

ÇORBA | SOUP

LENTIL SOUP df|nf|gf

Lentils, potatoes, swiss chard, onions, garlic, lemon juice

7.5

GIRISLER | SPREADS

TARAMOSALATA gf|df|nf

A fluffy puree of cured roe

8

LABNEH gf|nf

Strained yogurt, garlic confit, zaatar

7

HUMMUS gf|df|nf

Purée of chickpeas, tahini, lemon juice; topped with olive oil

7

EZME gf|df|nf

Fine diced cucumbers, tomatoes, red and green peppers, onions, garlic, parsley, crushed Maras and Urfa peppers

7.5

HTIPITI gf|nf

Roasted red peppers, feta, thyme, olive oil

8

CACIK gf|nf

Strained yogurt, cucumber, mint, vinegar, garlic, olive oil

8

BABA GHANOUJ gf|df|nf

Smoked eggplant, garlic, tahini, fresh lemon juice, topped with olive oil (*pomegranate seeds when in season*)

8

SAMPLER

Choice of three spread selections

9

SALATALAR | SALADS

KASIK gf|nf

Diced tomatoes, onions, parsley, cucumber, red and green peppers, feta cheese, olive oil, vinegar, crushed Maras pepper, topped with a black olive

8.5

ARUGULA gf|nf

Tomatoes, goat cheese, dates, lemon juice, olive oil

8.5

BEEF AND ORANGE gf|df|nf

Red beets, oranges, fresh thyme, onions, orange blossom vinaigrette

8.5

ARA SOĞUKLAR | COLD MEZES

ARTICHOKE AND CELERY ROOT gf|nf

Poached fresh artichoke and celery root with shaved Parmesan and balsamic vinaigrette

10

İMAM BAYILDI gf|df

Baby eggplant stuffed with onions, tomatoes, fresh oregano, pine nuts, garlic

7.5

KIBBEH NAYA* df|nf (Friday & Saturday only)

Raw beef mixed with bulgur, onions, fresh mint, served with radish and scallions

10.5

DOLMADES gf|df

Grape leaves stuffed with rice, pine nuts, tomatoes, parsley, mint

8.5

PIYAZ gf|df|nf

Cooked Northern white beans mixed with red and green peppers, cucumbers, red onions, parsley, oregano, olive oil, vinegar

8

ARA SICAKLAR | HOT MEZES

SAUTEED KALE gf|df

Red onions, garlic, red vinegar, crushed Maras pepper, pine nuts

8

MIXED MUSHROOM gf|df|nf

Sautéed mushrooms with shallots, garlic, Sherry wine, lemon juice

10

ZUCCHINI BLOSSOM nf

Beer battered blossoms filled with shrimp meat, oregano, Manchego cheese over tomato sauce

12

BRUKSEL LAHANA gf|nf

Fried Brussels sprouts with white truffle crème fraiche and crushed Urfa pepper

8.5

MAKANEK gf

Lebanese lamb sausage sautéed in olive oil, lemon juice, parsley; With shoe string potatoes

8.5

FALAFEL gf|df|nf

Fried chickpea patties with tahini sauce

7

CHEF'S BÖREK nf

Crispy phyllo roll (2) – one filled with goat and Kasar cheese, leeks, and oregano, second filled with spinach, dill and feta. Served with tomato marmalade.

8.5

OTTOMAN RICE gf

Rice with almonds, saffron, black currants, pine nuts and dried apricots, topped with fried shallots

8

KARNI YARIK gf

Fried baby eggplant topped with ground beef and lamb, almonds, onions, pine nuts and garlic yogurt sauce

8.5

KIBBEH

Fried beef and bulgur dumpling stuffed with meat, almonds and pine nuts over yogurt sauce

8.5

Sorry! We do not split/itemize checks and only accept up to 5 credit cards per table.

10% DC tax is added to all checks | 20% Gratuity charge is added to parties of 5 or more.

