

CATERING

SPREAD SAMPLER PLATTER

Serves 15 \$115

An assortment of our delicious spreads, including:

HTIPITI GF|NF|V
Roasted Red Peppers blended with Feta, Thyme, and Olive Oil

BABA GHANOUJ GF|DF|NF|V|VG
Smoked Eggplant blended with Tahini and Olive Oil

HUMMUS GF|DF|NF|V|VG
Pureed Chickpeas blended with Tahini and Olive Oil

LABNEH GF|NF|V
Strained Yogurt with Garlic Confit, Za'atar, and Olive Oil

CACIK GF|NF|V
Strained Yogurt with Cucumber, Mint, and Olive Oil

MARINATED OLIVES

SLICES VEGGIES

HOT MEZZE PLATTER

Serves 15 \$125

2 of each per order, including:

BRUKSEL LAHANA GF|NF|V
Crispy Deep-Fried Brussels Sprouts served over Lemon Yogurt and topped with Blueberries

BÖREK NF|V
Deep-Fried Crispy Phyllo Pastry filled with Spinach, Dill, and Feta, served with Tomato Marmalade and Seasonal Greens

OTTOMAN RICE GF
Traditional Rice cooked with Black Currants, Apricots, Chicken Broth, Almonds, Pine Nuts, and Fried Shallots

FALAFEL GF|DF|NF|V|VG
Crispy Chickpea Falafel served over Tahini Sauce, topped with Tomatoes, Radishes, and Seasonal Greens

KİBBEH
Fried Bulgur Dumpling filled with New York Strip, Almonds, and Pine Nuts, served over Yogurt

MÜCVER NF|V
Pan-Fried Zucchini Fritter made with Manchego Cheese, Mint, Dill, and Scallions, served over Lemon Zest Yogurt

ASSORTED WRAPS PLATTER

Available Tuesday–Friday, Lunch Only

Serves 15 \$125

An assortment of our Mediterranean wraps — served as 2 wraps per order, cut into 5 bite-sized pieces, including:

FALAFEL WRAP NF|V|VG
Crispy Chickpea Falafel wrapped in Lavash with Tahini, Tomatoes, Radishes, and Seasonal Greens

ADANA WRAP
Adana Kebab wrapped in Lavash with Harissa, Sumac Onions, Tomatoes, and Parsley

CHICKEN WRAP NF
Grilled Chicken Thighs wrapped in Lavash with Pickled Turnip, Toun, Lettuce, Tomatoes, and Sumac Onions

HOT MEZZES

MIXED MUSHROOMS TRAY

Serves 15 \$95

MIXED MUSHROOMS GF|NF|V
Mixed Mushrooms sautéed with Shallots, Garlic, Lemon Juice, Goat Cheese, and Truffle Oil

OTTOMAN RICE TRAY

Serves 15 \$70

OTTOMAN RICE GF
Traditional Rice cooked with Black Currants, Apricots, Chicken Broth, Almonds, Pine Nuts, and Fried Shallots

CAULIFLOWER TRAY

Serves 15 \$95

CAULIFLOWER GF|DF|NF|V|VG
Fried Cauliflower served with Fresh Fig, Tahini, and Sorrel

MUCVER TRAY

25 Pieces \$75

MÜCVER NF|V
Pan-Fried Zucchini Fritter made with Manchego Cheese, Mint, Dill, and Scallions, served with Lemon Zest Yogurt

FALAFEL TRAY

25 Pieces \$65

FALAFEL GF|DF|NF|V|VG
Crispy Chickpea Falafel served with Tahini, Tomatoes, Radishes, and Seasonal Greens

MIX GRILL TRAY

3 of each per order including: \$245

KÖFTE GF|NF
Grilled Minced Lamb and New York Strip Patties served with Sumac Onions, Tomatoes, and Cacik

ŞİŞ TAVUK NF
Grilled Chicken Thighs marinated with Garlic, Yogurt, Pepper Paste, Oregano, Paprika, and Olive Oil, served with Lavash

****ŞİŞ KEBAP** GF
Grilled Beef Tenderloin served with Slow-Roasted Garlic, Sweet Grilled Peppers, Grilled Onion, Grilled Tomato, and Harissa

MIX SEAFOOD TRAY

3 of each per order including: \$255

GRILLED OCTOPUS GF|DF|NF
Grilled Octopus served over Black-Eyed Peas, topped with Pomegranate Seeds, Dill, Red Onion, Dried Oregano, and Maraş Pepper, finished with Sumac Molasses and Olive Oil

GRILLED PRAWNS GF|DF|NF
Grilled Prawns served over chopped Roasted Bell Peppers with Charred Scallions, Roasted Garlic, Fresh Thyme, Lemon Juice, Orange Balsamic Vinegar, and Olive Oil

BRANZINO GF|DF|NF
Grilled Mediterranean Sea Bass served with Mediterranean Roasted Potatoes and Lemon

GRILLED VEGGIES

EXPERIENCE TO SHARE

****RACK OF LAMB**
Serves 4 120

Grilled Rack of Lamb coated with a Turkish Spice Dry Rub, served with Ottoman Rice and Harissa

LAMB SHOULDER
Serves 4 120

Three-Hour Slow-Cooked Lamb Shoulder served with Ottoman Rice, Harissa, Toun, and Cacik

TRIO DESSERT PLATTER

Serves 15 \$110

3 of each per order, including:

CHOCOLATE BAVAROISE
Chocolate Bavaroise made with 60% Dark Chocolate, served with Blackberry Sauce and Hazelnut Dacquoise

KAZANDİBİ GF|NF
Traditional Turkish Caramelized Milk Pudding made with Mastic and Rice Paste, topped with Cinnamon and served with Vanilla Ice Cream

TURKISH BAKLAVA
Layered Filo Pastry filled with Pistachios and Honey Syrup, served with Vanilla Ice Cream

DRINKS

Sprite, 8oz Glass Bottle	\$5
Coca-Cola, 8oz Glass Bottle	\$5
Diet Coca-Cola, 8oz Glass Bottle	\$5
Ginger Ale, 6.7oz Glass Bottle	\$5
Ginger Beer, 6.7oz Glass Bottle	\$5
Still Water, 33.8oz Glass Bottle	\$7
Sparkling Water, 33.8 oz Bottle	\$7

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

*Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of a foodborne illness.

Tax and %3.5 admin fee are added to your bill.

For a complete meal, it's best to select at least three dishes.

Pita bread is added to all orders, and sliced veggies are upon request only.

For orders made via email, pickup is required; however, we offer delivery for large orders with varying delivery fees.

Special requests for serving spoons, plates, napkins, tablecloths, set-up, and clean-up services are available for an additional fee.

You can receive a response within 24 hours by completing the Catering form located under the events section on our website.