

# DINNER

## SPREADS

**HTIPITI** GF|NF|V ..... \$11  
Roasted Red Pepper, Feta, Thyme, Olive Oil

**BABA GHANOUJ** GF|DF|NF|V|VG ..... \$11  
Smoked Eggplant, Tahini, Olive Oil

**HUMMUS** GF|DF|NF|V|VG ..... \$10  
Puree Of Chickpeas, Tahini, Olive Oil

**LABNEH** GF|NF|V ..... \$10  
Strained Yogurt, Garlic Confit, Zaatar, Olive Oil

**CACIK** GF|NF|V ..... \$10  
Strained Yogurt, Cucumber, Mint, Olive Oil

**\*\*TARAMOSALATA** GF|DF|NF ..... \$11  
Cod Roe Mousse, Olive Oil, Fresh Lemon Juice, Olive Oil

**\*\*SAMPLER** ..... \$24  
Tasting Of All Spreads

## CHEESE

**SAGANAKI** NF|V ..... \$17  
Flambéed Tableside Kasar Cheese

## SOUP & SALADS

**LENTIL SOUP** GF|DF|NF|V|VG ..... \$10  
Lentil, Onion, Carrot, Potato, Lemon

**GAVURDAGI SALAD** GF|DF|V|VG ..... \$13  
Cucumbers, Tomatoes, Peppers, Shared Walnuts, Onion, Pomegranate Sauce, Olive Oil

**QUINOA TABBOULEH** GF|DF|NF|V|VG ..... \$13  
Parsley, Tomatoes, Pomegranate Seeds, Lemon, Olive Oil

**ROASTED BEETROOT SALAD** GF|NF|V|VG ..... \$15  
Red Beets, Arugula, Rose Water Yogurt, Orange, Lemon Olive Oil

## COLD MEZZES

**YELLOWTAIL CRUDO (HIRAMASA)** GF|DF|NF ..... \$24  
**Special – Weekends Only**  
White & Orange Balsamic, Jalapeño, Clementine Olive Oil, Radish, Capers, Onion, Cilantro

**DOLMADES** GF|DF|NF|V|VG ..... \$13  
Grape Leaves Stuffed with Rice, Tomatoes, Parsley

## FLAT BREADS

**MIXED CHEESE PIDE** NF|V ..... \$12  
Goat Cheese, Mozzarella, Cherry Tomatoes, Dates

**SUCUKLU PIDE** ..... \$13  
Spicy Turkish Beef Sausage, Mozzarella, Pesto

**LAHMACUN** NF ..... \$15  
Ground Lamb & New York Strip, Peppers, Parsley

**SEMSEK** NF|V ..... \$14  
Spring Onion, Dill, Parsley, Feta Cheese, Olive Oil

## HOT MEZZES

**BRUKSEL LAHANA** GF|NF|V ..... \$15  
Brussels Sprouts, Lemon Yogurt, Urfa Peppers, Gooseberries

**MIXED MUSHROOMS** GF|NF|V ..... \$16  
Five Types of Mixed Mushrooms, Shallots, Garlic, Lemon Juice, Goat Cheese & Truffle Oil

