

## GIRISLER | SPREADS

<b>TARAMOSALATA</b> gf df nf A fluffy puree of cured Carp Roe	9	<b>HTIPITI</b> gf nf Roasted red peppers, feta, thyme, olive oil	8
<b>LABNEH</b> gf nf Strained yogurt, garlic confit, zaatar	7	<b>CACIK</b> gf nf Strained yogurt, cucumber, mint, vinegar, garlic, olive oil	8
<b>HUMMUS</b> gf df nf v Purée of chickpeas, tahini, lemon juice, olive oil	7	<b>BABA GHANOUJ</b> gf df nf v Smoked eggplant, garlic, tahini, fresh lemon juice, olive oil	8
<b>EZME</b> gf df nf v Fine diced cucumbers, tomatoes, red and green peppers, onions, garlic, parsley, crushed Maras and Urfa peppers	7.5	<b>SAMPLER</b> Choice of three spread selections	10

## PEYNİRLER | CHEESES

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

<b>FETA</b> Creamy, mild sheep's milk cheese	<b>BUTTERMILK BLEU CHEESE</b> Crumbly, cow's milk cheese
<b>GOAT</b> Cheese rolled in black Caraway seeds	<b>MANCHEGO</b> Semi-hard, mild sheep's milk cheese
<b>KASAR</b> Medium-hard sheep's milk cheese	

<b>HELLIM</b> gf Pan seared, full-fat sheep's milk cheese served with fresh thyme, fig jam, and toasted almonds	9	<b>HURMADES</b> gf nf Dates stuffed with goat cheese and wrapped with Pastirma	8
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## ÇORBA ve SALATALAR | SOUP & SALADS

<b>KARPUZ</b> gf nf Watermelon, cantaloupe, feta, mint-citrus vinaigrette, balsamic reduction	8.5	<b>BEET AND ORANGE</b> gf df nf v Red beets, oranges, fresh thyme, onions, orange blossom vinaigrette	8.5
<b>KASIK</b> 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	<b>ARUGULA</b> gf nf Tomatoes, goat cheese, dates, lemon juice, olive oil	8.5

**SOUP OF THE DAY** MP

## ARA SOĞUKLAR | COLD MEZZE

<b>TUNA TARTAR</b> df nf *includes Soy Diced Ahi tuna with chives, Harissa, served with crispy lavash bread	13.5	<b>DOLMADES</b> gf df v Grape leaves stuffed with rice, pine nuts, tomatoes, parsley, mint	8.5
<b>ARTICHOKE AND CELERY ROOT</b> gf nf Poached fresh artichoke and celery root with shaved Parmesan and balsamic vinaigrette	10	<b>PIYAZ</b> gf df nf v Cooked Northern white beans mixed with red and green peppers, cucumbers, red onions, parsley, oregano, olive oil, vinegar	8
<b>İMAM BAYILDI</b> gf df v Baby eggplant stuffed with onions, tomatoes, fresh oregano, pine nuts, garlic	7.5	<b>KARISIK ZEYTİN</b> gf df nf v Marinated green and black Turkish Olives with banana peppers	5.5
<b>KİBBEH NAYA*</b> df nf (Friday & Saturday only) Raw beef mixed with bulgur, onions, fresh mint, served with radish and scallions	10.5		

## PİDELER | FLAT BREADS

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

gf - Gluten Free | df - Dairy Free | nf - Safe for Nut Allergies | v - Vegan

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.

