

# DINNER

## SPREADS

### Girişler

HTIPITI GF NF V .....	\$10
Roasted Red Pepper, Feta, Thyme, Olive Oil	
BABA GHANOUJ GF DF NF V VG .....	\$10
Smoked Eggplant, Tahini	
HUMMUS GF DF NF V VG .....	\$9.5
Puree Of Chickpeas, Tahini	
LABNEH GF NF V .....	\$9.5
Strained Yogurt, Garlic Confit, Zaatar	
CACIK GF NF V .....	\$10
Strained Yogurt, Cucumber, Mint	
**TAMOSALATA GF DF NF .....	\$10
Cod Roe Mousse, Olive Oil, Fresh Lemon Juice	
**SAMPLER .....	\$23
Tasting Of All Spreads	

## CHEESES

### Peynirler

SAGANAKI NF V .....	\$16
Flambéed Tableside Kasar Cheese	

## SOUP & SALADS

### Çorba ve Salatalar

LENTIL SOUP GF DF NF V VG .....	\$9
Lentil, Onion, Carrot, Potato, Lemon	
ROASTED BEETROOT SALAD GF NF V .....	\$13
Red Beets, Arugula, Rose Water Yogurt, Orange, Olive Oil	
GAVURDAGI SALAD GF DF V VG .....	\$12
Cucumbers, Tomatoes, Peppers, Shared Walnuts, Onion, Pomegranate Sauce, Olive Oil	
QUINOA TABBOULEH GF DF NF V VG .....	\$12
Parsley, Tomatoes, Pomegranate Seeds, Olive Oil, Lemon	

## COLD MEZZES

### Soğuk Mezeler

DOLMADES GF DF NF V VG .....	\$12
Grape Leaves Stuffed with Rice, Tomatoes, Parsley	
**LEVREK MARIN GF DF .....	\$20
Branzino, Onion, Mustard, Lemon Juice, Pomegranate Seeds, Chillies, Dill	

## FLAT BREADS

### Pideler

KAVURMALI PIDE NF .....	\$13
Sautéed Lamb, Garlic, Onions, Mozzarella	
MIXED CHEESE PIDE NF V .....	\$11
Goat Cheese, Mozzarella, Cherry Tomatoes, Dates	
SUCUKLU PIDE .....	\$12
Spicy Turkish Beef Sausage, Mozzarella, Pesto	
LAHMACUN NF .....	\$13
Ground Lamb & New York Strip, Peppers, Parsley	

## HOT MEZZES

### Sıcak Mezeler

BÖREK NF V .....	\$13
Spinach, Dill, Feta, Tomato Marmalade, and Seasonal Greens	
FETHİYE KABAK GF NF .....	\$18
Stuffed Zucchini with Ground Beef and Rice, Onion, Sumac Molasses, Pepper Paste, Parsley, Yogurt, Olive Oil	
OTTOMAN RICE GF .....	\$11
Black Currants, Apricots, Chicken Broth, Almonds, Pine Nuts, Fried Shallots	
KİBBEH .....	\$13
Fried New York Strip & Bulgur Dumpling, Almonds, Pine Nuts, Yogurt	
CAULIFLOWER GF DF NF V VG .....	\$14
Fried Cauliflower, Turkish Dried Fig, Tahini Sauce, Sorrel	
MÜCVER NF V .....	\$12
Shredded Zucchini, Manchego Cheese, Mint, Dill, Scallions, Lemon Zest Yogurt	
FALAFEL GF DF NF V VG .....	\$10
Chickpeas, Tahini, Tomatoes, Radishes, and Seasonal Greens	
İMAM BAYILDI GF DF NF V VG .....	\$12
Baby Eggplant Stuffed with Onions, Tomatoes, Salt & Pepper	
KEŞKEK NF .....	\$20
Slow cooked Smoked Short Ribs, Traditional Turkish Wheat, Brown Butter and Fried Shallots	

## SEAFOOD SELECTION

### Deniz Ürünleri

**GRILLED OCTOPUS** GF|DF|NF .....\$22  
Black Eye Beans, Pomegranate Seeds, Dill, Red Onion,  
Sumac Molasses, Olive Oil, Dried Oregano, Maraş Peppers

