaluma 6</td>
</tr>
<tr>
<td>HEINEKEN, Holland 6</td>
<td>JAI ALAI IPA, Cigar City, Tampa 6.5</td>
</tr>
<tr>
<td>FUNKY BUDDHA FLORIDIAN 6</td>
<td>ROTATING CRAFT DRAFT 6.5</td>
</tr>
</tbody>
</table>

**Bottled Beer**

<table>
<thead>
<tr>
<th>EFES PILSEN, Turkey 6.5</th>
<th>EFES MALT, Turkey 6.5</th>
</tr>
</thead>
<tbody>
<tr>
<td>SAM ADAMS BOSTON LAGER 6</td>
<td>MICHELOB ULTRA 5</td>
</tr>
<tr>
<td>BUD LIGHT 4.5</td>
<td>SHOCK TOP, Belgian White Ale 5</td>
</tr>
</tbody>
</table>

**Cocktails**

**BOSPHOROUS MULE**

Tito’s Handmade ginger-infused Vodka, scratch-made pear ginger mixer, fresh ginger, club soda, fresh lime 10

<table>
<thead>
<tr>
<th>OLD FASHIONED TURK</th>
<th>OTTOMAN 75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bosphorous’ hand-selected Knob Creek Single Barrel, muddled orange, Turkish cherry juice, and house-made Turkish fig bitters 12</td>
<td>St. Augustine Gin, St. Germain, house-made apricot bitters, fresh lemon juice, sugar, Mionetto Prosecco 11</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TURKISH PEACH MARTINI</th>
<th>BLUEBERRY MOJITO</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut Apeach, Turkish peach juice &amp; peach schnapps. Our signature cocktail! 10</td>
<td>Plantation 3-Star White Rum, scratch-made blueberry mixer, muddled fresh lime and mint, club soda 10</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CUCUMBER CLASSIC</th>
<th>TURKISH CRUSH</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hendrick’s Gin, muddled cucumber, citrus infused simple syrup 10</td>
<td>Absolut Mandarin, fresh muddled orange and lime, Turkish portakal soda 10</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TAMMY’S ULTIMATE MARGARITA</th>
<th>NEW TURK SOUR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Patrón Silver, Disaronno, Dekuyper O3, fresh lime juice, and a splash of orange 11</td>
<td>Maker’s 46, fresh lemon juice, house simple syrup, red wine float 12</td>
</tr>
</tbody>
</table>
SELECT TWO
Your choice of any two –
Humus, Sautéed Eggplant,
Tabbuli, Babaganoush, Ezme,
Haydari, Cacik  10.50

SAUTÉED EGGPLANT
(Soslu Patlican)
Eggplant in a rich tomato sauce
with red & green bell peppers,
onion and garlic  8.50

TABBULI (Kısır)
Cracked wheat with chopped green
bell peppers, parsley and green
onion, topped with extra virgin
olive oil  8.50

BABAGANOUSH
Fresh smoked eggplant
purée with tahini, olive oil
& yogurt  8.95

EZME
Spicy blend of chopped tomatoes,
red & green bell peppers, red onion,
walnuts, garlic, parsley, dill pickle,
jalapeno pepper & lemon juice  8.50

HUMUS
Freshly puréed chickpeas with
tahini, garlic, lemon juice and
extra virgin olive oil  7.95

HAYDARI
Thick and creamy yogurt mixed
with walnuts, dill and mint  7.95

COLD CUCUMBER DIP (Cacik)
Fresh homemade yogurt with
chopped cucumber, garlic, mint &
dill  6.95

FETA PLATE
Imported feta cheese, kalamata
olives (with pits), cornichon pickles,
with spring mix, tomato & cucumber
slices  7.95

STUFFED GRAPE LEAVES
(Zetinyağlı Yaprak Dolma)
Grape leaves filled with rice, pine
nuts, currants, onion and fresh
herbs & spices  9.95

OLIVES
Kalamata olives (with pits)  3.50
Salads and Soup

Add feta cheese on top of any salad for 3.50

SHEPHERD’S SALAD (Çoban Salata)
Diced cucumber, tomatoes, bell pepper, parsley, red onion and kalamata olives (with pits) tossed in a Turkish vinaigrette 11.45

