

LUNCH

SPREADS

HTIPITI GF NF V	\$10
Roasted Red Pepper, Feta, Thyme, Olive Oil	
BABA GHANOUJ GF DF NF V VG	\$10
Smoked Eggplant, Tahini	
HUMMUS GF DF NF V VG	\$9.5
Puree Of Chickpeas, Tahini	
LABNEH GF NF V	\$9.5
Strained Yogurt, Garlic Confit, Zaatar	
CACIK GF NF V	\$10
Strained Yogurt, Cucumber, Mint	
**TARAMOSALATA GF DF NF	\$10
Cod Roe Mousse, Olive Oil, Fresh Lemon Juice	
**SAMPLER	\$23
Tasting Of All Spreads	

SOUP

LENTIL SOUP GF DF NF V VG	\$9
Lentil, Onion, Carrot, Potato, Lemon	

SALADS

ADD-ON PROTEIN

**Marinated Shrimp + \$8	
Branzino + \$8	
Falafel + \$7	
**Grilled Chicken + \$9	
Halloumi Cheese + \$7	
Kofte + \$8	

GARDEN SALAD GF DF V VG	\$14
Mixed Greens, Tomatoes, Avocado, Fig, Lemon Olive Oil	
SPINACH SALAD GF V	\$13
Baby Spinach, Peach, Blue Cheese with Yogurt Sauce, Walnut	
GREEK SALAD GF NF V	\$14
Heirloom Tomatoes, Cucumbers, Peppers, Red Onion, Olives, Lemon Olive Oil, Feta Cheese	
GAVURDAGI SALAD GF DF V VG	\$12
Cucumbers, Tomatoes, Peppers, Shared Walnuts, Onion Pomegranate Sauce, Olive Oil	
QUINOA TABBOULEH GF DF NF V VG	\$12
Parsley, Tomatoes, Pomegranate Seeds, Olive Oil, Lemon	

COLD MEZZE

DOLMADES GF DF NF V VG	\$12
Grape Leaves Stuffed with Rice, Tomatoes, Parsley	

FLAT BREADS

MIXED CHEESE PIDE NF V	\$11
Goat Cheese, Mozzarella, Cherry Tomatoes, Dates	
SUCUKLU PIDE	\$12
Spicy Turkish Beef Sausage, Mozzarella, Pesto	
LAHMACUN NF	\$13
Ground Lamb & New York Strip, Peppers, Parsley	

HOT MEZZES

BÖREK NF V	\$13
Spinach, Dill, Feta, Tomato Marmalade, and Seasonal Greens	
OTTOMAN RICE GF	\$11
Black Currants, Apricots, Chicken Broth, Almonds, Pine Nuts, Fried Shallots	
FALAFEL GF DF NF V VG	\$10
Chickpeas, Tahini, Tomatoes, Radishes, and Seasonal Greens	
İMAM BAYILDI GF DF NF V VG	\$12
Baby Eggplant Stuffed with Onions, Tomatoes, Salt & Pepper	
HALLOUMI CHEESE GF V	\$15
Arugula, Fig, Pomegranate Seeds, Pine Nuts, Balsamic Dressing	

SEAFOOD SELECTION

GRILLED OCTOPUS GF DF NF	\$22
Black Eye Beans, Pomegranate Seeds, Dill, Red Onion, Sumac Molasses, Olive Oil, Dried Oregano, Maras Peppers	
KARIDES GUEC GF NF	\$16
Sautéed Shrimp, Garlic, Spicy Dried Peppers, Cherry Tomatoes, Parsley, Butter	
BRANZINO GF DF NF	\$17
Grilled Mediterranean Sea Bass, Lemon	
GRILLED KALAMAR GF DF NF	\$17
Grilled Squid Marinated in Garlic, Maras Pepper, Orange Zest, Ginger, Roasted Red Peppers, Olives, Grilled Lemon	

SANDWICHES &WRAPS

With choice of THYME FRIES or SIDE SALAD

LAMB PITA SANDWICH	NF	\$18
Slow-Cooked Lamb Shank, Labneh, Pickles, Onions, Tomatoes, Lettuce		
FISH PITA SANDWICH	NF	\$18
Tarama, Grilled Branzino, Onion, Arugula, Cucumber Pickles		
KOFTE PITA SANDWICH	NF	\$18
Kofte, Pita Bread, Onion, Tomatoes, Parsley		
FALAFEL WRAP	NF V	\$16
Chickpea Patties, Tahini, Tomatoes, Radish, Parsley, Cumin		
ADANA WRAP		\$18
Adana Kebap, Harissa, Sumac Onions, Tomatoes, Parsley		
CHICKEN WRAP	NF	\$18
Chicken Thighs, Pickled Turnip, Tourn, Lettuce, Tomatoes, Sumac Onions		

MEAT & CHICKEN SELECTION

**ŞİŞ KEBAP	GF	\$25
Cubed Grilled Beef Tenderloin, Grilled Tomato, Onions, Pepper, Harissa		
KÖFTE	GF NF	\$16
Minced Lamb & New York Strip Patties, Sumac Onions, Tomatoes, Cacik		
**LAMB CHOPS	GF DF NF	\$24
Salt & Pepper, Grilled Broccolini, Onion		
GRILLED CHICKEN	NF	\$18
Zaatar, Sumac, Grilled Tomato, Pepper, Tourn, Pita		
ADANA KEBAP	NF	\$18
Minced Lamb & New York Strip Kebap, Grilled Tomato, Sumac Onions, Lavash		

SIDE SAUCES

TOUM	GF DF NF	\$2
Garlic, Olive Oil, Lemon, Maraş Pepper		
TAHINI	GF DF NF V VG	\$2
Sesame Puree		
HARISSA	GF DF V	\$2
Red Peppers, Cumin, Acuka		
TAPENADE	GF DF NF V VG	\$2
Crushed Olives, Shallots, Basil, Thyme		

DESSERTS

PISTACHIO SOUFFLÉ		\$15
White Chocolate, Antep Pistachio, Powdered Sugar: Served with Maraş Ice Cream <i>*Please allow 15 minutes for preparation</i>		
PORTAKALLI SÜTLAÇ	GF	\$11
Orange Rice Pudding, Hazelnut		
KÜNEFE		\$15
Shredded Phyllo, Sweet Cheese, Syrup; Served with Turkish Rose Ice Cream & Pistachios <i>*Please allow 15 minutes for preparation</i>		
CHOCOLATE BAVAROISE		\$14
60% Dark Chocolate, Blackberry Sauce, Hazelnut Dacquoise		
KAZANDİBİ	GF NF	\$12
Milk, Mastic Tree Gum, Rice Paste, Cinnamon: Served with Vanilla Ice Cream		
TURKISH BAKLAVA		\$11
Filo Layers, Pistachios, Honey Syrup with Vanilla Ice Cream		
ICE CREAM & SORBET SELECTION		\$6
Ice Creams: Antep Pistachio, Isparta Rose, Vanilla, Dark Chocolate Sorbet: Peach Sorbet		

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

Two-hour time limit.
We do not split or itemize checks and will be accepting up to 6 cards max per table.
%20 gratuity (taxable) is added to parties of 5 and more.
**Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of a foodborne illness.
As a way to offset rising costs associated with the restaurant (food, beverage, supplies, and labor), we have added a 3.5% (5% for parties of 9 and more) surcharge to all checks. We do this in lieu of increased menu prices. This charge is not a gratuity paid to staff and is not a payment for services rendered. You may request to have this taken off your check, should you choose.