



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.

* Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of a food borne illness

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 \$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|nf|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|nf \$14

Selection of 3 different cheese and spiced Turkish beef sausage slices w/dried Turkish apricots and jam

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, Pikali and Sea food orzo come with pita chips bowl

BURRATA gf|v \$22

Cherry tomato, olives and pesto sauce

SEAFOOD ORZO df|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 \$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 w/basil honey sauce

MUSAKKA nf \$16
Baked eggplant with ground beef, bechamel and tomato sauce w/parmesan

KABAK DOLMASI gf|nf \$12
Zucchini filled with ground beef, 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 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, 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

BEET 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 beef sirloin 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 beef sirloin

HOUSE STEAK gf|df|nf \$28
Special marinated steak served w/roasted veggies

BAKLAVA MAHI MAHI \$28
Crispy phyllo layers filled with mahi mahi fish fillet, pistachio and pesto served w/roasted vegetables

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GRILLS

CHICKEN KEBAB gf nf	\$9
Marinated & grilled chicken cubes on top of Ezme	
BEEF KEBAB gf nf	\$12
Marinated & grilled tender beef cubes on top of Ezme	
ADANA KEBAB gf nf	\$12
Grilled minced beef seasoned with red pepper	
LAMB CHOPS gf nf	\$14
Grilled lamb chops seasoned with herbs on top of Shaksuka	
GRILLED CHICKEN gf nf	\$8
Marinated grilled chicken on top of Ezme	
KOFTE nf	\$12
Seasoned minced beef patties on top of hummus	
MIXED GRILL nf	\$36
Grilled chicken kebab, beef cubes, kofte and lamb chops	
GRILLED ATLANTIC SALMON gf nf	\$20
Wild caught salmon on top of sautéed spinach w/creamy butter sauce	
GRILLED TIGER SHRIMPS gf nf	\$18
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	
FRIED POTATOES 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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