

TASTE

WEDNESDAY, DECEMBER 12, 2007 | SECTION F

THE PLAIN DEALER

EATS TO GO

Exotic, satisfying Turkish takeout in Lyndhurst

The place: Antalya Red Square
5131 Mayfield Road, Lyndhurst.

Hours: 11 a.m.-10 p.m. Tuesday-Thursday; 11 a.m.-11 p.m. Friday; noon-11 p.m. Saturday; noon-10 p.m. Sunday.

Phone: 440-461-0818.

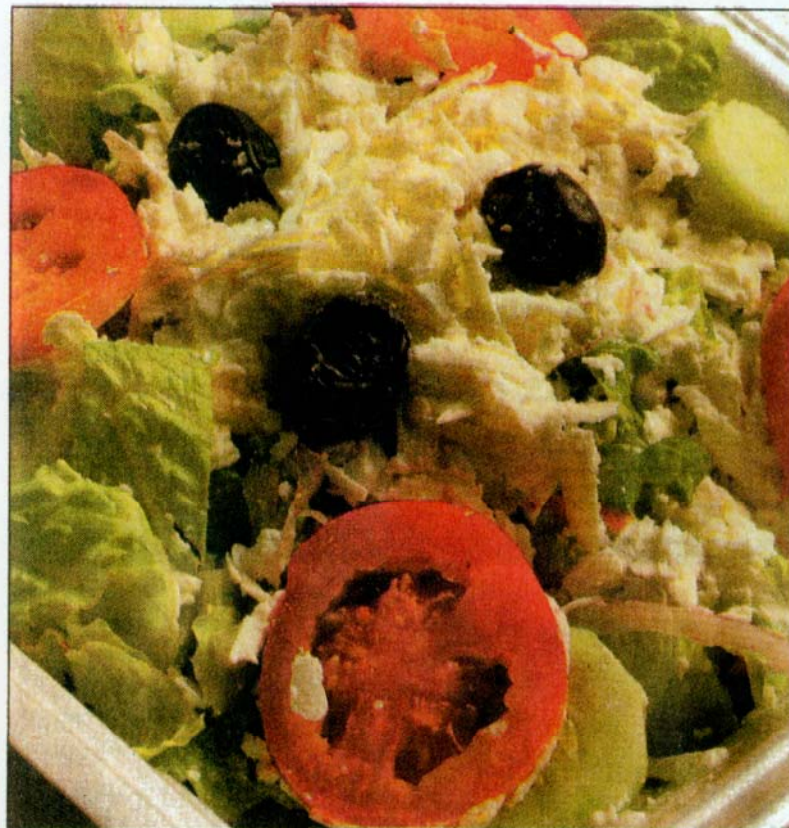
Sonmez Bozkurt adamantly proclaims he's the first Turkish chef in Cleveland. He and Emil Mardakhayev opened Antalya Red Square restaurant about two months ago in Lyndhurst. Bozkurt moved to Cleveland three years ago from New York, where he worked as a chef at a Turkish restaurant for eight years after arriving from Turkey.

Turkish food, like many Mediterranean foods, can be a bit exotic and complex, but also fun. Bozkurt's dishes are all that and then some. Take, for instance, the yalanci dolma, grapevine leaves stuffed with rice, currants and pine nuts.

After combing through the vast menu while lounging in the elaborately decorated waiting area, I chose the Chicken Adana With Yogurt (\$11.95). The manager's description of the dish made my mouth water. The chicken is chopped, formed into a strip, and seasoned with paprika and red peppers. Each ingredient stood out. Unfortunately, I didn't like the ocean of sour yogurt on the bed of sauteed pita.

The falafel sandwich (\$5.50) had nice textures and flavors, starting with a heaping spread of homemade hummus. A classic Greek salad (\$5.95) had all the regular players, including olives and crumbled feta. The standout was the mild vinaigrette dressing that lightly touched every leaf.

Each week, Greg Burnett writes about various carryout foods from establishments across Greater Cleveland.



PEGGYTURBETT | THE PLAIN DEALER

A Greek salad, like this one from Antalya Red Square, is always a nice addition to a meal.