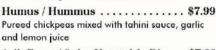
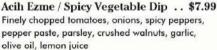
Mercimek/ Red Lentil	 		\$6.99
Ask for Today's Special Soup	 		\$6.99

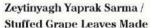


Soguk Mezeler / Cold Appetizers

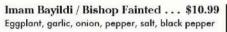
Babagannus / Baba Ghanoush	\$7.99
Char-grilled smoked eggplant puree m	ixed with
tahini sauce, garlic and olive oil	







Finely chopped tomatoes, onions, spicy peppers, pepper paste, parsley, crushed walnuts, garlic, olive oil, lemon juice



Cacik / Tzatziki \$7.99 Chopped cucumber blended with garlic, yogurt fresh dill and olive oil

Karisik Soguk Meze /

Mix Appetizer Plate \$24.99

Hummus, Babagannus, Labeh and Spicy vegetable dip

Sicak Mezeler / Hot Appetizers

Served over spread hummus and pita bread

Sigara Boregi / Cheese Rolls (4Pcs) . \$8.99 Fried crispy filo dough filled with feta cheese and parsley

Arnavut Cigeri / Calf's Liver \$9.99 Pan-fried calf's liver seasoned with hot pepper, served with onions and parsley

Kalamar / Calamari \$12.99 Fried- Crispy calamari rings served with

Tereyagli Karides Sote/

a walnut garlic sauce

Shrimp Saute \$14.99 Shrimp sauteed with red peppers, garlic, and butter



Coban Salata /

Shepherd Salad\$8.99 \$11.99 Finely Diced tomatoes, cucumbers, green peppers, onions, parsley tossed in olive oil and lemon juice

Salatalar / Salads

Piyaz / White Bean Salad ... \$8.99 \$11.99 White beans, onions, parsley, olive oil and lemon juice

Sexar Salata / Caesar Salad . \$8.99 \$11.99 Romaine lettuce, parmesan cheese and homemade croutons tossed in a creamy caesar dressing

Mevsim Salata /

Seasonal Salad \$8.99 \$11.99 Finely diced tomatoes, cucumbers, green peppers, onions, parsley tossed in olive oil and lemon juice

Protein Add-ons

Tavuk Izgara/ Grilled chicken	. \$8.99
Karides Izgara/ Grilled Shrimp	\$10.99
Filemiyon/ Filet Mignon 4 Oz	\$16.99
Feta Cheese \$2.00	\$4.00







Tavuklu Ana Yemekler / Chicken Entrees

Small

Large

Served with Garden Salad and Creamy Pesto Pasta or Rice

Tavuk Sis Kebap /

Chicken Shis Kebab \$19.99 Chicken cubes marinated in our chef's unique seasoning and char-grilled on a skewer

Tavuklu Adana Kebab / Chicken Adana Kebab \$19.99

Spicy ground char-grilled on a skewer seasoned with pepper and garlic

Citir Pilic / Crispy Chicken \$19.99

BBO Soslu Pilic / Sauteed BBO Chicken \$19.99 Aci Soslu Pilic / Sauteed Spicy Chicken \$19.99

Kajun Soslu Pilic / Sauteed Cajun Chicken \$19.99 Kremali Pilic / Sauteed Chicken

with Cream Sauce \$19.99 Tavuk Kofte / Chicken Meatballs \$19.99

Kekikli Kremali Pilic / Sauteed Chicken with Creamy Oregano Sauce \$19.99







Etli Ana Yemekler / Meat Entrees

Yaprak Doner / Lamb Gyro ...\$24.99 Pilav veva pide ustu / served over rice pilaf or pita. Marinated pieced of lamb are placed on a large skewer, slow cooked while rotating and served in thin slices

Iskender Kebap /

Alexander Kebab\$26.99 Lamb Gyro served over bread pieces, topped with traditional Turkish red sauce, butter, and yogurt

Adana Kebap / Adana Kebab . . \$25.99 Spicy around beef and lamb char-arilled on a skewer seasoned with garlic, pepper and pepper paste

Kuzu Pirzola / Lamb Chops... \$34.99 Marinated in our chef's unique mediterranean seasoning

Kasap Kofte /

Turkish Butcher Meatballs \$24.99 Char-grilled beef patties blended with onions and mediterranean seasons

Ramiz Kofte /

Ramiz Special Meatballs \$ 23.99 Char-grilled beef patties blended with onions and light seasoning

Kasarli Kofte /

Turkish Meatballs with Cheese \$24.99 Char-grilled beef patties blended with onions, mozzarella cheese and other mediterranean spices

