

DINNER

SPREADS

Girişler

HTIPITI GF NF V\$9
Roasted Red Pepper, Feta, Thyme, Olive Oil
BABA GHANOUJ GF DF NF V VG\$9
Smoked Eggplant, Tahini
HUMMUS GF DF NF V VG\$8
Puree Of Chickpeas, Tahini
LABNEH GF NF V\$8
Strained Yogurt, Garlic Confit, Zaatar
CACIK GF NF V\$9
Strained Yogurt, Cucumber, Mint
**TARAMOSALATA GF DF NF\$9
Cod Roe Mousse, Olive Oil, Fresh Lemon Juice
**SAMPLER\$22
Tasting Of All Spreads

CHEESES

Peynirler

SAGANAKI NF V\$15
Table Side, Flambéed Kasar Cheese
WARM GOAT CHEESE GF NF V\$15
Oregano, Maras Pepper, Cold Pressed Agora Olive Oil

SOUP & SALADS

Çorba ve Salatalar

LENTIL SOUP NF V\$10
Onions, Carrots, Potatoes, Crouton
CUCUMBER & WATERCRESS SOUP GF DF NF\$11
Cucumbers, Avocado, Onions, Garlic, Vinegar, Cold Press Agora Olive Oil
GAVURDAGI SALAD GF DF V VG\$12
Cucumbers, Tomatoes, Peppers, Walnuts, Pomegranate, Cold Pressed Agora Olive Oil
ROASTED BEETROOT SALAD GF NF V\$12
Rose Water Yogurt, Red Beets, Pears, Arugulas, Orange Reduction, Cold Pressed Agora Olive Oil

COLD MEZZES

Soğuk Mezeler

DOLMADES GF DF NF V VG\$11
Grape Leaves Stuffed with Rice, Tomatoes, Parsley

WATERMELON & FETA CHEESE GF NF V\$13
Watercress, Honey Mustard Souce

FLAT BREADS

Pideler

MIXED CHEESE NF V\$10
Goat Cheese, Mozzarella, Cherry Tomatoes, Dates

SUCUKLU\$12
Spicy Turkish Beef Sausage, Mozzarella, Pesto

LAHMACUN NF\$12
Ground Lamb & New York Strip , Peppers, Parsley

KAVURMALI NF\$13
Sautéed Lamb, Garlic, Onions, Mozzarella

HOT MEZZES

Sıcak Mezeler

MIXED MUSHROOMS GF NF V\$12
Five Types of Mixed Mushrooms, Goat Cheese & Truffle Oil Sauce

BÖREK NF V\$12
Spinach, Dill, Feta, Tomato Marmalade

OTTOMAN RICE GF\$11
*NON-VEGETARIAN Black Currants, Apricots, Almonds, Pine Nuts, Fried Shallots

BRUKSEL LAHANA GF NF V\$12
Brussel Sprouts, Lemon Yogurt , Urfa Peppers, Golden Raisins

KİBBEH\$12
Fried New York Strip & Bulgur Dumpling Almonds, Pine Nuts, Yogurt

SUCUK GF\$16
Sauteed Turkish Homemade Sucuk, Sun Rise Tomatoes, Pomegranate Molasses, Butter, Pine Nuts

MÜCVER NF V\$12
Shredded Zucchini, Manchego Cheese, Mint, Dill, Scallions, Lemon Zest Yogurt

FALAFEL GF DF NF V VG\$10
Chickpea Patties, Tahini, Tomatoes, Radishes, Parsley, Mint

İMAM BAYILDI GF DF NF V VG\$12
Baby Eggplant Stuffed with Onions, Tomatoes

GRILLED CAULILINI GF DF NF V VG\$12
Baby Cauliflower, Tahini, Pomegranate, Olive Oil Dressing, Salt & Pepper

KEŞKEK NF\$18
Slow cooked Smoked Short Ribs, Traditional Turkish Wheat, Brown Butter and Fried Shallots