HOUSE SALAD (Yeşil Salata)
Romaine hearts, spring mix, tomatoes, cucumber, bell pepper, feta cheese, tabboul & kalamata olives (with pits) with a vinaigrette 10.45

WHITE BEAN SALAD (Piyaz Salatasi)
White beans, tomatoes, bell pepper and parsley, topped with a hard boiled egg, kalamata olives (with pits) and a freshly made vinaigrette 10.95

Enjoy any of these on top of our salads for an additional:

LAMB SIS 8.50  BEEF SIS 10.00  CHICKEN SIS 6.00  SALMON (grilled or baked) 11.00

RED LENTIL SOUP (Mercimek)
A vegetarian blend of red lentils, Turkish seasonings & fresh herbs 5.95

SPECIAL

Turkish Pastry

All pides are served with field greens, carrots and pickled red cabbage and beets

TURKISH STYLE PIZZA (Lahmacun) 4 pieces
A popular Turkish dish with freshly ground lamb blended with peppers, tomatoes, parsley and fresh herbs on thin crusted dough 18.95

CHEESE (Kaşarlı Pide)
A thick dough crust stuffed with cheese and topped with fresh tomatoes 16.95

SPINACH AND FETA (İspanaklı Pide)
A thick dough crust topped with sautéed spinach, onions, feta cheese & fresh tomatoes 20.95

ALLERGEN: We trust that you will inform your server and a member of our management team of any allergen concerns.
18% gratuity charge is added to parties of 6 or more. Regretfully we are unable to split checks for parties of 6 or more.
Menu items are cooked to the level of doneness requested. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.
We use only unpitted olives in our appetizers and salads in order to retain their full flavor.
**Entrées**

Most entrees, unless noted, are served with rice pilaf and a fresh vegetable medley of pickled red cabbage & beets, carrots & red onions sprinkled with parsley all topped with a freshly made Turkish vinaigrette.

Add a side of Cacik (cucumber yogurt) to your entree for 2.00

---

**Chicken Tavuk**

**Chicken Adana Kebap**
Grilled skewers of hand-ground chicken seasoned with fresh garlic, red bell peppers, light hot peppers & parsley 21.45

**Chicken Sauté**
Tender pieces of chicken breast seasoned with herbs & spices and sautéed with fresh onions, red & green bell peppers and mushrooms. Served with your choice of lemon, tomato or rich cream sauce and rice pilaf 19.95

**Chicken Sis Kebap**
Hand-carved fresh chicken breast marinated in our chef’s blend of unique seasonings and chargrilled 22.50

**Chicken Patties (Chicken Köfte)**
Finely diced chicken seasoned with dill, green onions, garlic & parsley, hand formed and chargrilled 19.95

---

**Lamb and Beef Kuzu and Dana**

**Grilled Lamb Adana Kebap**
Freshly ground lamb flavored with red bell peppers & light hot peppers, sprinkled with seasonings and expertly chargrilled 23.95

**Special Beyti Kebap**
Hand-carved lamb flavored with garlic, hot Turkish peppers & parsley, then chargrilled on skewers and wrapped in our special pita. Topped with house-made tomato and yogurt sauces 23.95

**Lamb Shanks**
Seasoned to perfection with our authentic Turkish spices and seasonings, braised slowly over 5 hours with a medley of fresh carrots, onions & bell peppers until the meat is tender enough to fall off the bone. Served with rice pilaf 27.95

**Lamb Sauté**
Tender pieces of lamb delicately seasoned with herbs & spices and sautéed with onions, red & green bell peppers and mushrooms in a tomato sauce. Served with rice pilaf 23.95

**Doner Kebap**
Tender lamb, grilled vertically & thinly sliced 23.95

**Lamb Sis Kebap**
Skewers of tender lamb marinated in our chef’s unique seasonings and chargrilled to perfection 27.95

**Beef Sis Kebap**
Tender cubes of beef tenderloin delicately marinated and chargrilled 32.95

**Iskender Kebap**
Tender lamb grilled vertically, thinly sliced and served over buttered bread. Topped with a savory tomato sauce and plain yogurt 25.95

