

LUNCH

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

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

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

SOUP

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

SALADS

ADD-ON PROTEIN

****MARINATED SHRIMP + \$8**

BRANZINO + \$8

FALAFEL + \$7

****GRILLED CHICKEN + \$9**

HALLOUMI CHEESE + \$7

KOFTE + \$8

MIXED GREEN SALAD GF|DF|V|VG \$14
Mixed Greens, Tomatoes, Avocado, Lemon Olive Oil

GREEK SALAD GF|NF|V \$15
Tomatoes, Cucumbers, Peppers, Red Onion, Olives, Feta Cheese, Lemon Olive Oil

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, Olive Oil, Lemon

COLD MEZZE

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

HOT MEZZES

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

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

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

FALAFEL GF|DF|NF|V|VG \$11
Chickpeas, Tahini, Tomatoes, Radishes, 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

SEAFOOD SELECTION

GRILLED OCTOPUS GF|DF|NF \$25
Black Eye Beans, Pomegranate Seeds, Dill, Red Onion, Sumac Molasses, Olive Oil, Dried Oregano, Maraş Peppers

KARIDES GUVEC GF|NF \$17
Sautéed Shrimp, Garlic, Spicy Dried Peppers, Cherry Tomatoes, Parsley, Butter

BRANZINO GF|DF|NF \$18
Grilled Mediterranean Sea Bass, Lemon

****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.**

SANDWICHES & WRAPS

With choice of THYME FRIES or SIDE SALAD

- LAMB PITA SANDWICH** NF \$20
Slow-Cooked Lamb Shank, Labneh, Pickles, Onions, Tomatoes, Lettuce
- FALAFEL WRAP** NF|V|VG..... \$16
Chickpea Patties, Tahini, Tomatoes, Radish, Parsley, Cumin
- ADANA WRAP** \$20
Adana Kebap, Harissa, Sumac Onions, Tomatoes, Parsley
- CHICKEN WRAP** NF \$18
Chicken Thighs, Pickled Turnip, Toun, Lettuce, Tomatoes, Sumac Onions

MEAT & CHICKEN SELECTION

- **ŞIŞ KEBAP** GF \$26
Cubed Grilled Beef Tenderloin, Grilled Tomato, Onions, Pepper, Harissa
- KÖFTE** GF|NF \$18
Minced Lamb & New York Strip Patties, Sumac Onions, Tomatoes, Cacik
- **LAMB CHOPS** GF|DF|NF \$26
Salt & Pepper, Grilled Broccolini, Onion
- GRILLED CHICKEN** NF \$20
Zaatar, Sumac, Grilled Tomato, Pepper, Toun, Pita
- ADANA KEBAP** NF \$20
Minced Lamb & New York Strip Kebap, Grilled Tomato, Sumac Onions, Lavash

SIDE SAUCES

- TOUM** GF|DF|NF \$2.5
Garlic, Lemon, Maraş Pepper, 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,

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.

****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.**