

EATERIES

Ayşe's Cafe lovingly prepares homemade Turkish cuisine

Quaint little eatery features lamb in a variety of dishes

BY WILL STEWART
News Special Writer

Ayşe's Café, the charming little Turkish eatery tucked into the back of the Courtyard Shops on Plymouth Road, combines fresh ingredients, hearty spices and a loving, homemade approach to comfort food.

The menu at Ayşe's is potluck in that proprietor and chef Ayşe Uras chooses a handful of dishes to prepare each day, meaning that your favorite lamb stew or Turkish meat pie may or may not be offered on the day you go there.

But chances are you'll find something to enjoy from the seven of so items she has chosen for the day of your visit. We did.

Soups are a specialty at Ayşe's Café and with good reason. Our lentil soup was excellent, full of red lentils and boosted by moderately spicy undertones. It was perfect with the toasted pita wedges that accompanied it.

Our salad, on the other hand, was fresh but otherwise



ALAN WARREN, THE ANN ARBOR NEWS

Turkish delights can be found at Ayşe's Cafe on Plymouth Road.

RESTAURANT REVIEW

Ayşe's Café

1703 Plymouth Road, Ann Arbor.

734-662-1711

Hours: Monday-Friday 11

a.m.-2 p.m. and 5-9 p.m.; Saturday 5-9 p.m.

Price: Moderate. Most entrees from \$9-15.

Value: Average.

Wheelchair access: Good.

Plastic: Visa and MasterCard.

Liquor: Beer, wine and a few Turkish liqueurs.

unremarkable, with red cabbage and leafy greens nearly drowned in a too-vinegary dressing.

Not surprisingly for a Turk-

ish restaurant, lamb is featured in a preponderance of dishes at Ayşe's. We particu-

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AYŞE'S CAFE FROM C1

Beef with vegetables in flavorful stew a favorite

larly liked the collard greens with ground lamb, a tasty mélange of the braised greens and lamb, combined with white beans. Like most dishes here, it is served with white rice pilaf. This is a tasty, understated meal in which the ingredients perfectly complement one another.

Beef with vegetables was our favorite dish, featuring fork-tender bits of beef served with corn, carrots and other root vegetables in a stew that burst forth with flavor and warmth. Like the other dishes we tried, this featured an understated spiciness that we found appealing.

Ayşe's offers vegetarian and gluten-free dishes daily, as well as cold side dishes like olive and pomegranate seed salad and eggplant salad.

Dishes at Ayşe's aren't inexpensive, although each is prepared with fresh ingredients and comes with soup or salad included, bringing their

value up moderately. But for entrees ranging from \$9 to \$14, we would have preferred to see a little more food for our money.

Ayşe's is clean and well-kept, and service was prompt and friendly. Overall, we thoroughly enjoyed our exposure to Turkish cuisine.