SEAFOOD SELECTION

Deniz Ürünleri

GRILLED OCTOPUS GF DF NF\$20 Cold Press Olive oil, Dry Oregano, Maras Peppers with Sumac Molasses
SCALLOPS GF NF\$22 Mushrooms, Wild Greens, Saffron Yogurt, Salmon Caviar
KARİDES TAVA GF NF\$14 Sautéed Shrimp, Garlic, Olives, Cherry Tomatoes, Cilantro
BRANZINO GF DF NF\$16 Grilled Mediterranean Sea Bass, Lemon
GRILLED KALAMAR GF DF NF\$15 Grilled Squid Marinated in Garlic, Maras Pepper, Orange Zest, Ginger, Arugula

MEAT & CHICKEN SELECTION

Et ve Tavuk Ürünleri

**ŞİŞ KEBAP GF\$23 Grilled Beef Tenderloin Cubes, Grilled Tomato, Onions, Pepper, Harissa
KÖFTE GF NF\$15 Minced Lamb & New York Strip Patties, Sumac Onions, Tomatoes, Cacik
**LAMB CHOPS GF DF NF\$22 Salt & Pepper Marinade, Broccolini
GRILLED CHICKEN NF\$16 Zaatar, Sumac, Grilled Tomato, Pepper, Toum, Pita
MANTI NF\$16 Mini Beef Dumpling with Garlic Yogurt, Tomato Sauce, Mint
ADANA KEBAP DF NF\$16 Minced Lamb & New York Strip Kebap, Grilled Tomato, Sumac Onions, Lavash
ALİ NAZİK KEBAP GF NF\$20 Sautéed Beef Tenderloin Cubes, Smoked Eggplant, Yogurt, Garlic, Butter, Onions

EXPERIENCE TO SHARE

İki Kişilik Spesiyaller

Please allow for 30-minute preparation

**RACK OF LAMB\$100 Turkish-Spiced Dry Rub, Served with *Ottoman Rice and Harissa
LAMB SHOULDERMARKET PRICE Three-hour Slow Cooked Lamb Shoulder, Served with: *Ottoman Rice, Harissa, Toum and Cacik
WHOLE FISHMARKET PRICE Served with Grilled Vegetables

*OTTOMAN RICE NF-Non-Vegetarian
Black Currants, Apricots, Almonds, Pine Nuts, Fried Shallots


SIDE SAUCES

Soslar

TOUM GF DF NF\$1,5 Garlic, Olive Oil, Lemon, Maras Pepper
TAHINI GF DF NF V VG\$1,5 Sesame Puree
HARISSA GF DF V\$1,5 Red Peppers, Cumin, Acuka
TAPENADE GF DF NF V VG\$1,5 Crushed Olives, Shallots, Basil, Thyme

DESSERTS

Tatlılar


KÜNEFE\$13 Shredded Phyllo, Sweet Cheese, Syrup; Served with Turkish Rose Ice Cream & Pistachios *Please allow 15 minutes for preparation
LAVENDER CRÈME BRULEE GF NF\$12 Lavender, Crème, Vanilla Beans
CHOCOLATE BAVAROISE\$13 60% Dark Chocolate, Cherry Sauce, Hazelnut Dacquoise
KAZANDİBİ GF NF\$12 Milk, Mastic Tree Gum, Rice Paste, Cinnamon
CHOCOLATE AVOCADO MOUSSE GF DF NF V VG ..\$10 Avocado, Banana, Dark Chocolate, Grape Molasses
 TURKISH BAKLAVA\$10 Filo Layers, Pistachios, Honey Syrup with Vanilla Ice Cream
ICE CREAM & SORBET SELECTION\$4 Ice Creams: Antep Pistachio, Isparta Rose, Vanilla, Dark Chocolate Sorbet: Passionfruit

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 to 11, %22 gratuity(taxable) is added to parties of 12 and more.

 **BUY BAKLAVA & HELP EARTHQUAKE VICTIMS IN TURKEY**
All sales from Turkish Baklava will be donated to those affected by the Earthquake in Turkey.

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