

DINNER

SPREADS

HTIPITI GF NF V	12
Roasted Red Peppers blended with Feta, Thyme, and Olive Oil	
BABA GHANOUJ GF DF NF V VG	12
Smoked Eggplant blended with Tahini and Olive Oil	
HUMMUS GF DF NF V VG	11
Pureed Chickpeas blended with Tahini and Olive Oil	
LABNEH GF NF V	11
Strained Yogurt with Garlic Confit, Za'atar, and Olive Oil	
CACIK GF NF V	11
Strained Yogurt with Cucumber, Mint, and Olive Oil	
**TARAMOSALATA GF DF NF	12
Whipped Cod Roe Mousse with Fresh Lemon Juice and Olive Oil	
**SAMPLER	26
Selection of House-Made Signature Spreads	

SOUP & SALADS

LENTIL SOUP GF DF NF V VG	10
Slow-Simmered Lentils blended with Onion, Carrot, Potato, and Lemon	
GAVURDAGI SALAD GF DF V VG	14
Chopped Cucumbers, Tomatoes, Peppers, Onion, and Walnuts dressed with Pomegranate Molasses and Olive Oil	
QUINOA TABBOULEH GF DF NF V VG	14
Quinoa Tabbouleh mixed with Parsley, Tomatoes, Pomegranate Seeds, Lemon, and Olive Oil	
ROASTED BEETROOT SALAD GF NF V VG	16
Roasted Beets served over Arugula with Rose Water Yogurt, Orange, and Lemon Olive Oil	

COLD MEZZES

WATERMELON, FETA CHEESE GF V	16
Fresh Watermelon and Feta Cheese served with Watercress, Hazelnuts, Olive Oil, and Lemon-Honey Orange Balsamic Dressing	
DOLMADES GF DF NF V VG	14
Grape Leaves stuffed with Rice, Onion, Tomato, and Parsley	

CHEESE

SAGANAKI NF V	17
Kefalotyri Cheese flambéed tableside with Brandy	
HALLOUMI CHEESE GF V	17
Pan-Seared Halloumi Cheese with Fresh Figs, Honey, Pistachios, Mint, and Fig Balsamic Dressing	

FLAT BREADS

MIXED CHEESE PIDE NF V	13
Baked Flatbread topped with Goat Cheese, Mozzarella, Tomatoes, and Dates	
SUCUKLU PIDE	14
Baked Flatbread topped with Spicy Turkish Beef Sausage, Mozzarella, and Pesto	
LAHMACUN NF	16
Thin Flatbread topped with Ground Lamb, New York Strip, Tomatoes, Peppers, and Parsley	

HOT MEZZES

BRUKSEL LAHANA GF NF V	16
Crispy Deep-Fried Brussels Sprouts served over Lemon Yogurt and topped with Blueberries	
MIXED MUSHROOMS GF NF V	17
Mixed Mushrooms sautéed with Shallots, Garlic, Lemon Juice, Goat Cheese, and Truffle Oil	
KEŞKEK NF	24
Slow-Cooked Lamb Shoulder served over Traditional Turkish Wheat, topped with Brown Butter and Fried Shallots	
BÖREK NF V	15
Deep-Fried Crispy Phyllo Pastry filled with Spinach, Dill, and Feta, served with Tomato Marmalade and Seasonal Greens	
OTTOMAN RICE GF	13
Traditional Rice cooked with Black Currants, Apricots, Chicken Broth, Almonds, Pine Nuts, and Fried Shallots	
KİBBEH	17
Fried Bulgur Dumpling filled with New York Strip, Almonds, and Pine Nuts, served over Yogurt	
CAULIFLOWER GF DF NF V VG	16
Fried Cauliflower served over Tahini Sauce, topped with Fresh Fig and Sorrel	
MÜCVER NF V	15
Pan-Fried Zucchini Fritter made with Manchego Cheese, Mint, Dill, and Scallions, served over Lemon Zest Yogurt	
FALAFEL GF DF NF V VG	12
Crispy Chickpea Falafel served over Tahini Sauce, topped with Tomatoes, Radishes, and Seasonal Greens	
İMAM BAYILDI GF DF NF V VG	15
Baby Eggplant stuffed with Onions, Peppers, and Tomatoes	