Karisik Kofte /

Turkish Meatball

Combination Plate\$26.99 Turkish Meatballs (2), Ramiz special Meatballs (2), Turkish Meatballs with Mozzarella Cheese (2)

Kuzu Sis Kebap /

Lamb Shish Kebab\$34.99 Tender lamb cubes marinated in our chef's unique seasoning and char-grilled on a skewer

Filemiyon / Filet Mignon \$34.99 An amazingly lean and tender beef cut from the smaller end of the tenderloin, seasoned and grilled to your liking

Karisik Izgara /

Ramiz Combination Plate \$39.99 Lamb Adana, Gyro, Chicken Adana, Chicken Shish and Lamb Shis

Manti / Turkish Dumplings \$19.99 Homemade dumplinas filled with around beef















Deniz Mahsullu Ana Yemekler /

Seafood Entrees

Served with Roasted Potatoes and Sauteed Vegetables Somon Izgara / Grilled Salmon .. \$25.99 Salmon filet with lemon, garlic and fresh herbs. oven-baked

Rich and tender white mediterranean fish. oven-baked

(Mediterranean Sea Bass) White Flake Fish, oven-baked, served whole

Karides Izgara / Shrimp Kebab ...\$28.99 Jumbo Shrimp with Mediterranean seasoning. Char-grilled





Vejetaryen Yemekler / **Vegetarian Entrees**

Served over spread hummus and pita bread

Bamya / Vegetable Okra \$19.99 Sauteed Okra with tomatoes, peppers, onions and garlic served in a casserole with rice

Sebzeli Sote / Sauteed Vegetables \$19.99 Sauteed seasonal vegetables with a side of rice

Musakka/ Moussaka \$20.99 Layers of sliced egaplant, fresh tomatoes, peppers and garlic, topped with light cheese baked in a casserole and served with rice



Cheeseburger & Wrap

All wraps are served with lettuce, tomato, raw onions, tzatziki sauce and french fries

Tavuk Sis / Chicken Shish \$14.99)
Kofte / Turkish Meatballs \$15.99	,
Adana \$15.99	,
Doner / Gyro \$15.99	,
Tavuklu Adana Wrap \$14.99	į
Cheeseburger \$15.99	,
Homemade burger, cheddar cheese, lettuce,	

tomato, onions served with french fries





Tatlilar / Deserts

Sutlac / Oven Baked Rice Pudding \$6.99 A creamy mixtures of milk, rice and sugar

Kazandibi / Bottom of the Pan ...\$9.99 Baked and caramelized milk pudding

Baklava\$7.99 Thin layers of filo dough stuffed with walnuts flavored with sweet syrup

Kunefe\$9.99

Crispy unsalted cheese-filled dessert made with shredded dough, pistachios and sweet syrup. It is served hot from the oven, so the cheese if soft and stringy



Lunch Specials \$11.99

 All Served w/Choice of Soup or Hummus Mon. - Fri. 11:30am - 4pm

- Iskender

- Chicken Kofte
- Lamb Gyro
- Sauteéd Spicy Chicken
- Lamb Adana Kebab
- Sauteéd BBO Chicken
- Chicken Adana Kebab
- Sauteéd Soy Sauce Chicken
- Remiz Special Meatballs - Moussaka
- Turkish Butcher Meatballs Falafel Over Spread of Hummus
- Chicken Shish Kebab
- Sauteéd Vegetables

Our Story

Our story began with the story of two orphan brothers born in Prilep, Macedonia, at the beginning of the 20th century. Their father was captured in the Balkan War and they lost their mother at a young age. They immigrated to Turkey with their grandmother, who raised them. Here they improved their profession by working in various restaurants. They had the opportunity to develop a version of the grilled meatballs made by street vendors in Macedonia, and they started to serve by opening a small shop with lemon crate chairs in Akhisar.

They made a pillow by frying whole wheat pita in butter and chopping it under this meatball, which was made entirely from beef, consisted only of salt and onion, and left a taste of pure meat on the palate of the eaters. They are the creators of the unforgettable taste that emerges when served with roasted green peppers and tomatoes.



In 2000, in addition to their store in Akhisar Central Bazaar, the brothers also opened a branch on the Istanbul-Izmir highway, helping to spread the brand; In a short time, he became the creator of the place visited by the famous politicians of the period, ath letes, artists and those who heard about Ramiz's seventy-year fame.

In addition, by evaluating the suitable ones among the persistent franchising offers that have been received since 2006, they have made this taste even more accessible, thanks to the restaurants operated with Ramiz principles.

The products sold in Ramiz restaurants come from Akhisar, just like the first day, and today, every step from production to sales is constantly inspected to ensure that the standards remain the same at every point.



TURKISH GRILL



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