

LUNCH

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

SOUP

LENTIL SOUP GF DF NF V VG \$9 Lentil, Onion, Carrot, Potato, Lemon
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SALADS

ADD-ON PROTEIN

Marinated Shrimp - \$6
Branzino - \$8
Falafel - \$5
Grilled Chicken - \$8
Halloumi Cheese - \$5
Kofte - \$8

GARDEN SALAD GF DF V VG \$14 Mixed Greens, Tomatoes, Avocado, Fig, Lemon Olive Oil
SPINACH SALAD GF V \$13 Baby Spinach, Peach, Blue Cheese with Yogurt Sauce, Walnut
GREEK SALAD GF NF V \$14 Heirloom Tomatoes, Cucumbers, Peppers, Red Onion, Olives, Lemon Olive Oil Dressing, Feta Cheese
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 MEZZE

DOLMADES GF DF NF V VG \$12 Grape Leaves Stuffed with Rice, Tomatoes, Parsley

FLAT BREADS

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
OTTOMAN RICE GF \$11 Black Currants, Apricots, Chicken Broth, Almonds, Pine Nuts, Fried Shallots
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
HALLOUMI CHEESE GF V \$15 Arugula, Fig, Pomegranate Seeds, Pine Nuts, Balsamic Dressing

SEAFOOD SELECTION

GRILLED OCTOPUS GF DF NF \$22 Black Eye Beans, Pomegranate Seeds, Dill, Red Onion, Sumac Molasses, Olive Oil, Dried Oregano, Maras Peppers
KARIDES GUEVEC GF NF \$16 Sautéed Shrimp, Garlic, Spicy Dried Peppers, Cherry Tomatoes, Parsley, Butter
BRANZINO GF DF NF \$17 Grilled Mediterranean Sea Bass, Lemon
GRILLED KALAMAR GF DF NF \$17 Grilled Squid Marinated in Garlic, Maras Pepper, Orange Zest, Ginger, Roasted Red Peppers, Olives, Grilled Lemon

SANDWICHES & WRAPS

With choice of THYME FRIES or SIDE SALAD

LAMB PITA SANDWICH NF	\$18
Slow-Cooked Lamb Shank, Labneh, Pickles, Onions, Tomatoes, Lettuce	
FISH PITA SANDWICH NF	\$18
Tarama, Grilled Branzino, Onion, Arugula, Cucumber Pickles	
KOFTE PITA SANDWICH NF	\$18
Kofte, Pita Bread, Onion, Tomatoes, Parsley	
FALAFEL WRAP NF V	\$16
Chickpea Patties, Tahini, Tomatoes, Radish, Parsley, Cumin	
ADANA WRAP	\$18
Adana Kebap, Harissa, Sumac Onions, Tomatoes, Parsley	
CHICKEN WRAP NF	\$18
Chicken Thighs, Pickled Turnip, Toun, Lettuce, Tomatoes, Sumac Onions	

MEAT & CHICKEN SELECTION

**ŞIŞ KEBAP GF	\$25
Cubed Grilled Beef Tenderloin, Grilled Tomato, Onions, Pepper, Harissa	
KÖFTE GF NF	\$16
Minced Lamb & New York Strip Patties, Sumac Onions, Tomatoes, Cacik	
**LAMB CHOPS GF DF NF	\$24
Salt & Pepper, Grilled Broccolini, Onion	
GRILLED CHICKEN NF	\$18
Zaatar, Sumac, Grilled Tomato, Pepper, Toun, Pita	
ADANA KEBAP NF	\$18
Minced Lamb & New York Strip Kebap, Grilled Tomato, Sumac Onions, Lavash	

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	

DESSERTS

PISTACHIO SOUFFLÉ	\$15
White Chocolate, Antep Pistachio, Powdered Sugar: Served with Maraş Ice Cream <i>*Please allow 15 minutes for preparation</i>	
PORTAKALLI SÜTLAÇ GF	\$11
Orange Rice Pudding, Hazelnut	
KÜNEFE	\$15
Shredded Phyllo, Sweet Cheese, Syrup; Served with Turkish Rose Ice Cream & Pistachios <i>*Please allow 15 minutes for preparation</i>	
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.