



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 Tree 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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ANKARA SPECIALS

ANKARA EXPERIENCE \$44

Enjoy a tour of the most exotic flavors of the Mediterranean & Turkish tastes. 1 mezze/soup/salad (up to \$14), 1 entrée/grill/flat bread (up to \$24), 1 dessert, 1 glass of drink (up to \$10) (Entire table should participate, price is per person)

PRIX-FIXE LUNCH \$19

1 salad/soup/cold mezze (up to \$9), 1 grill/ flat bread (up to \$12), 1 side, 1 fountain drink and 1 coffee/tea (Valid only business days between 11 AM-3PM)

PRIX-FIXE 4 COURSE DINNER \$36

1 salad/soup (up to \$9), 1 hot/cold mezze (up to \$12) 1 grill/flat bread (up to \$18), 1 side and 1 dessert (Entire table should participate, price is per person, Not available for groups of 10 or more)

SOUPS & SALADS

RED LENTIL SOUP gf|nf|v \$8

Red lentils w/onions, garlic and spices

CHILLED YOGURT SOUP gf|v \$8

Apple, walnut, cranberries w/mint and honey

SHEPHERD SALAD gf|df|nf|v \$9

Cucumbers, tomatoes, onion, parsley w/lemon, olive oil and spices

PARISIENNE SALAD gf|nf|v \$9

Mesclun, apples, cucumber, tomatoes parmesan w/honey mustard dressing and pumpkin seeds

GARDEN GREEN SALAD gf|nf|v \$10

Mix greens, avocado slices, fresh fruits, radish w/honey mustard dressing and pumpkin seeds

LIGHT & SIMPLE gf|nf|v \$9

Baby arugula, cherry tomato, onion, parmesan w/balsamic dressing

PANZANELLA TUSCANA SALAD df|nf|v \$9

Mediterranean greens, olives, tomatoes, onion, parsley, croutons and radish w/lemon dressing

With any salad:

- Add grilled chicken breast \$6
- Add grilled tiger shrimp \$9
- Add grilled salmon \$9
- Add falafel \$6
- Add halloumi \$9

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COLD MEZZE

HUMMUS gf|df|nf|v \$7

Purée of chickpeas, garlic, tahini and olive oil

YAPRAK DOLMASI gf|df|nf|v \$8

Grape leaves stuffed with rice and herbs

BABAGANUS gf|v \$8

Smoked eggplant, tahini, garlic and olive oil

ARTICHOKE HEARTS gf|df|nf|v \$8

Artichoke hearts baked with garlic, onion, parsley, olive oil

TZATZIKI gf|nf|v \$7

Yogurt with cucumbers, garlic, dill, mint and olive oil

HTIPITI nf|v \$8

Marinated roasted red peppers, feta, herbs

PIKALI df|v \$8

Steamed beetroots, onion and garlic w/walnut and olive oil

SMOKED SALMON gf|nf|df \$12

With capers and onions

EZME gf|df|nf|v \$7

Spicy blend of tomatoes, onions, bell peppers and parsley w/olive oil

CHEESE BOARD WITH SUCUK gf \$14

Smoked gouda cheese, feta, mozzarella w/walnut and apricots

SHAKSUKA gf|df|nf|v \$9

Eggplant, roasted pepper, parsley, onion, garlic w/sautéed tomato

MEZZE'S OF ANKARA nf \$22

6 small portions of Hummus, Yaprak Dolma, Shaksuka, Htipiti, Ezme and Smoked Salmon come with pita chips bowl

BURRATA gf|v \$22

Cherry tomato, olives and pesto sauce

SEAFOOD ORZO nf \$12

A perfect blend of shrimp, mussels, octopus, squid pieces mixed with orzo, tomatoes, herbs, garlic and olive oil

SOUS VIDE COOKED OCTOPUS gf|df|nf \$22

Baby arugula, cherry tomato, red onions, radish and red wine vinaigrette

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HOT MEZZE

FALAFEL df gf nf v	\$12
Fried chickpea patties w/hummus	
BRUSSELS SPROUTS gf nf v	\$12
Oven roasted brussels sprouts with olive oil, garlic, parmesan cheese w/tartar sauce and cranberries	
SIGARA BÖREĞİ nf v	\$9
Crispy phyllo rolls stuffed w/feta cheese and parsley	
BAKED HUMMUS nf gf v	\$12
Hummus with melted mozzarella and Turkish beef sausages on top	
ISPANAKLI BOREK nf v	\$9
Phyllo pastry layered with savory spinach, feta and onion	
MUCVER nf v	\$9
Shredded zucchini, carrot, mint, dill, and scallions served w/tzatziki sauce	
HALLOUMI gf nf v	\$14
Pan seared, sheep's milk cheese	
MUSAKKA nf	\$16
Baked eggplant with ground beef, bechamel and tomato sauce	
KABAK DOLMASI gf nf	\$12
Zucchini filled with ground lamb, rice, pepper and topped with tomato yogurt sauce	
BAKED MUSHROOM gf nf v	\$10
Baked mushrooms, onions with mozzarella, tomatoes and olive oil.	
GRAPE LEAF TART gf	\$14
Spicy ground lamb and beef, walnut, feta and rice wrapped with grape leaves and yogurt on top	
FRIED CALAMARI nf	\$12
Fried breaded squid rings served with special dip	
MEAT BALLS nf	\$12
Creamy mushroom sauce with meatballs	
SARDINE WITH GRAPE LEAVES gf df nf	\$14
Spicy marinated sardines wrapped and grilled with grape leaves	
LIVER LEAVES nf	\$14
Fried veal liver served with onions and fried dried hot peppers	