**Ground Lamb Patties (Lamb Köfte)**
Ground lamb blended with garlic and our chef’s unique seasonings then hand formed and chargrilled 23.95

**Mixed Grill for Two**
A delicious combination of Doner Kebap, Chicken & Lamb Adana Kebap, Chicken & Lamb Sis Kebap, and Chicken & Lamb Köfte. Includes one side of Cacik - Cucumber yogurt. Served over our rice pilaf 43.95

No substitutions please. All Lamb available for an additional 8.00
### Seafood

**Deniz Ürünleri**

**Grilled Sea Bass** *(Levrek Izgara)*
Fresh Mediterranean sea bass (whole or fillet), chargrilled and served with mixed green salad & choice of rice pilaf or french fries  Mkt Price

**Atlantic Salmon**
Fresh Atlantic Salmon seasoned with our special spices & served chargrilled or broiled with mixed green salad & choice of rice pilaf or french fries 25.95

**Shrimp Casserole** *(Karides Güveç)*
Fresh shrimp sautéed with bell peppers, onions, mushrooms, garlic and herbs, then topped with kasar cheese in a rich cream sauce. Served with rice pilaf 27.95

**Shrimp Sauté**
Fresh shrimp sautéed with onions, red & green bell peppers, mushrooms and garlic in a choice of lemon, tomato, or rich cream sauce. Served with rice pilaf 26.95

**Vegetable Sauté** *(Güveç)*
A delightful combination of fresh eggplant, bell peppers, onions, green beans, zucchini, potatoes, carrots & garlic in a savory tomato sauce. Served with rice pilaf 18.95

**Okra Sauté** *(Bamya)*
Turkish okra cooked with red & green peppers, onions and garlic in a savory tomato sauce. Served with rice pilaf 19.95

**Stuffed Cabbage** *(Etli Lahana Dolma)*
Freshly ground lamb mixed with rice, mint, tomatoes, onion, red & green bell peppers and garlic then expertly hand rolled in cabbage. Topped with house-made tomato and yogurt sauces 21.95

**Moussaka**
Roasted eggplant layered with fresh ground lamb and tomatoes, topped with a light béchamel sauce and kaşar cheese, then baked to perfection. Served with rice pilaf 20.95

---

**Add feta cheese on the side of any sauté entrée for 3.50**

**Vegetable Sauté** *(Güveç)*
A delightful combination of fresh eggplant, bell peppers, onions, green beans, zucchini, potatoes, carrots & garlic in a savory tomato sauce. Served with rice pilaf 18.95

**Okra Sauté** *(Bamya)*
Turkish okra cooked with red & green peppers, onions and garlic in a savory tomato sauce. Served with rice pilaf 19.95

**Stuffed Cabbage** *(Etli Lahana Dolma)*
Freshly ground lamb mixed with rice, mint, tomatoes, onion, red & green bell peppers and garlic then expertly hand rolled in cabbage. Topped with house-made tomato and yogurt sauces 21.95

**Moussaka**
Roasted eggplant layered with fresh ground lamb and tomatoes, topped with a light béchamel sauce and kaşar cheese, then baked to perfection. Served with rice pilaf 20.95

---

Most of our menu items are gluten-friendly, and your server can provide specific information. Please be aware that the handcrafted nature of our menu items result in a variety of shared cooking and preparation areas so the possibility exists for these food items to come in contact with wheat flours and other wheat-based products. We therefore make no guarantees regarding the gluten content of these items.

