

GIRISLER Spreads

Taramosalata °:·ω

Spread of cured Roe 7.5

Labneh °

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

Hummus °:·

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

PEYNİR & APARETIF 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

Kaşık Salad °ω

Diced 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,
sumac, lemon juice and olive oil 7

Beet Salad °:·ω

Lemon mashed potatoes, orange, red beets,
savory herb, onion, lemon vinaigrette 7

ARA SOĞUKLAR Cold Meze's

Patlıcan Közleme °:·ω

Charcoal smoked eggplant, green and red
peppers, olive oil, garlic, parsley, dill and
pomegranate seeds when in season 6.5

Dolmades °:·

Grape Leaves stuffed with rice, pine nuts,
tomatoes, parsley and mint 7

Grilled Octopus °:·ω

Wild catch grilled octopus, parsley, caper
berries, cipolini onions, olive oil, vinegar
9.5

İmam Bayıldı °:·

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

Tuna Sashimi °:·ω

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

ARA SICAKLAR Hot Vegetables

Ispanak °:·

Sautéed spinach, onions, garlic, pine nuts,
red crushed peppers 6

Chef's Börek ω

Crispy phyllo roll, filled with goat cheese,
savory herb and crushed red pepper with
tomato marmalade 6.5

Mücver

Zucchini pancakes: shredded zucchini, mint,
dill, scallions and manchego cheese 7

Ottoman Rice °:·

Rice, almond, saffron, black currant, pine nuts,
dry apricots, top with fried shallots and dates 7

Asparagus °:·

Steamed large asparagus, with orange aioli 6.5

Falafel °:·ω

Fried chickpea patties with tahini sauce 6.5

DENİZ ÜRÜNLERİ Seafood

Garides Tava °:ω

Sautéed shrimp, dill, lemon juice, sliced garlic & Raki 8

Alabalık °:·

Pan seared brook trout, brushed with honey and lemon, roasted hazelnuts and oregano 8

Scallop ° ω

Pan seared, glazed with tamarind molasses and a saffron yogurt sauce 10

Kalamar Dolma ° ω

Grilled squid stuffed with shrimp-mozzarella and cilantro garlic 9

Midye Tava :ω

Beer battered fried mussels with tartar sauce 7

Grilled Branzino :ω

Grilled filet of Boneless Mediterranean Branzino (Seabass) served with olive bread and grilled lemon 13

Sword Fish Kebap °:·ω

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

Grilled Dorade :ω

Grilled filet of Boneless Mediterranean Dorade (Sea Bream) served with, arugula, lemon juice and grilled lemon 13

ANA SICAKLAR Meat & Poultry

Veal Sweet Bread ° ω

Pan seared veal sweet bread, shallots, white wine and cream 10

Mantı ω

Mini Turkish Beef stuffed ravioli, topped with garlic yogurt & red pepper sauce 9

Köfte ω

Small sautéed ground lamb & beef meatballs on sour cherry sauce 8

Shish Tavuk ω

Marinated grilled chicken breast with grilled tomatoes, sumac-onions, on garlic pita bread 8

Çöp Shish ° ω

Charcoal grilled lamb loin, Raki marinated grilled tomatoes and cippolini onions 10

Kibbeh

Ground beef and bulgur dumpling, stuffed with ground beef, lamb, almonds and pine nuts over yoghurt sauce 6

Hünkar Beğendi ω

Braised lamb shank with Eggplant-Gruyere Puree 11

Adana Kebap ω

Skewered ground lamb & beef, grilled tomatoes & onions 8

Yaprak Dolma °:·ω

Grape Leaves stuffed with rice, lamb & beef topped with yogurt and red pepper sauce. 8

Bonfile ° :ω

Petite filet mignon topped with exotic mushrooms and red wine reduction 13

Lamb Chops °:·ω

Charcoal grilled lamb chops with grilled tomatoes 13

Lamb Loin °:·ω

Seared lamb loin on butternut squash puree, fresh mint & pistachio, sour cherry sauce 12

Karni Yarık

Fried baby eggplant topped with ground beef and lamb, pine nuts, onion, topped with garlic yogurt sauce 8

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 stuffed with Feta & Kasar cheese and tomatoes 7

Sucuklu Pide ω

Wood fired flat bread topped with spicy Turkish sausage, kasar cheese & Pesto 8

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

Menu designed by Guest Chef Hasim Guler & Executive Chef Ghassan Jarrouj
Exclusive Olive Oil Direct From Foca-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