FLAT BREADS

LAHMACUN df nf	\$12
Spicy minced beef and lamb, tomatoes, pepper, onions, parsley and garlic	
SPINACH PIDE nf v	\$11
Spinach, onions w/mozzarella	
CHEESE PIDE v	\$11
Feta and mozzarella on pesto sauce w/tomato	
SUCUKLU PIDE nf	\$12
Spiced Turkish beef sausage w/mozzarella	
MANTARLI PIDE nf v	\$11
Sautéed mushrooms w/caramelized onions and mozzarella	
DONER PIDE nf	\$12
Flat bread w/mozzarella and sliced beef	
KIYMALI PIDE nf	\$14
Sautéed ground beef w/caramelized onions, peppers, garlic and mozzarella	
EGGPLANT PIDE nf v	\$13
Sautéed eggplants w/pepper, tomato, garlic and mozzarella	
BEEF PIDE v	\$13
Steamed beetroots, onion, garlic and walnut w/mozzarella	

ENTRÉES

ISKENDER KEBAB nf	\$24
Vertically sliced beef served with yogurt and tomato sauce over pita bread slices	
ISLIM KEBAB gf nf	\$26
Sautéed lamb cubes covered with eggplant baked in the oven with tomato and melted cheese on top of it. Served with rice.	
VEGETABLE CASSEROLE gf nf v df	\$17
Oven roasted mixed vegetables w/tomato sauce. Served with rice	
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	
BAKLAVA MAHI MAHI	\$28
Crispy phyllo layers filled with mahi mahi fish fillet, pistachio and pesto served w/steamed vegetables	

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GRILLS

CHICKEN KEBAB gf nf	\$9
Marinated & grilled chicken breast cubes	
LAMB KEBAB gf nf	\$12
Marinated & grilled tender lamb cubes	
ADANA KEBAB gf nf	\$12
Grilled minced beef and lamb seasoned with red pepper	
LAMB CHOPS gf nf	\$12
Grilled lamb chops seasoned with herbs	
GRILLED CHICKEN gf nf	\$8
Marinated grilled chicken breast	
KOFTE nf	\$12
Grilled minced beef and lamb patties	
MIXED GRILL nf	\$32
Grilled chicken breast, lamb cubes, kofte and lamb chops	
GRILLED ATLANTIC SALMON gf df nf	\$17
Served with sautéed spinach	
GRILLED TIGER SHRIMPS gf nf	\$17
Seasoned with garlic, herbs and butter	

SIDES

RICE PILAF gf nf v	\$5
BULGUR PILAF nf v	\$5
Cracked wheat pilaf w/onions, tomatoes and bell pepper	
STEAK CUT FRIES gf df nf v	\$7
Seasoned	
HOME MADE PITA CHIPS df nf v	\$5
ROASTED VEGETABLES gf df nf v	\$8
Roasted mixed vegetables	
SAUTÉED SPINACH gf df nf v	\$8
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, ICED COFFEE	\$3
HOME MADE AYRAN	\$4
Traditional Turkish yogurt drink	
JUICES & LEMONADE	\$4
Selection of orange, pomegranate, apple, grapefruit	
SALGAM Hot/Regular	\$4
Fermented purple carrots and turnip, bulgur wheat, salt and yeast.	

MOCKTAILS

MATCHA CHAI PINEAPPLE	\$12
Matcha green tea, pineapple Juice	
TURKISH COFFEE FRAPPE	\$9
Turkish coffee, milk, chocolate	
WILD STRAWBERRY	\$9
Wild strawberry pure, club soda, rosemary	
RASBERRY PALMER	\$9
Raspberry tea with homemade lemonade	

HOT BEVERAGES

TURKISH TEA	\$2
SELECTION OF HERBAL TEA	\$3
COFFEE	\$3
Decaf/Regular	
TURKISH COFFEE	\$4
No sugar/Medium sugar/Sweet	
ESPRESSO/CAPPUCCINO/LATTE	\$4

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