**Allergen:** We trust that you will inform your server and a member of our management team of any allergen concerns. 18% gratuity charge is added to parties of 6 or more. Regretfully we are unable to split checks for parties of 6 or more. Menu items are cooked to the level of doneness requested. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.
### Beverages

<table>
<thead>
<tr>
<th>İççeckler</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SOFT DRINKS</strong></td>
</tr>
<tr>
<td>Coke, Diet Coke, Sprite, Lemonade, Fresh Brewed Iced Tea, Raspberry Sweet Tea (complimentary refills)</td>
</tr>
<tr>
<td>3.50</td>
</tr>
<tr>
<td><strong>LAZIZA</strong></td>
</tr>
<tr>
<td>(Apple, Peach, Raspberry)</td>
</tr>
<tr>
<td>5.00</td>
</tr>
<tr>
<td><strong>TURKISH SOFT DRINKS</strong></td>
</tr>
<tr>
<td>2.95</td>
</tr>
<tr>
<td><strong>TURKISH FRUIT JUICE</strong></td>
</tr>
<tr>
<td>(Cherry, Peach, Apricot)</td>
</tr>
<tr>
<td>3.50</td>
</tr>
<tr>
<td><strong>AYRAN</strong></td>
</tr>
<tr>
<td>(Yogurt Drink)</td>
</tr>
<tr>
<td>4.00</td>
</tr>
<tr>
<td><strong>MIGHTY LEAF HERBAL or TURKISH APPLE TEAS</strong></td>
</tr>
<tr>
<td>2.95</td>
</tr>
<tr>
<td><strong>TURKISH TEA</strong></td>
</tr>
<tr>
<td>2.50</td>
</tr>
<tr>
<td><strong>TURKISH COFFEE</strong></td>
</tr>
<tr>
<td>3.50</td>
</tr>
<tr>
<td><strong>COFFEE</strong></td>
</tr>
<tr>
<td>(Regular)</td>
</tr>
<tr>
<td>2.95</td>
</tr>
<tr>
<td><strong>SAN PELLEGRINO 750 ml</strong></td>
</tr>
<tr>
<td>6.50</td>
</tr>
<tr>
<td><strong>EVIAN 750 ml</strong></td>
</tr>
<tr>
<td>6.50</td>
</tr>
<tr>
<td><strong>TURKISH MINERAL WATER</strong></td>
</tr>
<tr>
<td>regular or pomegranate</td>
</tr>
<tr>
<td>2.95</td>
</tr>
</tbody>
</table>

### Desserts

<table>
<thead>
<tr>
<th>Tatlı</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PISTACHIO BAKLAVA</strong></td>
</tr>
<tr>
<td>Our house-made baklava with layers of crispy, thin pastry dough filled with pistachios and topped with citrus infused syrup</td>
</tr>
<tr>
<td>6.25</td>
</tr>
<tr>
<td><strong>CHOCOLATE HAZELNUT BAKLAVA</strong></td>
</tr>
<tr>
<td>Peterbrooke chocolate, freshly ground hazelnuts and flaky filo dough topped with citrus infused syrup</td>
</tr>
<tr>
<td>6.50</td>
</tr>
<tr>
<td><strong>DARK CHOCOLATE MOUSSE</strong></td>
</tr>
<tr>
<td>A rich mousse made with Peterbrooke dark chocolate and a hint of Turkish coffee</td>
</tr>
<tr>
<td>6.50</td>
</tr>
<tr>
<td><strong>TURKISH PINEAPPLE DELIGHT</strong></td>
</tr>
<tr>
<td>Layers of moist yellow sponge cake, pineapple and mousse topped with white chocolate shavings</td>
</tr>
<tr>
<td>7.50</td>
</tr>
<tr>
<td><strong>PISTACHIO GELATO</strong></td>
</tr>
<tr>
<td>Rich and creamy, loaded with fresh pistachios</td>
</tr>
<tr>
<td>6.50</td>
</tr>
<tr>
<td><strong>KÜNEFE</strong></td>
</tr>
<tr>
<td>Shredded filo dough filled with a sweet Turkish cheese, baked and topped with citrus infused syrup &amp; pistachios. Perfect for sharing</td>
</tr>
<tr>
<td>9.00</td>
</tr>
</tbody>
</table>

---

“Bosphorous” originates from the strait that lies in the center of Istanbul and connects Europe to Asia. Whether you are hungry for hollow bread (Lavas) and humus, or hand-carved Lamb Sir Kebabs, our fresh & house-made food is sure to delight all palates.