

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
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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

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	
MANTI NF	\$17
Mini Beef Dumpling with Garlic Yogurt, 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 (taxable) is added to parties of 5 and 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.

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.