SEAFOOD SELECTION

GRILLED OCTOPUS	GF DF NF	26
Grilled Octopus served over a Black-Eyed Pea salad with Dill, Red Onion, Dried Oregano, Maraş Pepper, and Pomegranate Seeds, finished with Sumac Molasses and Olive Oil		
GRILLED PRAWNS	GF DF NF	25
Grilled Prawns served over chopped Roasted Bell Peppers with Charred Scallions, Roasted Garlic, Fresh Thyme, Lemon Juice, Orange Balsamic Vinegar, and Olive Oil		
KARIDES GUYEC	GF NF	18
Sautéed Shrimp with Garlic, Spicy Dried Peppers, Cherry Tomatoes, Parsley, and Butter		
SCALLOPS	GF NF	26
Pan-Seared Scallops served with Mushrooms, Wild Greens, served over the Saffron Yogurt		
BRANZINO	GF DF NF	20
Grilled Mediterranean Sea Bass served with Mediterranean Roasted Potatoes and Lemon		

MEAT & CHICKEN SELECTION

KÖFTE	GF NF	20
Grilled Minced Lamb and New York Strip Patties served with Sumac Onions, Tomatoes, and Cacık		
**LAMB CHOPS	GF DF NF	28
Grilled Lamb Chops seasoned with Salt and Pepper, served with Grilled Broccolini, Slow-Roasted Garlic, Grilled Tomatoes, and Sweet Grilled Peppers		
GRILLED CHICKEN	NF	22
Grilled Chicken seasoned with Za'atar and Sumac, served with Grilled Tomato, Pepper, Tourn, and Pita		
**ŞİŞ KEBAP	GF	28
Grilled Beef Tenderloin served with Slow-Roasted Garlic, Sweet Grilled Peppers, Grilled Onion, Grilled Tomato, and Harissa		
ADANA KEBAP	NF	21
Grilled Minced Lamb and New York Strip Kebab served with Grilled Tomato, Sumac Onions, and Lavash		
ALİ NAZİK KEBAP	GF NF	23
Sautéed Beef Tenderloin served over Smoked Eggplant Yogurt with Garlic Butter and Onions, topped with Urfa Pepper		
ŞİŞ TAVUK	NF	21
Grilled Chicken Thighs marinated with Garlic, Yogurt, Pepper Paste, Oregano, Paprika, and Olive Oil, served with Lavash		
MANTI	NF	20
Mini Beef Dumplings served with Garlic Yogurt, Tomato Sauce, and Mint		

SIDE SAUCES

TOUM	GF DF NF	2.5
Creamy Garlic Sauce made with Lemon and Olive Oil, topped with Maraş Pepper		
TAHINI	GF DF NF V VG	2.5
Creamy Sesame Purée		
HARISSA	GF DF V	2.5
Spicy Red Pepper Sauce made with Cumin, Walnut, Garlic and Olive Oil		
TAPENADE	GF DF NF V VG	2.5
Crushed Olive Tapenade made with Shallots, Basil, Thyme, and Olive Oil		

EXPERIENCE TO SHARE

Please allow for 30-minute preparation		
GRILLED WHOLE FISH	GF DF NF	MARKET PRICE
Deboned Whole Fish served with Grilled Vegetables		
**RACK OF LAMB		120
Grilled Rack of Lamb coated with a Turkish Spice Dry Rub, served with Ottoman Rice and Harissa		
LAMB SHOULDER	GF	120
Three-Hour Slow-Cooked Lamb Shoulder served with Ottoman Rice, Harissa, Tourn, and Cacık		

DESSERTS

PISTACHIO SOUFFLÉ		18
Warm Pistachio Soufflé made with White Chocolate and Antep Pistachios, dusted with Powdered Sugar, and served with Maraş Ice Cream		
*Please allow 15 minutes for preparation		
PORTAKALLI SÜTLAC	GF	11
Orange Rice Pudding topped with Hazelnuts		
KÜNEFE		18
Layers of Crispy Shredded Phyllo filled with Sweet Cheese, soaked in Syrup, and served with Turkish Rose Ice Cream and Pistachios		
*Please allow 15 minutes for preparation		
CHOCOLATE BAVAROISE		17
Chocolate Bavaroise made with 60% Dark Chocolate, served with Blackberry Sauce and Hazelnut Dacquoise		
KAZANDİBİ	GF NF	13
Traditional Turkish Caramelized Milk Pudding made with Mastic and Rice Paste, topped with Cinnamon and served with Vanilla Ice Cream		
TURKISH BAKLAVA		15
Layered Filo Pastry filled with Pistachios and Honey Syrup, served with Vanilla Ice Cream		
ICE CREAM & SORBET SELECTION	GF	8
Ice Creams: Antep Pistachio, Isparta Rose, Vanilla, Dark Chocolate Sorbet: Please ask your server for today's flavor.		

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.		