**KEŞKEK** NF ..... \$22  
Slow Cooked Lamb Shoulder, Traditional Turkish Wheat, Brown Butter and Fried Shallots

**BÖREK** NF|V ..... \$14  
Spinach, Dill, Feta, Tomato Marmalade, and Seasonal Greens

**OTTOMAN RICE** GF ..... \$12  
Black Currants, Apricots, Chicken Broth, Almonds, Pine Nuts, Fried Shallots

**KİBBEH** ..... \$16  
Fried New York Strip & Bulgur Dumpling, Almonds, Pine Nuts, Yogurt

**CAULIFLOWER** GF|DF|NF|V|VG ..... \$15  
Fried Cauliflower, Turkish Dried Fig, Tahini Sauce, Sorrel

**MÜCVER** NF|V ..... \$14  
Shredded Zucchini, Manchego Cheese, Mint, Dill, Scallions, Lemon Zest Yogurt

**FALAFEL** GF|DF|NF|V|VG ..... \$11  
Chickpeas, Tahini, Tomatoes, Radishes, and Seasonal Greens

**İMAM BAYILDI** GF|DF|NF|V|VG ..... \$13  
Baby Eggplant Stuffed with Onions, Tomatoes, Salt&Pepper

**HALLOUMI CHEESE** GF|V ..... \$15  
Arugula, Pine Nuts, Honey

\*\*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SEAFOOD SELECTION

- GRILLED OCTOPUS** GF|DF|NF ..... \$25  
Black Eye Beans, Pomegranate Seeds, Dill, Red Onion,  
Sumac Molasses, Olive Oil, Dried Oregano, Maraş Peppers
- GRILLED PRAWNS** GF|DF|NF ..... \$23  
Grilled Lemon, Fresh Thyme, Garlic, Olive Oil
- KARIDES GUVEC** GF|NF ..... \$17  
Sautéed Shrimp, Garlic, Spicy Dried Peppers,  
Cherry Tomatoes, Parsley, Butter
- SCALLOPS** GF|NF ..... \$25  
Mushrooms, Wild Greens, Saffron Yogurt
- BRANZINO** GF|DF|NF ..... \$18  
Grilled Mediterranean Sea Bass, Lemon

## MEAT & CHICKEN SELECTION

- KÖFTE** GF|NF ..... \$18  
Minced Lamb & New York Strip Patties, Sumac Onions,  
Tomatoes, Cacik
- \*\*LAMB CHOPS** GF|DF|NF ..... \$26  
Salt & Pepper, Grilled Broccolini
- GRILLED CHICKEN** NF ..... \$20  
Zaatar, Sumac, Grilled Tomato, Pepper, Toum, Pita
- \*\*ŞİŞ KEBAP** GF ..... \$26  
Grilled Beef Tenderloin, Grilled Tomato, Onions, Pepper,  
Harissa
- ADANA KEBAP** NF ..... \$20  
Minced Lamb & New York Strip Kebap, Grilled Tomato,  
Sumac Onions, Lavash
- ALİ NAZİK KEBAP** GF|NF ..... \$23  
Sautéed Beef Tenderloin, Smoked Eggplant Yogurt, Garlic,  
Butter, Onions
- ŞİŞ TAVUK** GF|NF ..... \$20  
Chicken Thighs, Garlic, Yogurt, Pepper Paste, Oregano  
Paprika, Olive Oil
- ANADOLU MANTI** NF ..... \$20  
*\*Limited Quantity Every Day*  
Homemade Baked Beef Dumpling with Garlic Yogurt,  
Chicken Stock, Butter, Tomato Sauce, Mint

## SIDE SAUCES

- TOUM** GF|DF|NF ..... \$2.5  
Garlic, Lemon, Maraş Peppe, Olive Oil
- TAHINI** GF|DF|NF|V|VG ..... \$2.5  
Sesame Puree
- HARISSA** GF|DF|V ..... \$2.5  
Red Peppers, Cumin, Acuka
- TAPENADE** GF|DF|NF|V|VG ..... \$2.5  
Crushed Olives, Shallots, Basil, Thyme, Olive Oil

## EXPERIENCE TO SHARE

Please allow for 30-minute preparation

- \*\*RACK OF LAMB** ..... \$120  
Turkish-Spice Dry Rub, Served with  
*\*Ottoman Rice and Harissa*
- LAMB SHOULDER** ..... \$110  
Three-hour Slow Cooked Lamb Shoulder, Served with  
*\*Ottoman Rice, Harissa, Toum and Cacik*
- DEBONED WHOLE FISH** GF|DF|NF ..... MARKET PRICE  
Served with Grilled Vegetables
- \*OTTOMAN RICE* Black Currants, Apricots,  
Chicken Broth, Almonds, Pine Nuts, Fried Shallots

## DESSERTS

- PISTACHIO SOUFFLÉ** ..... \$17  
White Chocolate, Antep Pistachio, Powdered  
Sugar: Served with Maraş Ice Cream  
*\*Please allow 15 minutes for preparation*
- PORTAKALLI SÜTLAÇ** GF ..... \$11  
Orange Rice Pudding, Hazelnut
- KÜNEFE** ..... \$17  
Shredded Phyllo, Sweet Cheese, Syrup; Served  
with Turkish Rose Ice Cream & Pistachios  
*\*Please allow 15 minutes for preparation*
- CHOCOLATE BAVAROISE** ..... \$16  
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** ..... \$13  
Filo Layers, Pistachios, Honey Syrup with Vanilla Ice Cream
- ICE CREAM & SORBET SELECTION** ..... \$7  
Ice Creams: Antep Pistachio, Isparta Rose, Vanilla, Dark Chocolate  
Sorbet: Lemon 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 is added to parties of 5 & 6, 23% gratuity is added to

parties of 7 or more.

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