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

gf - Gluten Free df-Dairy Free nf-Safe for Nut Allergies

DENİZ ÜRÜNLERİ | SEAFOOD MEZE

RED MULLET (ROUGET) df	15	SCALLOPS gf nf	12.5
Seared Mediterranean Rouget filet over sautéed kale with tahini sauce and pine nuts		Seared sea scallops served with saffron yogurt and mushrooms	
TUNA TARTAR df nf	13.5	BRANZINO df nf	13.5
Diced Ahi tuna with chives, Harissa, served with crispy lavash bread <i>(includes Soy product)</i>		Grilled filet of boneless Mediterranean sea bass, served with olive bread and grilled lemon	
GRILLED OCTOPUS gf df nf	12.5	GARIDES TAVA gf df nf	10.5
Mediterranean octopus over bean puree, capers, shallots, diced tomatoes, dressed with olive oil, and Sherry wine vinegar		Sautéed shrimp with garlic, olives, cherry tomatoes, cilantro, olive oil, lemon juice	
KALAMAR gf df nf	9.5	MIXED GRILL SEAFOOD (for two) df nf	42
Grilled squid dressed with garlic, olive oil, crushed Maras pepper and oregano		Branzino, scallops, shrimp, kalamar and octopus	

ANA SICAKLAR | MEAT & POULTRY MEZE

FATTEH	14.5	LAMB CHOPS gf df nf	16
Crispy phyllo dough topped with sautéed sirloin steak, yogurt, brown butter, pine nuts, sumac		Grilled lamb chops served with a grilled potato and tomato	
BEEF SHORT RIB PANCAKES gf nf	14.5	LAMB LOIN gf	16
Chickpea flour pancakes filled with braised short rib, cilantro, pickled red onions, radishes and Harissa yogurt		Served with butternut squash puree, fresh mint, toasted hazelnut and sour cherry sauce	
ADANA KEBAP nf	10.5	HUNKAR BEGENDI nf	14.5
Grilled, skewered ground lamb and beef, served on pita bread with grilled tomato and sumac onions		Braised lamb shank with eggplant-Gruyere puree	
KOFTE gf nf	10.5	GRILLED CHICKEN nf	14
Grilled ground lamb and beef mixed with onions, parsley and mint, served over cacik and fresh herbs		Boneless, half young chicken marinated in zaatar, sumac and olive oil, served with grilled tomato, pepper and garlic sauce over pita bread	
MANTI nf	12.5	SHISH TAVUK nf	10.5
Turkish mini ravioli stuffed with beef, topped with garlic yogurt, red pepper sauce and dried mint		Grilled marinated chicken breast with shallot and a mushroom served on garlic pita bread with Shisito pepper and tomato	
YAPRAK DOLMA gf nf	9		
Grape leaves stuffed with rice, ground lamb and beef, topped with garlic yogurt			

PIDELER | FLAT BREADS

PEYNIRLI PIDE nf	8.5	PASTIRMALI PIDE	10
Flat bread with goat cheese, mozzarella, and dates		Flat bread with Turkish cured loin of beef, pesto sauce, pine nuts, and mozzarella	
BLEU CHEESE PIDE nf	10	LAHMACUN nf	8.5
Flat bread with buttermilk bleu cheese, mozzarella, caramelized onions, and honey drizzle		Flat bread topped with ground lamb and beef, tomato, and parsley mix	

PEYNİR & APARETİF | CHEESE & CURE

Create your own cheese board: 1 piece – 7.5 3 pieces - 16

FETA Creamy, mild sheep's milk cheese
GOAT Cheese rolled in black Caraway seeds
KASAR Medium-hard sheep's milk cheese

PECORINO TOSCANO Firm textured, sheep's milk cheese
BUTTERMILK BLEU CHEESE Crumbly, cow's milk cheese
MANCHEGO Semi-hard, mild sheep's milk cheese

HELLIM gf	9	TURKISH PASTIRMA gf df nf	7.5
Pan seared, full-fat sheep's milk cheese served with fresh thyme, fig jam, and toasted almonds		Imported cured loin of beef with olive oil	
KARISIK ZEYTİN gf df nf	5.5		
Marinated green and black Turkish Olives with banana peppers			

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