

HAPPY HOUR



TUESDAY - FRIDAY | 4 PM - 6 PM
HAPPY HOUR available at designated bar area only

HOUSE COCKTAILS

Ev Yapımı Kokteyller

MEDITERRANEAN G & T\$9
Gin, Tonic, Cucumber, Lemon Peel, Juniper Berries, Rosemary

THYME TO BLOOM\$9
Fig Infused Vodka, Honey-Thyme Syrup, Lemon, Prosecco

ISTANBUL BEY\$9
Jalapeno Infused Tequila, Passion Fruit, Pineapple, Lime, Red Wine Float

WINES

Şaraplar

RED, WHITE, ROSE\$7

BY THE BOTTLE\$30

DRAFT BEERS

Fıçı Biralara

SEASONAL SPECIAL\$5

BOTTLE BEERS

Şişe Biralara

EFES PİLSEN\$5

SPREADS

Girişler

HTIPITI GF|NF\$7
Roasted Red Pepper, Feta, Thyme, Olive Oil

BABA GHANOUJ GF|DF|NF|V|VG\$7
Smoked Eggplant, Tahini

HUMMUS GF|DF|NF|V|VG\$7
Puree of Chickpeas, Tahini

LABNEH GF|NF \$7
Strained Yogurt, Garlic Confit, Zaatar

CACIK GF|NF \$7
Strained Yogurt, Cucumber, Mint

FLAT BREADS

Pideler

MIXED CHEESE NF \$7
Goat Cheese, Mozzarella, Cherry Tomatoes, Dates

SUCUKLU \$8
Spicy Turkish Beef Sausage, Mozzarella, Pesto

LAHMACUN NF \$8
Ground Lamb & New York Strip, Peppers, Parsley

HOT MEZZES

Sıcak Mezeler

LAMB CHOP GF|DF|NF \$11
Salt & Peppers Marinade, Broccolini

KÖFTE NF \$8
Minced Lamb & New York Strip Patties, Cacik, Sumac Onions, Tomatoes, Pita

GRILLED CHICKEN DF|NF \$8
Zaatar, Sumac, Grilled Tomato, Pepper, Toun, Pita

FALAFEL GF|DF|NF|V \$6
Chickpea Patties, Tahini, Tomatoes, Radishes, Parsley, Mint

MÜCVER NF \$6
Shredded Zucchini, Manchego Cheese, Mint, Dill, Scallions, Lemon Zest Yogurt

MARAS TARHANA NF \$8
Traditional Turkish Crispy Tarhana Chips, Cacik Dip

GF - GLUTEN FREE | DF - DAIRY FREE
NF - SAFE FOR NUT ALLERGIES
V - VEGETARIAN | VG - VEGAN

