

DINNER

SPREADS

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	
**TARAMOSALATA GF DF NF	\$10
Cod Roe Mousse, Olive Oil, Fresh Lemon Juice	
**SAMPLER	\$23
Tasting Of All Spreads	

CHEESE

SAGANAKI NF V	\$16
Flambéed Tableside Kasar Cheese	

SOUP & SALADS

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

DOLMADES GF DF NF V VG	\$12
Grape Leaves Stuffed with Rice, Tomatoes, Parsley	
MARINATED BRANZINO GF DF	\$20
24-Hour Marinated Sliced Branzino, Onion, Mustard, Lemon Juice, Pomegranate Seeds, Chillies, Arugula	

FLAT BREADS

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

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

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

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

****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
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 \$20
**Limited Quantity Every Day*
Homemade Baked Beef Dumpling with Garlic Yogurt, Chicken Stock, Butter, Tomato Sauce, Mint

SIDE SAUCES

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

EXPERIENCE TO SHARE

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 Cacik*

DEBONED WHOLE FISH GF|DF|NF MARKET PRICE
Served with Grilled Vegetables

**OTTOMAN RICE* Black Currants, Apricots, Chicken Broth, Almonds, Pine Nuts, Fried Shallots

DESSERTS

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: Peach 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 (taxable) is added to parties of 5 and more.

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

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.