

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	
**TARAMOSALATA 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	

SALADS

ADD-ON PROTEIN

- **Marinated Shrimp + \$8
- Branzino + \$8
- Falafel + \$7
- **Grilled Chicken + \$9
- Halloumi Cheese + \$7
- 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, 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 GUEC 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	

**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.

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, Tourn, Lettuce, Tomatoes, Sumac Onions		

MEAT & CHICKEN SELECTION

**ŞİŞ 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, Tourn, 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 is added to parties of 5 & 6, 23% gratuity is added to parties of 7 or more.

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