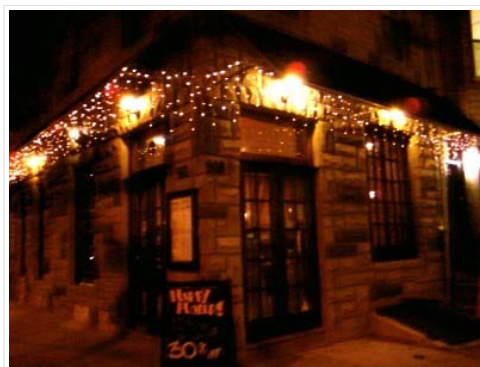


Divan Turkish Kitchen : Philadelphia

Wednesday, December 23, 2009 At 8:01 AM | Posted By [Comradechu](#)

Headed south to Divan Turkish Kitchen for some quick take-out and found some simple and very accessible flavors, nicely cooked.



Divan Kofte (Divan's Meat Patties) - Mixed grill of ground lamb and beef patties w/ Turkish spices. Accompanied by thin red onion slices, banana pepper, grilled, rice, grilled tomato, grilled thin pita bread. The meat patties were notably juicy and tasty in a relatively straightforward way - simple, but satisfying. The rice was moist and slightly flavored. And the accompanying white sauce tasted like a sour cream & chive dip. Not really anything to write home about, but the beef, rice and pita were cooked well and the vegetables were fresh.



Baklava - Also relatively simple flavors but decently done. Sweetened with light semi-watery syrup, the water damping down the sweetness and the viscosity, adding it a more clear taste. Also had small pistachio chunks. The bottom half of the baklava was soaked in the syrup and had a wet texture, contrasting with the drier top half. Pretty much what you see is what you taste. I wouldn't say it's the best baklava I've had, but satisfying in a straightforward way and I wouldn't complain having some more now.



This was more of a convenience stop, rather than one of the restaurants remaining on my to-try list. But for those in the neighborhood, you could do much worse.

Divan Turkish Kitchen

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