

Corbalar / Soups

- 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 mixed with tahini sauce, garlic and olive oil



- Humus / Hummus \$7.99

Pureed chickpeas mixed with tahini sauce, garlic and lemon juice

- Acih Ezme / Spicy Vegetable Dip .. \$7.99

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



- Zeytinyagh Yaprak Sarma /

- Stuffed Grape Leaves Made

- with Olive Oil \$6.99

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



- Imam Bayildi / Bishop Fainted ... \$10.99

Eggplant, garlic, onion, pepper, salt, black pepper

- Caecik / 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

- Falafel (4) \$8.99

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 a walnut garlic sauce



- Tereyagli Karides Sote/

- Shrimp Saute \$14.99

Shrimp sauteed with red peppers, garlic, and butter

Salatalar / Salads

- Coban Salata / Small Large

- Shepherd Salad \$8.99 \$11.99

Finely Diced tomatoes, cucumbers, green peppers, onions, parsley tossed in olive oil and lemon juice

- 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

Served with Garden Salad and Creamy Pesto Pasta or Rice

- Tavuk Sis Kebab /

- 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

- BBQ Soslu Pilic / Sauteed BBQ Chicken \$19.99

- Acı 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 veya pide ustü / 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 Kebab /

- Alexander Kebab \$26.99

Lamb Gyro served over bread pieces, topped with traditional Turkish red sauce, butter, and yogurt

- Adana Kebab / Adana Kebab .. \$25.99

Spicy ground beef and lamb char-grilled on a skewer seasoned with garlic, pepper and pepper paste

- Kuzu Pizola / 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 Kebab /

- 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 dumplings filled with ground beef



Deniz Mahsullu Ana Yemekler / Seafood Entrees

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



Cupra / Dorado\$28.99
 Rich and tender white mediterranean fish,
 oven-baked

Levrek / Branzino\$28.99
 (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

Falafel (6)\$19.99
 Served over spread hummus and pita bread



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

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



Musakka/ Moussaka\$20.99
 Layers of sliced eggplant, 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

Cheeseburger \$15.99

Homemade burger, cheddar cheese, lettuce,
 tomato, onions served with french fries



Tatlılar / 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 is soft and stringy

Lunch Specials \$11.99

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

- Iskender
- Lamb Gyro
- Lamb Adana Kebab
- Chicken Adana Kebab
- Remiz Special Meatballs
- Turkish Butcher Meatballs
- Chicken Shish Kebab
- Chicken Kofte
- Sautéed Spicy Chicken
- Sautéed BBQ Chicken
- Sautéed Soy Sauce Chicken
- Moussaka
- Falafel Over Spread of Hummus
- Sautéed 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, athletes, 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.

Ramiz®

SINCE 1928

TURKISH GRILL



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