

GIRISLER | SPREADS

LABNEH nf Strained yogurt, garlic confit, zaatar	7	HTIPITI gf nf Roasted red peppers, feta, thyme, olive oil	8
HUMMUS gf df nf v Purée of chickpeas, tahini, lemon juice, olive oil	7	CACIK gf nf Strained yogurt, cucumber, mint, vinegar, garlic, olive oil	8
EZME gf df nf v Fine diced cucumbers, tomatoes, red and green peppers, onions, garlic, parsley, crushed Maras and Urfa peppers	7.5	BABA GHANOUJ gf df nf v Smoked eggplant, garlic, tahini, fresh lemon juice, olive oil	8

SAMPLER 10
Choice of three spread selections

PEYNİRLER | CHEESES

MEDITERRANEAN CHEESE BOARD Manchego, Kasar, and Feta	14	CHEF'S SELECTION CHEESE BOARD A selection of assorted artisan cheeses	MP
HELLIM gf Pan seared, sheep's milk cheese, fresh thyme, fig jam, and toasted almonds	9	HURMADES gf nf Dates stuffed with goat cheese and wrapped with Pastirma	8

SAGANAKI 10
Table side flambéed Kasar cheese with Brandi

ÇORBA ve SALATALAR | SOUP & SALADS

CYPRIT GRAIN SALAD Freekeh, puy lentils, pumpkin seeds, sunflower seeds, pomegranates, raisins, almonds, honey-yogurt dressing	8.5	ROASTED BEETS SALAD gf Red and golden beets, radish, watercress, creamy goat cheese, candied walnuts	8.5
KASIK gf nf Tomatoes, onions, parsley, cucumber, red and green peppers, olive oil, vinegar, crushed Maras pepper, olives, Feta	8.5	ARUGULA gf nf Tomatoes, goat cheese, dates, lemon juice, olive oil	8.5

SOUP OF THE DAY MP

ARA SOĞUKLAR | COLD MEZZE

TUNA TARTAR df nf <i>*includes Soy</i> Ahi Tuna, chives, Harissa, crispy lavash bread	13.5	PİYAZ gf df nf v White beans, red and green peppers, cucumbers, red onions, parsley, oregano, olive oil, vinegar	8
ARTICHOKE AND CELERY ROOT gf nf With shaved Parmesan and balsamic vinaigrette	10	DOLMADES gf df v Grape leaves stuffed with rice, pine nuts, tomatoes, parsley, mint	8.5
İMAM BAYILDI gf df v Baby eggplant, onions, tomatoes, fresh oregano, pine nuts, garlic	7.5	KARISIK ZEYTİN gf df nf v Marinated olives with banana peppers	5.5

PİDELER | FLAT BREADS

PEYNİRLİ PİDE nf Goat cheese, mozzarella, and dates	8.5	PASTIRMALI PİDE Turkish cured loin of beef, pesto sauce, pine nuts, mozzarella	10
BLEU CHEESE PİDE nf Buttermilk bleu cheese, mozzarella, caramelized onions, honey	10	LAHMACUN nf 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

HEIRLOOM CARROTS gf nf Roasted with fresh herbs, topped with Harrisa Aioli and Mizithra cheese	8	MÚCVER nf Shredded zucchini, mint, dill, scallions, Manchego cheese, lemon zest yogurt	8.5
SAUTEED KALE gf df v Red onions, garlic, red vinegar, crushed Maras pepper, pine nuts	8	MIXED MUSHROOM gf nf Sautéed with shallots, garlic, Sherry wine, lemon juice, marjoram and topped with creamy goat cheese	10
CAULIFLOWER gf Fried; Labneh, raisins and almonds	9	BRÜKSEL LAHANA gf nf Fried Brussels sprouts, truffle yogurt, Urfa pepper	9.5
FALAFEL df nf v Fried chickpea patties with tahini sauce	7	OTTOMAN RICE gf <i>*non-vegetarian</i> Almonds, saffron, black currants, pine nuts and dried apricots, fried shallots	8

CHEF'S BÖREK nf 8.5

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

DENİZ ÜRÜNLERİ | SEAFOOD MEZZE

GROUPEL PLAKI gf df nf Braised with tomatoes, olives, capers, onions, red peppers, fingerling potatoes, clam & lobster stock	14	MİDYE gf nf Blue Bay Mussels, Uzo, heirloom tomatoes, fresh herbs, feta	9
SEAFOOD ORZO df nf Orzo pasta, mussels, calamari, shrimp, heirloom cherry tomatoes	13	BRANZINO df nf Grilled Mediterranean sea bass, olive bread, grilled lemon, Meyer lemon emulsion	14
GRILLED OCTOPUS gf df nf Over bean puree, capers, shallots, diced tomatoes, olive oil, Sherry wine vinegar	12.5	GARİDES TAVA gf df nf Sautéed shrimp, garlic, olives, cherry tomatoes, cilantro, olive oil, lemon juice	11.5
KALAMAR gf df nf Grilled squid, garlic, olive oil, Maras pepper and oregano	9.5	SCALLOPS gf nf Seared; Saffron yogurt, mushrooms	12.5

MIXED GRILL SEAFOOD (for two) df|nf 42

Branzino, scallops, shrimp, kalamar, octopus

ANA SICAKLAR | MEAT & POULTRY MEZZE

LAMB RIBLETS gf nf Grilled suckling lamb ribs, Meyer lemon emulsion, fresh herbs, cacik, rose petal Harrisa	14.5	BRAISED SHORT RIBS gf nf With hearty tomato sauce served over goat cheese polenta, topped with kasar cheese	14.5
LAMB CHOPS gf df nf Grilled; fingerling potatoes and grilled tomato	16	HANGER STEAK df Marinated with chamomile & balsamic, served over grilled broccolini and Romesco sauce	14
LAMB LOIN gf Butternut squash puree, fresh mint, toasted hazelnut, sour cherry sauce	16	ADANA KEBAP nf Grilled, skewered ground lamb and beef, pita bread, grilled tomato, sumac onions	10.5
HÜNKAR BEGENDİ nf Braised lamb shank with eggplant-Gruyere puree	14.5	KÖFTE nf Grilled ground lamb and beef, parsley, mint, fresh herbs, radish, cacik	10.5
MAKANEK Lebanese lamb sausage sautéed in olive oil, lemon juice, parsley, shoe string potatoes	8.5	KARNI YARIK gf Fried baby eggplant topped with ground beef and lamb, almonds, onions, pine nuts, garlic yogurt sauce	8.5
GRILLED CHICKEN nf Boneless, half young chicken marinated in zaatar, sumac and olive oil, served with grilled tomato, pepper and garlic sauce over pita bread	14	KİBBEH Fried beef and bulgur dumpling stuffed with meat, almonds and pine nuts over yogurt sauce	8.5

SHISH TAVUK nf 10.5

Grilled marinated chicken breast, shallot, mushroom, garlic pita bread,
Shisito pepper, grilled tomato