



ANKARA

RESTAURANT

Ankara is a family owned and operated restaurant. It is a labor of love of our family. We welcome you and hope you enjoy your dining experience.

Our menu selections draw from both classical and contemporary Turkish and Mediterranean fare. Turkish cuisine is old and varied and is shaped by its unique history, geography and climate.

Central Anatolia, with its focus on grilled meats and breads, are among our personal favorites. Pair these with our bountiful vegetable meze and salads for a complete and satisfying meal. Or you can select a combination of small meze dishes and explore the variety of Turkish cuisine.

We proudly offer a wine and beer selection, as well as raki, that complements our menu. Turkish wines figure prominently alongside other regional offerings from Greece, Georgia and elsewhere. We have also selected local wines and beers from Virginia, Maryland, DC to round out our list.

Why did we choose Ankara for our name?

Ankara is the heart of Turkey – both figuratively and geographically. The restaurant is named for the role Ankara was meant to play when it was selected as the capital of the Turkish republic – a central place to bring together the East and the West, the old and the new, the past and the future of Turkey. Our dream is that Ankara becomes a gathering place for friends and family, a place to come together, eat, talk, and enjoy.

Afiyet Olsun!

1320 19th St NW, Washington, DC 20036
(202) 293 6301
www.ankaradc.net

Instagram | Facebook | Twitter | OpenTable | Yelp

gf - Gluten Free | **df** -Dairy Free | **nf** - No Nuts Included | **v** -Vegetarian

We do not split checks and only accept up to 5 credit cards per table.
DC tax is added to all checks | 20% Gratuity charge is added to parties of 6 or more.

Please inform our staff if you have any food allergies or intolerances.

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THE ANKARA EXPERIENCE

NEW ANKARA EXPERIENCE \$55
Enjoy a tour of the most exotic flavors of the Mediterranean & Turkish tastes. 1 entrée or grill or flat bread, 2 cold or hot mezze, one desert, 3 glass of draft beer or house wine (entire table should participate, price is per person)

SOUPS & SALADS

RED LENTIL SOUP gf|nf|v \$7
Red lentils, tomato paste, onions, butter

SOUP OF THE DAY \$7
A tasting of our chef's hands most exotic flavors (please ask your server)

BEET SALAD gf|df|nf|v \$9
Roasted beets sliced and served with mixed green salad, corn served with balsamic house vinaigrette

ARUGULA SALAD gf|v \$9
Feta cheese, walnuts, lemon juice, olive oil and pomegranate molasses served with Italian dressing

SHEPHERD SALAD gf|df|nf|v \$9
Cucumbers, tomatoes, onion and fresh herbs with vinaigrette, lemon and olive oil

FENNEL ORANGE SALAD gf|v \$11
Mixed greens, fennel, feta cheese, orange, walnuts and honey

KALE SALAD df|nf|v \$11
Bulgur, baby kale, tomatoes, lemon, olive oil, pomegranate molasses

KARPUZ SALAD gf|v|nf \$9
Watermelon cubes with feta cheese, olive oil, lemon juice and fresh mint leaves

With any salad:

- Add grilled chicken breast \$6
- Add grilled steak \$9
- Add grilled salmon \$9
- **new** Add sautéed shrimp \$8
- **New** Add falafel \$6

COLD MEZZE

HUMMUS gf|df|v \$7
Purée of chickpeas, garlic, tahini and olive oil

BABAGANUS gf|df|v \$8
Fire-roasted eggplant, tahini, garlic and olive oil

EZME gf|df|nf|v \$7
Spicy blend of tomatoes, onions peppers and parsley

HTIPITI gf|nf|v \$8
Marinated roasted red peppers, feta, thyme

TZATZIKI gf|nf|v \$7
Yogurt with diced cucumbers, dill and olive oil

CHEESE BOARD gf|v \$10
Smoked gouda cheese, feta, sliced mozzarella w/ walnut and grapes

YAPRAK DOLMASI gf|df|nf|v \$8
Grape leaves stuffed with rice and herbs

SMOKED SALMON gf|nf|df \$12
Thin salmon slices with capers

ARTICHOKE HEARTS gf|df|nf|v \$8
Artichoke hearts baked with garlic, onion, parsley and olive oil

MEZZE PLATTER \$12
Selection of small portion of 3 cold meze (excluded from Ankara Experience)

NEW MEZZE'S OF ANKARA \$22
6 small portions of Hummus, Yaprak Dolma, Melitzano, Htipiti, Tuna Dip and Smoked Salmon come with pita chips bowl (excluded from Ankara Experience)

NEW CARROT HUMMUS gf|df|v \$7
Puree of carrot, garlic, tahini and olive oil

NEW MELITZANO gf|df|nf|v \$7
Eggplant pieces, onions w/lemon, olive oil and garlic sauce

NEW TUNA DIP gf|nf \$7
Tuna, sour cream, apple and olive oil

NEW MUSHROOM SALAD gf|nf|v \$7
Sautéed mushroom and onions and parmesan cheese w/lemon, olive oil and garlic sauce

