

LUNCH

Monday - Friday | 11 am - 3 pm

ÇORBA | SOUP

LENTIL SOUP df|nf|gf Lentils, potatoes, swiss chard, onions, garlic and lemon juice 7.5

GIRISLER | SPREADS

TARAMOSALATA gf df nf A fluffy puree of cured roe	8	HTIPITI gf nf Roasted red peppers, feta, thyme, olive oil	8
LABNEH gf nf Strained yogurt, garlic confit, zaatar	7	CACIK gf nf Strained yogurt, cucumber, mint, vinegar, garlic, olive oil	8
HUMMUS gf df nf Purée of chickpeas, tahini, lemon juice, topped with olive oil	7	BABA GHANOUJ gf df nf Smoked eggplant, garlic, tahini, fresh lemon juice, topped with olive oil (<i>pomegranate seeds when in season</i>)	8
EZME gf df nf Fine diced cucumber, tomatoes, red and green peppers, onions, garlic, parsley, crushed Maraş and Urfa peppers	7.5	SAMPLER Choice of three spreads	9

SALATALAR | SALADS

+ GRILLED CHICKEN BREAST 4 | + SALMON 6

ARUGULA gf nf Tomatoes, goat cheese, oranges, lemon juice, olive oil	8.5	BEET AND ORANGE gf df nf Red beets, oranges, fresh thyme, onions, orange blossom vinaigrette	8.5
KASIK gf nf Diced tomatoes, onions, parsley, cucumber, red and green peppers, feta, olive oil, vinegar, crushed Maras pepper, topped with a black olive	8.5		

PEYNIR & APARETIF | CHEESE & CURE

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

FETA Creamy, mild sheep's milk cheese	PECORINO TOSCANO Firm textured, sheep's milk cheese
GOAT Cheese rolled in black Caraway seeds	BUTTERMILK BLEU CHEESE Crumbly, cow's milk cheese
KASAR Medium-hard sheep's milk cheese	MANCHEGO Semi-hard, mild sheep's milk cheese

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

ARA SOĞUKLAR | COLD MEZES

PIYAZ gf df nf Cooked Northern white beans mixed with red and green peppers, cucumbers, red onions, parsley, oregano, olive oil, vinegar	8	İMAM BAYILDI gf df Baby eggplant stuffed with onions, tomatoes, fresh oregano, pine nuts, garlic	7.5
ARTICHOKE AND CELERY ROOT gf nf Poached fresh artichoke and celery root with shaved Parmesan and balsamic vinaigrette	10	DOLMADES gf df Grape leaves stuffed with rice, pine nuts, tomatoes, parsley, mint	8.5

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

WRAPS & SANDWICHES

CHOICE OF THYME FRIES OR SIDE SALAD

KOFTE WRAP nf Grilled ground lamb and beef patties with hummus, sumac onions and tomatoes	9.5	STEAK SANDWICH df nf Grilled, sliced New York steak with Dijon mustard, balsamic onions, lettuce and sliced tomato on rustic bread	10.5
CHICKEN WRAP nf Grilled chicken breast with garlic sauce, arugula, lettuce and tomatoes	9.5	CHICKEN SANDWICH nf Grilled Chicken breast with cilantro pesto, mozzarella and sliced tomato on rustic bread	9.5
DURUM WRAP nf Grilled Adana kebab with sumac onions and tomatoes	10.5	GRILLED VEGETABLE SANDWICH nf Grilled zucchini, eggplant, Portobello mushroom, roasted peppers and goat cheese on rustic bread	9.5
FALAFEL WRAP nf Falafel patties with lettuce, tomatoes and tahini sauce	8.5	LAMB SANDWICH df nf Roasted leg of lamb with Dijon mustard, arugula and sliced tomato on rustic bread	10.5

KEBAPLAR | KEBABS

ADANA KEBAP nf Skewered ground lamb and beef, served on pita bread with grilled tomato and sumac onions	10.5	SHISH TAVUK nf Grilled marinated chicken breast with shallot and a mushroom served on garlic pita bread with Shisito pepper and tomato	10.5
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DENİZ ÜRÜNLERİ | SEAFOOD MEZE

SALMON df gf Grilled salmon with pistachio pesto and citrus salad	11.5
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PIDELER | FLAT BREADS

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

SIDES

OTTOMAN RICE gf Rice with almonds, saffron, black currants, pine nuts and dried apricots, topped with fried shallot	8
SIDE SALAD gf df nf Lettuce, tomato, onions, cucumbers, olive oil, and lemon juice	3
THYME FRIES gf df nf Hand cut fries tossed in salt, pepper, and thyme	4

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