

# Anatolia Cafe scores with flavorful Turkish cuisine

If you are looking for different ethnic cuisines to enjoy around the city, add **Anatolia Cafe** to your list. It is the only Turkish restaurant in the area — and it's doing well, proving Clevelanders enjoy variety when it comes to eating out.

Turkish cuisine is so similar to other Middle Eastern foods that it would be difficult to say which actually originated in which country.

For example, there's an abundance of eggplant, lamb, lentils, rice, beans and garlic used throughout the Middle East.

According to server **Hasan**, each dish served at Anatolia is an authentic Turkish specialty.

Begin with the pureed red lentil soup (\$2.95) because it is flavored beautifully and has just the right heat to chase chills on a winter day.

I'll always order *baba ghannouj* (\$4.95) when I can. The mashed eggplant dip at Anatolia is seasoned perfectly with garlic, tahini and herbs, served with warm pita wedges for scooping.

*Iskender* (\$11) is one of the restaurant's signature dishes. Thin slices of tender lamb in tomato sauce are served over pan-sauteed pita, providing a nice blend of flavors.

Oven-roasted eggplant (\$9.95) is stuffed with ground beef and lamb plus chopped tomatoes, then beautifully flavored with garlic and herbs.

Grilled meats including kebabs made with chicken and lamb, served with traditional white rice, grilled pepper and tomato.

Three vegetarian dishes are offered. The traditional *etsiz bamya* (okra in herb sauce) is popular, as is the vegetarian stew (\$8.95).

Several sandwiches are featured at lunch. *Kofte* (\$4.95) is made of grilled fresh lamb patties.



## SCOOP DU JOUR

Barbara  
B. Collier

If you are a first-timer to Turkish food, don't hesitate to ask the friendly and helpful servers for more information on the menu.

Anatolia opened here in July, with the first in Columbus. **Yashar Yildirim** is the owner.

Anatolia Cafe is located at 13915 Cedar Road, South Euclid, in Cedar Center Shopping Center. Call (216) 321-4400.

## It's a contender

Opinions vary when it comes to who builds the best corned beef sandwich in town. I'm not ready to make a choice, but a great one is stacked at **Jack's Deli & Restaurant** in University Heights, at 2175 S. Green Road, in the Cedar/Green Shopping Center, (216) 382-5350.

Between 6 and 8 ounces of corned beef is sandwiched between delicious Pincus-seeded Jewish rye bread (\$6.80).

**Gary Lebowitz**, one of the owners, says the next most popular sandwich is the corned beef reuben (\$8.25). Lebowitz estimates that about 2,000 pounds of corned beef is sliced each week at Jack's, where **Michael Gates** is head chef.

Before ordering, diners are served a plate of fresh crunchy dills, pickled peppers and green tomato wedges — a tasty surprise.

Several fresh soups are featured daily. The most popular is matzo ball soup, with very generous matzo balls.

A thick and chunky cream of potato soup is a Friday favorite. The mushroom barley soup (\$3.50) is rich and hearty, like Grandma used to make.



SUN PHOTO BY JOSEPH DARWAL

**Chef Sonmez Bozkurt, left, and cafe owner Yashar Yildirim show off samples from their tasty menu at Anatolia Cafe, known as the "only Turkish restaurant in Cleveland."**

Lebowitz and partner **Alvie Markowitz** are particular about their smoked fish, another big seller at Jack's. "We don't like the New York-style smoked fish," Lebowitz said, "because it's too greasy. We get ours out of Detroit and prefer its flavor."

Chopped chicken liver? Not at Jack's, which serves less-expensive chopped beef liver, to the approval of customers.

At breakfast, you will find regulars who enjoy eating bagels and sipping coffee every morning. French toast is made from thick slices of challah (\$4.75) and topped with powdered sugar.

Hearty chili (\$4.95) is served daily. Mac-n-cheese (\$4.95) is a Friday special.