

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
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 is added to parties of 5 & 6, 23% gratuity is added to
parties of 7 or more.

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