



S I B E L



TURKISH MEDITERRANEAN GRILLHOUSE + BAR

IN THE HEART OF TORONTO, NESTLED WITHIN THE BUSTLING STREETS, STOOD
SIBEL, A FINE DINING RESTAURANT THAT WAS THE EPITOME OF CULINARY
GRACE. SIBEL WAS NOT JUST A PLACE TO EAT; IT WAS A SANCTUARY
WHERE FLAVORS DANCED AND MEMORIES WERE WOVEN INTO THE
TAPESTRY OF THE CITY'S RICH DINING SCENE

18% gratuity for 10+ guests.

Please inform your server of any food allergies.

All dishes are made to order and may take 25 minutes to prepare

SOUPS & SALADS

Daily Soup	\$10
Sibel Special Salad Fresh spring mix, cherry tomatoes, cucumber, feta cheese, braised asparagus & Sibel sauce * Add Grilled Chicken Fillet for \$15	\$18
Sibel Caesar Plus Cucumber, lettuce, Parmesan cheese flakes, dried cranberry, pumpkin seeds, croutons & sauce * Add Grilled Chicken Fillet for \$15	\$18
Gavurdag Salad Chopped tomatoes, cucumber, green peppers, walnuts, fresh mint, parsley, onion and pomegranate arils (in season) served with fresh lemon juice and pomegranate sauce.	\$18

COLD APPETIZERS

Fatteh Pressed yogurt, garlic shallot, fried Naan, and roasted cashew nuts.	\$11
Chili Nazik Grilled eggplant, grilled fresh hot pepper, pressed yogurt and garlic.	\$11
Zucchini Jagik Sautéed zucchini in olive oil, pressed yogurt, cucumber, garlic and mint.	\$10
Atom Sautéed chilli pepper in olive oil, pressed yogurt and garlic shallot.	\$10
Turkish Baba Ganoush Smoked grilled eggplant, red pepper & tomato with fresh onion, garlic and parsley, Topped with olive oil and pomegranate sauce.	\$11
Hummus Mashed chickpeas blended with tahini, fresh garlic and lemon juice.	\$10
Mutabbal Smoked grilled eggplant with olive oil, tahini, garlic and spices.	\$11
Beet Mutabbal Red beets with pressed yogurt, garlic shallot, mint and extra virgin olive oil.	\$11
Rocky Mezze Platter Pecan, cucumber, jumbo Kalamata olives, cherry tomatoes and feta cheese.	\$24
Mix Cold Mezze Plate Three of cold appetizers of your choice	\$28

HOT APPETIZERS

Fried Kibbeh	\$16
Turkish stuffed meat balls with fine ground lean beef, bulgur, minced onion, walnuts, parsley and spices with pistachio sprinkles.	
Stuffed Eggplant	\$16
Oven roasted eggplant, stuffed with ground lean beef, walnut, red and green peppers and tomato.	
Kuru Dolme	\$15
Chopped tomatoes, cucumber, green peppers, walnuts, fresh mint, parsley, onion and pomegranate arils (in season) served with fresh lemon juice and pomegranate sauce.	
Vine Leaf Rolls with sour cherry in side (Yaprak Sarma)	\$14
Vine leaf rolls, stuffed with fresh vegetables and rice.	
Hot Hummus with Veal Fillet	\$26
Hummus topped with sautéed veal fillet in butter, topped with pine nuts.	
Sigara Borek	\$18
Fried filo rolls stuffed with feta cheese and parsley. (Breakfast)	
French Fries	\$9

FROM WOOD OVEN

Veal Fillet Turkish Pizza (Pide)	\$28
Marinated veal fillet with tomato, green pepper, topped with mozzarella cheese.	
Chicken Fillet Turkish Pizza (Pide)	\$26
Marinated chicken fillet with mushrooms, Kalamata olives, tomato and mozzarella cheese.	
Sujuk Turkish Pizza (Pide)	\$24
Turkish style sausage pide, topped with mozzarella cheese.	
Mix Turkish Pizza (Pide)	\$27
Mix of veal fillet, sujuk and chicken fillet pide.	
Mushroom & Cheese Turkish Pizza (Pide)	\$24
Marinated mushroom, topped with mozzarella cheese.	
Cheese Turkish Pizza (Pide)	\$20
Ground Beef Turkish Pizza (Kapali Pide)	\$26
Ground lean beef, walnut, parsley and mozzarella cheese.	
Spinach Turkish Pizza (Kapali Pide)	\$25
Baby spinach, feta and mozzarella cheese.	
Lahmacun	\$20
Thin-crust pide, topped with minced lamb and veal, and minced vegetables.	

