

GİRİŞLER

Spreads

Taramosalata °:ω

Spread of cured Roe 7.5

Labneh °

Strained yogurt, diced apples, walnuts,
Savory and endive 6

Hummus °:ω

Purée of chickpeas, tahini, lemon juice, garlic,
topped olive oil 6

Htipiti °ω

Roasted peppers, feta, thyme, olive oil 7

Cacık °ω

Yogurt, cucumber, dill, vinegar, garlic,
olive oil 6.5

ÇORBA Soup

Lentil Soup

Cooked lentils, potatoes, swiss chard, onions,
Garlic and lemon juice Bowl 4.00

ARA SOĞUKLAR Cold Meze's

Patlıcan Közleme °:ω

Charcoal smoked eggplant, green and red
peppers, olive oil, garlic, parsley, dill 6.5

Tuna Sashimi °:ω

Sushi grade sliced ahi tuna, with wasabi
smoked eggplant and a ginger soy
vinaigrette 10

İmam Bayıldı °:ω

Stuffed eggplant, with onions, tomatoes,
pine nuts, garlic 6.5

Piyaz °:ω

White beans, red and green peppers,
parsley, dill, scallions, red onions, black
olives, red crushed peppers, vinegar, lemon
juice 7

Peynir & Aparentif Cheese & Cure

Kaşar, from Kars, Turkey °ω

Aged medium-hard pale yellow, sheep milk
cheese, served with orange marmalade 6

Hellim, from Famagusta, Cyprus °ω

Full fat soft whole goat's milk cheese, pan
seared, served with fresh thyme and
fig jam 7

Karışık Zeytin °ω

Marinated Olives with banana peppers 6

Tulum, from Erzincan, Turkey °ω

Full flavor, fatty with a butter aroma sheep's
milk cheese, served with honey comb 6

Feta, from İzmir, Turkey °ω

Creamy, mild sheep's milk cheese served
with olives 6

Türkisch Pastırma °ω

Imported cured loin of beef with olive oil 7

SALATALAR Salads

add grilled chicken breast 2.50

add salmon 4.50

Kaşık Salad °ω

Diced romaine, tomatoes, onions, parsley,
cucumber, feta cheese, black olive, olive oil,
vinegar, lemon juice, Turkish red crushed
peppers 7

Arugula Salad °ω

Heirloom tomatoes, arugula, goat cheese,
lemon juice, olive oil and oranges 7

Spring Mix Salad

Grilled apples, sour cherries, walnuts with
creamy lemon dressing 6.50

WRAPS

Serve with choice of Thyme Fries or Salad

Grilled Vegetable

Zucchini, eggplant, roasted peppers, portabello mushroom and goat cheese 8.50

Dúrúm

Grilled adana kebab, sumac onions and tomatoes 8.50

Köfte

Grilled ground lamb & beef kebab with sumac onions and cacik 8.50

Falafel

Falafel patties with lettuce, tomatoes and tahini sauce in a pita bread 7.50

Chicken

Grilled chicken breast with garlic sauce, lettuce and tomatoes 8.50

Pideler Flat Breads

Lahmacun ω

Wood fired Turkish flat bread topped with ground beef, lamb, tomatoes, & parsley 7

Peynirli Pide ω

Wood fired flat bread topped with caramelized onions, sliced apples, feta and manchego cheese 7

Pastırma Pide ω

Wood fired flat bread topped with Turkish pastırma, mozzarella cheese & Pesto 8

Kebabs

Adana Kebap ω

Skewered ground lamb & beef, grilled tomatoes & onions 8

Sword Fish Kebap °: ω

Marinated in ginger, garlic, lemon juice & olive oil 10

Shish Tavuk ω

Grilled marinated chicken cubes in garlic, yogurt lemon juice with sumac onions and grilled tomato and garlic sauce 8

Side of Ottoman Rice

Rice, almond, saffron, black current, pine nuts, dry apricots, top with fried shallots and dates 7.00

Side of Thyme Fries

3.50

° - *Gluten Free* :- *Dairy Free* ω - *Safe for Nut Allergies*

Menu designed by Guest Chef Haşim Güler & Executive Chef Ghassan Jarrouj
Exclusive Olive Oil Direct From Foça-Turkey

Sorry! We don't separate checks, but accept credit cards up to 5

Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

18% gratuity maybe added to parties of 5 or more. All prices in US dollars