

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
**TAMOSALATA 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, Acuca

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 is added to parties of 5 & 6, 22% gratuity is
added to parties of 7 or 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 undercooked meats, poultry, seafood, or
eggs may increase your risk of a food borne illness.