

LUNCH

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

LENTIL SOUP GF DF NF V VG	10
Slow-Simmered Lentils blended with Onion, Carrot, Potato, and Lemon	

SALADS

ADD-ON PROTEIN	
**MARINATED SHRIMP + 8	**GRILLED CHICKEN + 9
BRANZINO + 8	KOFTE + 8
MIXED GREEN SALAD GF DF V VG	15
Mixed Greens with Tomatoes, Avocado, Fresh Fig, and Lemon Olive Oil	
GREEK SALAD GF NF V	16
Chopped Tomatoes, Cucumbers, Peppers, and Olives with Feta Cheese, Parsley and Lemon Olive Oil	

FLAT BREADS

MIXED CHEESE PIDE NF V	13
Baked Flatbread topped with Goat Cheese, Mozzarella, Tomatoes, and Dates	
LAHMACUN NF	16
Thin Flatbread topped with Ground Lamb, New York Strip, Tomatoes, Peppers, and Parsley	

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	
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 Cacik	
**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, Toun, 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	

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	

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.