

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	

**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.

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 GUEC 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.

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