

WEEKEND LUNCH MENU

SPREADS

- \$9 HTIPITI** GF|NF
Roasted red pepper, feta, thyme, olive oil
- \$9 BABA GHANOUJ** GF|DF|NF|V
Smoked eggplant with tahini
- \$8 HUMMUS** GF|DF|NF|V
Puree of chickpeas with tahini
- \$8 LABNEH** NF|GF
Strained yogurt, garlic confit, zaatar
- \$9 CACIK** GF|NF
Strained yogurt with cucumber and mint
- \$9 TARAMOSALATA** DF|NF|GF
Cod roe mousse, olive oil, fresh lemon juice
- \$18 SAMPLER**
Tasting of our all spread selections

CHEESES

- \$11 HELLİM** G F
Pan-seared, sheep's milk cheese with fig jam & toasted almonds
- \$12 SAGANAKI**
Table side flambéed Kasar cheese

SALADS

- \$9 MIXED GREEN SALAD** GF|DF|NF|V
Tomatoes, cucumbers, radishes, olive oil dressing
- \$9 BEET CARPACCIO** GF|DF|V
Orange wedges, greens, walnuts, olives
- \$9 KAŞIK SALAD** GF|NF
Diced cucumbers, tomatoes, peppers, feta, onions, pomegranate dressing

COLD MEZZES

- \$10 AEGEAN HERB** GF|DF|NF|V
Spinach, Swiss Chard, Dandelion, sesame seeds
- \$9 İMAM BAYILDI** GF|DF|V
Baby eggplant, onions, tomatoes, pine nuts
- \$6 MIXED MARINATED OLIVES** NF|DF|GF|V
- DOLMADES** GF|NF|DF|V
Grape leaves stuffed with rice, tomatoes, parsley

FLAT BREADS

- \$10 MIXED CHEESE** NF
Goat cheese, mozzarella, cherry tomatoes, dates
- \$12 KAVURMALI** NF
Sautéed lamb, garlic, onions, mozzarella
- \$12 SUCUKLU**
Spicy Turkish beef sausage, mozzarella, pesto
- \$11 LAHMACUN** NF
Ground lamb & ribeye, peppers, parsley

HOT MEZZES

- \$11 CAULIFLOWER** GF|DF|NF|V
Tahini, sumac
- \$12 BÖREK** N F Spinach, dill, feta, tomato marmalade
- \$10 FALAFEL** NF|V
Chickpea patties, tahini, tomatoes, radishes, parsley, mint
- \$11 BRUSSELS SPROUTS** NF|GF
Fried Brussels sprouts, truffe yogurt, Urfa pepper

SEAFOOD SELECTION

- \$18 ORA KING SALMON** DF|NF|GF
Asparagus, lemon
- \$16 OCTOPUS** GF|DF|NF
Grilled Octopus, bean puree, capers, shallots, diced tomatoes
- \$14 KALAMAR** GF|DF|NF
Grilled squid marinated in garlic, Maraş pepper
- \$15 BRANZINO** GF|DF|NF
Grilled Mediterranean Sea Bass, avocado salad

MEAT & CHICKEN SELECTION

- \$17 RIBEYE STEAK** GF|NF|DF
Grilled tomato, onions, pepper
- \$18 LAMB CHOPS** GF|DF|NF
Salt&peppers marinade, broccolini
- \$15 GRILLED CHICKEN** NF Zaatar, sumac, grilled tomato, pepper, toum, pita
- \$12 KÖFTE** NF|GF
Minced lamb & ribeye patties, cacik, sumac onions, tomatoes
- \$11 KİBBEH**
Fried ribeye & bulgur dumpling, almonds, pine nuts, yogurt
- \$12 ADANA** NF
Lamb & ribeye kebab, grilled tomato, sumac onions, lavash

SIDE SAUCES

- \$1 TOUM**, Garlic, olive oil, lemon, Maraş pepper
- \$1 TAHINI**, Sesame puree
- \$1 HARISSA**, Red peppers, cumin, ajuka spice

DESSERTS

- \$12 KÜNEFE**
Shredded filo, sweet cheese, syrup, crushed pistachios, served with Turkish rose ice cream
- \$9 MAGNOLIA**
Crumbled homemade biscuit, vanilla cream, fresh strawberries
- \$8 TURKISH BAKLAVA**
Filo layers, pistachios, honey syrup with vanilla ice cream
- \$9 FIG CRÈME BRÛLÉE** GF
With coconut custard and biscotti crumble
- \$12 FISTIK PARE**
Semolina, Antep pistachios, honey syrup, lavender cream
- \$3.5 ICE CREAM & SORBET SELECTION**
Turkish coffee, pistachio and rose, vanilla, dark chocolate, strawberry, honey almond
Sorbet: passionfruit, green apple

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