KEBABS

Adana Kebab	\$34
Seasoned ground lamb and veal, charcoal grilled, served with bulgur, rice and grilled vegetables	
Chili Cheese Adana Kebab	\$38
Seasoned ground veal and lamb mixed with chili flakes and mozzarella, charcoal grilled. Served with bulgur rice and grilled vegetables	
Eggplant Kebab	\$35
Minced veal and lamb with eggplant, charcoal Grilled. Served with bulgur or rice and grilled vegetables	
Lamb Chops	\$54
Bone-in supreme lamb chops, charcoal grilled. Served with bulgur, rice and grilled vegetables	
Veal Fillet Kebab	\$42
Marinated veal fillet, charcoal grilled. Served with bulgur, rice and grilled vegetables.	
Sibel Beyti Special Kebab	\$37
Seasoned ground lamb and veal, wrapped in lavash bread with mozzarella cheese and eggplant, charcoal grilled. Topped with tomato sauce and sesame seeds. Served with grilled vegetables.	
Mix Kebab Platter	\$48
Mix of 4 dishes: Lamb Chops, Adana Kebab, Veal Fillet Kebab and Chicken Wings. Served with bulgur, rice and grilled vegetables.	
Chicken Fillet Kebab	\$36
Marinated chicken fillet, charcoal grilled. Served with bulgur, rice and grilled vegetables.	
Chicken Wings	\$30
Marinated chicken wings, charcoal grilled. Served with bulgur, rice and grilled vegetables.	
Fillet Carnival Kebab	\$42
Marinated veal fillet mixed with chicken fillet, charcoal grilled. Served with bulgur, rice and grilled vegetables.	

SEAFOOD

Saffron Shrimp Kebab	\$39
Jumbo shrimp marinated with Persian saffron, charcoal grilled. Served with bulgur, rice and grilled vegetables.	
Salmon Steak	\$44
Prime Salmon Fillet, served with bulgur and grilled vegetables.	
Whole Seabream Fish	\$39
Whole Seabream fish, charcoal grilled, served with Rocca salad and BBQ lemon. (ask your server for availability)	

CHEF SIGNATURES

- VIP Fire Tower for 4** **\$245**
Fire Tower chef designed platter. Mix of selected house dishes.
- VIP Fire Tower for 5** **\$295**
Fire Tower chef designed platter. Mix of selected house dishes.
- VIP Fire Tower for 6** **\$345**
Fire Tower chef designed platter. Mix of selected house dishes.

SIBEL SPECIALS

- Pasha Kebab (Adana Iskender Kebab)** **\$37**
Two skewers of Sibel's signature Adana Kebab, charcoal grilled, on our fresh-made bread, topped with tomato sauce and butter. Served with yogurt and grilled vegetables.
- Ali Nazik** **\$36**
Grilled eggplant mixed with garlic and yogurt, topped with sautéed veal fillet in butter.
- Sarma Special Kebab** **\$38**
Seasoned ground lamb and veal, charcoal grilled, wrapped in fresh dough with mozzarella cheese & eggplant, then roasted in wood-oven. Topped with yogurt, tomato sauce & pistachio, served with grilled vegetables.
- Lamb Ghorme** **\$44**
Wood-oven slow-cooked lamb leg, served with rice and grilled vegetables.
- Manti (Turkish Little Ravioli)** **\$29**
House-made Turkish style little ravioli, stuffed with ground beef and topped with garlic, yogurt and butter sauce.
- Sibel Veggie Nazik** **\$29**
Wood-oven roasted eggplant, mixed with garlic and yogurt. Topped with sautéed soybean, walnut, mushrooms and vegetables.



DESSERTS



Kunafe	\$14
Layers of fine semolina pastry soaked in sweet syrup, embracing a luscious core of melty cheese, crowned with a generous sprinkle of crunchy pistachios or almond	
Kunafe with Ice Cream	\$19
Layers of fine semolina pastry soaked in sweet syrup, embracing a luscious core of melty cheese, crowned with a generous sprinkle of crunchy pistachios or almond, perfectly complemented by the cool creaminess of ice cream (ask your server for availability)	
Baklava	\$10
Delicate layers of crisp, golden phyllo dough encase a rich filling of chopped nuts, perfumed with aromatic spices and sweetened with luscious syrup freshly made in-house, topped with a generous sprinkling of crunchy pistachios or Almonds	
Baklava with Ice Cream	\$15
Delicate layers of crisp, golden phyllo dough encase a rich filling of chopped nuts, perfumed with aromatic spices and sweetened with luscious syrup, perfectly complemented by the cool creaminess of ice cream, topped with a generous sprinkling of crunchy pistachios or Almonds (ask your server for availability)	
Pistachio Roll (Fistik Sarma)	\$10
Premium phyllo pastry, generously filled and rolled with finely ground pistachios, light syrup	
Chocolate Cake	\$12
Trilice	\$10
Vanilla Ice Cream	\$6
Chocolate Ice Cream	\$6
Turkish Coffee	\$4
Turkish Tea	\$3
Espresso Single	\$4
Espresso Double	\$6
Americano	\$4
Cappuccino	\$6
Café' Latte	\$6
Mocha	\$6