

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, Chilies, 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 GUVEC 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**
Sauteed 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 is added to parties of 5 & 6, 23% 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.