

## GIRISLER | SPREADS

<b>LABNEH</b> nf	7	<b>HTIPITI</b> gf nf	8
Strained yogurt, garlic confit, zaatar		Roasted red peppers, feta, thyme, olive oil	
<b>HUMMUS</b> gf df nf v	7	<b>CACIK</b> gf nf	8
Purée of chickpeas, tahini, lemon juice, olive oil		Strained yogurt, cucumber, mint, vinegar, garlic, olive oil	
<b>TRUFFLE TARAMA</b> df nf	9	<b>BABA GHANOUIJ</b> gf df nf v	8
Salmon Roe mousse infused with truffle oil		Smoked eggplant, garlic, tahini, fresh lemon juice, olive oil	
<b>EZME</b> gf df nf v	8	<b>SAMPLER</b>	18
Fine diced cucumbers, tomatoes, red and green peppers, onions, garlic, parsley, crushed Maras and Urfa peppers		Tasting of Labneh, Htipiti, Cacik, Baba Ganouj, Hummus and Truffle Tarama	

## PEYNİRLER | CHEESES

<b>MEDITERRANEAN CHEESE BOARD</b>	15	<b>HURMADES</b> gf nf	10
Manchego, Kasar, and Feta		Dates stuffed with goat cheese and wrapped with Pastirma	
<b>HELLIM</b> gf	10	<b>SAGANAKI</b>	11
Pan seared, sheep's milk cheese, fresh thyme, fig jam, and toasted almonds		Table side flambeed Kasar cheese with Brandy	

## ÇORBA ve SALATALAR | SOUP & SALADS

<b>CYPRIT GRAIN SALAD</b>	9	<b>ROASTED BEETS SALAD</b> gf	9
Freekeh, le puy lentils, pumpkin seeds, sunflower seeds, grapes, raisins, almonds, honey-yogurt dressing		Red and golden beets, radish, watercress, creamy goat cheese, candied walnuts	
<b>KASIK</b> gf nf	9	<b>ARUGULA</b> gf nf	9
Tomatoes, onions, parsley, cucumber, red and green peppers, olive oil, vinegar, crushed Maras pepper, olives, Feta		Tomatoes, goat cheese, dates, lemon juice, olive oil	

### SOUP OF THE DAY MP

## ARA SOĞUKLAR | COLD MEZZE

<b>TUNA TARTAR</b> df nf <i>*includes Soy</i>	14	<b>İMAM BAYILDI</b> gf df v	8
Ahi Tuna, chives, Harissa, crispy lavash bread		Baby eggplant, onions, tomatoes, fresh oregano, pine nuts, garlic	
<b>PİYAZ</b> gf df nf v	8	<b>DOLMADES</b> gf df v	10
White beans, red and green peppers, cucumbers, red onions, parsley, oregano, olive oil, vinegar		Grape leaves stuffed with rice, pine nuts, tomatoes, parsley, mint	

**KARISIK ZEYTİN** nf 8  
Marinated olives, banana peppers, Zaatar bread

## PİDELER | FLAT BREADS

<b>PEYNİRLİ PİDE</b> nf	8	<b>SUJUKLU PİDE</b>	10
Goat cheese, mozzarella, and dates		Spicy Turkish beef sausage, mozzarella, pesto	
<b>BLEU CHEESE &amp; PASTIRMA PİDE</b> nf	10	<b>LAHMACUN</b> nf	10
Pastirma, buttermilk bleu cheese, mozzarella, caramelized onions, honey		Ground lamb and beef, tomato, and parsley mix	