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HOT MEZZE

BAKED MUSHROOM gf nf v	\$10
Baked mushrooms, onions with mozzarella, tomatoes and olive oil	
ISPANAKLI BOREK nf v	\$9
Phyllo pastry layered with savory spinach, feta and onion	
BRUSSELS SPROUTS gf nf v	\$8
Oven roasted brussels sprouts with olive oil, garlic and parmesan cheese	
MUCVER nf v	\$9
Shredded zucchini, mint, dill, carrot and scallions served with tzatziki sauce	
FALAFEL gf nf v	\$9
Fried chickpea patties with tzatziki sauce	
ARNAVUT CIĞERI df nf	\$12
Fried veal liver served with fries and onions	
KABAK DOLMASI gf nf	\$9
Zucchini filled with ground lamb, rice, pepper and topped with tomato yogurt sauce	
BAKED HUMMUS gf nf	\$12
Hummus with melted mozzarella and Turkish beef sausages on top	
SIGARA BÖREĞİ nf v	\$8
Crispy phyllo rolls stuffed w/feta cheese and parsley	
HALLOUMI gf nf v	\$12
Pan seared, sheep's milk cheese with thyme	
MUSAKKA nf	\$12
Baked eggplant with ground beef, bechamel and tomato sauce	
NEW GRAPE LEAF TART gf	\$14
Spicy ground lamb and beef, walnut, feta and rice wrapped with grape leaves and yogurt on top.	
NEW MUSKA BÖREĞİ nf v	\$8
Crispy phyllo stuffed w/mashed potato baked in oven	
NEW PACANGA nf	\$8
Crispy phyllo stuffed w/beef pastrami	

FLAT BREADS

LAHMACUN df nf	\$12
Spicy minced beef and lamb, tomatoes, pepper, onions, parsley and garlic	
SPINACH PIDE nf v	\$11
Spinach, onions and mozzarella	
CHEESE PIDE v	\$11
Feta and mozzarella on pesto sauce and tomato	
SUCUKLU PIDE nf	\$12
Spiced Turkish beef sausage on top of mozzarella	
MANTARLI PIDE nf v	\$11
Sautéed mushrooms w/ caramelized onions and mozzarella	
DONER PIDE nf	\$12
Flat bread w/ mozzarella and vertically sliced beef	
NEW KIYMALI PIDE nf	\$12
Sautéed ground beef w/ caramelized onions, peppers, garlic and mozzarella	
NEW EGGPLANT PIDE nf v	\$11
Sautéed eggplants w/ pepper, tomato and garlic on top of mozzarella	

GRILLS (SERVED WITH RICE OR BULGUR PILAF)

CHICKEN KEBAB gf nf	\$13
Marinated & grilled chicken breast cubes	
LAMB KEBAB gf nf	\$14
Grilled tender lamb cubes	
ADANA KEBAB gf nf	\$16
Grilled minced beef and lamb seasoned with red pepper and herbs	
LAMB CHOPS gf nf	\$14
Grilled lamb chops seasoned with herbs	
NEW GRILLED CHICKEN gf nf	\$13
Grilled chicken breast dipped with butter	
STEAK BITES gf nf	\$14
Grilled steak bites with steak sauce (served with roasted potato)	
KOFTE nf	\$14
Grilled minced beef and lamb patties	
MIXED GRILL nf	\$36
Grilled chicken breast, lamb cubes, kofte and lamb chops (for 2 people, excluded from Ankara Experience)	

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SEAFOOD

- GRILLED ATLANTIC SALMON **gf|df|nf** \$17
Served with sautéed spinach
- NEW** SEAFOOD ORZO **df|nf** \$14
A perfect blend of shrimp, mussels, octopus, squid pieces mixed with orzo, olive oil, dried herbs and soy sauce. Served **cold**.
- KARIDES GÜVEÇ **gf|nf** \$11
Sautéed baby shrimp, garlic, butter, black pepper, tomato, bay leaf and dill
- STUFFED CALAMARI **gf|df** \$14
Stuffed w/ rice, pine nuts, blackcurrant and herbs
- SARDINE WITH GRAPE LEAVES **gf|df|nf** \$14
Sardines wrapped and grilled with grape leaves
- FRIED CALAMARI **nf** \$11
Fried breaded squid rings served with special dip

ENTREES

- ISKENDER KEBAB **nf** \$24
Vertically sliced beef served with yogurt and tomato sauce over pita bread slices
- NEW** ISLIM KEBAB **gf|nf** \$26
Sautéed lamb cubes covered with eggplant baked in the oven with tomato sauce and melted cheese on top of it. Served with rice.
- NEW** KING CROWN ROAST **gf|nf** \$48
Oven roasted tied lamb chops (7-8 piece) served with onions, roasted potatoes and rice. (for 2 people, excluded from Ankara Experience)
- ALI NAZIK **nf** \$24
Smoked, spiced pureed eggplant w/ sautéed lamb cubes
- HOUSE STEAK **gf|df|nf** \$28
Special marinated steak served with roasted potatoes and fresh rosemary
- VEGETABLE CASSEROLE **gf|nf|v** \$17
Mixed vegetables baked in casserole dish, served with rice

SIDES

- RICE PILAF **gf|nf|v** \$4
- BULGUR PILAF **nf|v** \$4
Cracked wheat pilaf w/ onions and tomatoes
- STEAK CUT FRIES **gf|df|nf|v** \$5
Seasoned
- HOME MADE PITA CHIPS **df|nf|v** \$5
- SAUTED VEGETABLES **gf|df|nf|v** \$6
Steamed mixed vegetables
- SAUTED SPINACH **gf|df|nf|v** \$6
Sautéed spinach with onions
- HOUSE SALAD **gf|df|nf|v** \$5
Small portion house salad

BEVERAGES

- COKE, DIET COKE, SPRITE, GINGER ALE, CRANBERRY JUICE, ICED TEA \$3
- HOME MADE AYRAN \$4
Traditional Turkish yogurt drink
- JUICES & LEMONADE \$4
Selection of orange, pomegranate, apple, grapefruit
- SALGAM \$4
Fermented salty black carrot juice

HOT BEVERAGES

- TURKISH TEA \$2
- SELECTION OF HERBAL TEA \$3
- COFFEE \$3
Decaf/Regular
- TURKISH COFFEE \$4
- ESPRESSO/CAPPUCCINO/LATTE \$4

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