## ARA SICAKLAR | HOT MEZZE

<b>SAUTEED KALE</b> gf df v Red onions, garlic, red vinegar, crushed Maras pepper, pine nuts	8	<b>FALAFEL</b> gf df nf v Fried chickpea patties with tahini sauce	7
<b>CAULIFLOWER</b> gf Fried over Labneh, topped with raisins and almonds	9	<b>MIXED MUSHROOM</b> gf df nf v Sautéed mushrooms with shallots, garlic, Sherry wine, lemon juice	10
<b>ASPARAGUS</b> gf nf Roasted, drizzled with Meyer lemon emulsion, topped with feta	8	<b>OTTOMAN RICE</b> gf <i>*non-vegetarian</i> Rice with almonds, saffron, black currants, pine nuts and dried apricots, topped with fried shallots	8
<b>BRÜKSEL LAHANA</b> gf nf Fried Brussels sprouts with white truffle crème fraiche and crushed Urfa pepper	9.5	<b>MÜCVER</b> nf Shredded zucchini, mint, dill, scallions, and Manchego cheese; served over lemon zest yogurt	8.5
<b>CHEF'S BÖREK</b> 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		

## DENİZ ÜRÜNLERİ | SEAFOOD MEZZE

<b>BACALAO CROQUETTES</b> df Salt Cod with walnut and garlic mousse over red beets	12.5	<b>MİDYE</b> gf nf Blue Bay Mussels with Uzo, vine-ripe tomatoes, and fresh herbs, topped with feta	9
<b>SEAFOOD ORZO</b> df nf Orzo pasta with mussels, calamari, shrimp and heirloom cherry tomatoes	13	<b>BRANZINO</b> df nf Grilled filet of boneless Mediterranean sea bass, served with olive bread and grilled lemon	14
<b>GRILLED OCTOPUS</b> gf df nf Mediterranean octopus over bean puree, capers, shallots, diced tomatoes, olive oil, Sherry wine vinegar	12.5	<b>GARİDES TAVA</b> gf df nf Sautéed shrimp with garlic, olives, cherry tomatoes, cilantro, olive oil, lemon juice	11.5
<b>KALAMAR</b> gf df nf Grilled squid dressed with garlic, olive oil, crushed Maras pepper and oregano	9.5	<b>SCALLOPS</b> gf nf Seared sea scallops served with saffron yogurt and mushrooms	12.5
<b>MIXED GRILL SEAFOOD</b> ( <i>for two</i> ) df nf Branzino, scallops, shrimp, kalamar and octopus	42		

## ANA SICAKLAR | MEAT & POULTRY MEZZE

<b>LAMB RIBLETS</b> Grilled suckling lamb ribs finished with Meyer lemon emulsion, fresh herbs, ÇaÇık, and rose pedal HARRISA	14.5	<b>BEEF SHORT RIB PANCAKES</b> gf nf Chickpea flour pancakes filled with braised short rib, cilantro, pickled red onions, radishes and Harissa yogurt	14.5
<b>LAMB CHOPS</b> gf df nf Grilled served with a grilled potato and tomato	16	<b>FATTEH</b> Crispy phyllo dough topped with sautéed sirloin steak, yogurt, brown butter, pine nuts, sumac	14.5
<b>LAMB LOIN</b> gf Served with butternut squash puree, fresh mint, toasted hazelnut and sour cherry sauce	16	<b>ADANA KEBAP</b> nf Grilled, skewered ground lamb and beef, served on pita bread with grilled tomato and sumac onions	10.5
<b>HÜNKAR BEGENDİ</b> nf Braised lamb shank with eggplant-Gruyere puree	14.5	<b>KÖFTE</b> nf Grilled ground lamb and beef mixed with onions, parsley and mint, served over cacik and fresh herbs	10.5
<b>MAKANEK</b> gf Lebanese lamb sausage sautéed in olive oil, lemon juice, parsley; With shoe string potatoes	8.5	<b>KARNI YARIK</b> gf Fried baby eggplant topped with ground beef and lamb, almonds, onions, pine nuts & garlic yogurt sauce	8.5
<b>GRILLED CHICKEN</b> nf Boneless, half young chicken marinated in zaatar, sumac and olive oil, served with grilled tomato, pepper and garlic sauce over pita bread	14	<b>KİBBEH</b> Fried beef and bulgur dumpling stuffed with meat, almonds and pine nuts over yogurt sauce	8.5
<b>SHISH TAVUK</b> nf Grilled marinated chicken breast with shallot and a mushroom served on garlic pita bread with Shisito pepper and tomato	10.5		