**GRILLED PRAWNS** GF|DF|NF .....\$22  
Grilled Lemon, Fresh Thyme, Garlic, Olive Oil

**KARIDES GUYEC** GF|NF .....\$16  
Sautéed Shrimp, Garlic, Spicy Dried Peppers,  
Cherry Tomatoes, Parsley, Butter

**SCALLOPS** GF|NF .....\$23  
Mushrooms, Wild Greens, Saffron Yogurt, Salmon Caviar

**BRANZINO** GF|DF|NF .....\$17  
Grilled Mediterranean Sea Bass, Lemon

**GRILLED KALAMAR** GF|DF|NF .....\$17  
Grilled Squid Marinated in Garlic, Maraş Pepper, Orange Zest,  
Ginger, Roasted Red Peppers, Olives, Grilled Lemon

## MEAT & CHICKEN SELECTION

### Et ve Tavuk Ürünleri

**KÖFTE** GF|NF .....\$16  
Minced Lamb & New York Strip Patties, Sumac Onions,  
Tomatoes, Cacık

**\*\*LAMB CHOPS** GF|DF|NF .....\$24  
Salt & Pepper, Grilled Broccolini

**GRILLED CHICKEN** NF .....\$18  
Zaatar, Sumac, Grilled Tomato, Pepper, Toum, Pita

**\*\*ŞİŞ KEBAP** GF .....\$25  
Cubed Grilled Beef Tenderloin, Grilled Tomato, Onions,  
Pepper, Harissa

**ADANA KEBAP** NF .....\$18  
Minced Lamb & New York Strip Kebap, Grilled Tomato,  
Sumac Onions, Lavash

**ALİ NAZİK KEBAP** GF|NF .....\$21  
Sautéed Beef Tenderloin, Smoked Eggplant Yogurt,  
Garlic, Butter, Onions

**ŞİŞ TAVUK** GF|NF .....\$18  
Chicken Thighs, Garlic, Yogurt, Pepper Paste,  
Oregano Paprika, Olive Oil

**ANADOLU MANTI** NF .....\$18  
*\*Limited Quantity Every Day*  
Homemade Baked Beef Dumpling with Garlic Yogurt,  
Chicken Stock, Butter, Tomato Sauce, Mint

## EXPERIENCE TO SHARE

### İki Kişilik Spesiyaller

Please allow for 30-minute preparation

**\*\*RACK OF LAMB** .....\$120  
Turkish-Spice Dry Rub, Served with  
*\*Ottoman Rice and Harissa*

**LAMB SHOULDER** .....\$100  
Three-hour Slow Cooked Lamb Shoulder, Served with  
*\*Ottoman Rice, Harissa, Toum and Cacık*

**WHOLE FISH** .....MARKET PRICE

Served with Grilled Vegetables

**\*OTTOMAN RICE**

Black Currants, Apricots, Almonds, Chicken Broth,  
Pine Nuts, Fried Shallots

## SIDE SAUCES

### Soslar

**TOUM** GF|DF|NF .....\$2  
Garlic, Olive Oil, Lemon, Maraş Pepper

**TAHINI** GF|DF|NF|V|VG .....\$2  
Sesame Puree

**HARISSA** GF|DF|V .....\$2  
Red Peppers, Cumin, Acuka

**TAPENADE** GF|DF|NF|V|VG .....\$2  
Crushed Olives, Shallots, Basil, Thyme

## DESSERTS

### Tatlılar

**PISTACHIO SOUFFLÉ** .....\$15  
White Chocolate, Antep Pistachio, Powdered Sugar:  
Served with Maraş Ice Cream  
*\*Please allow 15 minutes for preparation*

**PORTAKALLI SÜTLAÇ** GF .....\$11  
Orange Rice Pudding, Hazelnut

**KÜNEFE** .....\$15  
Shredded Phyllo, Sweet Cheese, Syrup;  
Served with Turkish Rose Ice Cream & Pistachios  
*\*Please allow 15 minutes for preparation*

**CHOCOLATE BAVAROISE** .....\$14  
60% Dark Chocolate, Blackberry Sauce, Hazelnut Dacquoise

**KAZANDİBİ** GF|NF .....\$12  
Milk, Mastic Tree Gum, Rice Paste, Cinnamon:  
Served with Vanilla Ice Cream

**TURKISH BAKLAVA** .....\$11  
Filo Layers, Pistachios, Honey Syrup with Vanilla Ice Cream

**ICE CREAM & SORBET SELECTION** .....\$6  
Ice Creams: Antep Pistachio, Isparta Rose, Vanilla, Dark Chocolate  
Sorbet: Blood Orange Sorbet

**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.

**\*\*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.**