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

<p><b>HEIRLOOM CARROTS</b> gf   nf 10 Roasted with fresh herbs, topped with HARRISA Aioli and Mizithra cheese</p> <p><b>SAUTEED KALE</b> gf df  v 8 Red onions, garlic, red vinegar, crushed Maras pepper, pine nuts</p> <p><b>CAULIFLOWER</b> 10 Fried; Labneh, raisins and almonds</p> <p><b>MIXED MUSHROOM</b> gf nf 12 Sautéed with shallots, garlic, Sherry wine, lemon juice, marjoram and topped with creamy goat cheese</p> <p><b>CHEF'S BÖREK</b> nf 11 Crispy phyllo roll with spinach, dill and feta; tomato marmalade</p>	<p><b>BLISTERED SHISHITO PEPPERS</b> df nf  v 7 Tossed in zaatar and Meyer Lemon juice</p> <p><b>MÜCVER</b> nf 10 Shredded zucchini, mint, dill, scallions, Manchego cheese, lemon zest yogurt</p> <p><b>FALAFEL</b> df nf v 9 Fried chickpea patties, spicy hummus, tahini sauce</p> <p><b>BRÜKSEL LAHANA</b> nf 10 Fried Brussels sprouts, truffle yogurt, Urfa pepper</p> <p><b>OTTOMAN RICE</b> gf *non-vegetarian 9 Almonds, saffron, black currants, pine nuts and dried apricots, fried shallots</p>
---	---

## DENİZ ÜRÜNLERİ | SEAFOOD MEZZE

<p><b>BRANZINO</b> df nf 14 Grilled Mediterranean Sea Bass, olive bread, grilled lemon, Meyer lemon emulsion</p> <p><b>SEAFOOD ORZO</b> df nf 14 Orzo pasta, mussels, calamari, shrimp, heirloom cherry tomatoes</p> <p><b>GRILLED OCTOPUS</b> gf df nf 15 Over bean puree, capers, shallots, diced tomatoes, olive oil, Sherry wine vinegar</p> <p><b>KALAMAR</b> gf df nf 12 Grilled squid marinated in garlic, olive oil, Maras pepper and oregano</p>	<p><b>MİDYE</b> gf nf 10 Blue Bay Mussels, Uzo, heirloom tomatoes, fresh herbs, feta</p> <p><b>GARİDES TAVA</b> gf df nf 13 Sautéed shrimp, garlic, olives, cherry tomatoes, cilantro, olive oil, lemon juice</p> <p><b>SCALLOPS</b> gf nf 15 Seared; served over Saffron yogurt, mushrooms</p> <p><b>KING PRAWNS</b> gf df nf 16 Grilled; served with caper gremolata</p>
---	--

**MIXED GRILL SEAFOOD (for two)** df|nf 46  
Branzino, scallops, shrimp, kalamar, octopus

## ANA SICAKLAR | MEAT & POULTRY MEZZE

<p><b>LAMB RIBLETS</b> gf nf 15 Grilled suckling lamb ribs, Meyer lemon emulsion, fresh herbs, cacik, rose petal HARRISA</p> <p><b>LAMB CHOPS</b> gf df nf 18 Grilled; served with broccolini and grilled tomato</p> <p><b>HÜNKAR BEGENDİ</b> nf 16 Braised lamb shank with eggplant-Gruyere puree</p> <p><b>MAKANEK</b> 9 Lebanese lamb sausage sautéed in olive oil, lemon juice, parsley, shoe string potatoes</p> <p><b>GRILLED CHICKEN</b> nf 14 Boneless, half young chicken marinated in zaatar, sumac and olive oil, served with grilled tomato, pepper and garlic sauce over pita bread</p> <p><b>SHISH TAVUK</b> nf 11 Grilled chicken kebab and shallot served over garlic pita bread with grilled tomato and sumac onions</p>	<p><b>BRAISED SHORT RIBS</b> gf nf 15 With hearty tomato sauce served over goat cheese polenta, topped with kasar cheese</p> <p><b>HANGER STEAK</b> df 15 Marinated with chamomile &amp; balsamic, served over grilled broccolini and Romesco sauce</p> <p><b>ADANA</b> nf 11 Grilled minced-lamb kebab over pita bread; Served with grilled tomato and sumac onions</p> <p><b>KÖFTE</b> nf 11 Grilled minced lamb and beef patties with parsley, mint, fresh herbs, radish; Served over cacik</p> <p><b>KARNI YARIK</b> gf 10 Fried baby eggplant topped with ground beef and lamb, almonds, onions, pine nuts, garlic yogurt sauce</p> <p><b>KİBBEH</b> 10 Fried beef and bulgur dumpling stuffed with meat, almonds and pine nuts over yogurt sauce</p>
---	--