

Restaurant Week

\$35⁰⁰ per person
Choose one dish per course

First Course

RED LENTIL SOUP

Red Lentils, Onions, Carrot, Potato (gf-vg-df)

HUMMUS

Chickpeas Spread with Tahini, Lemon, Salt, Olive Oil, Pine Seeds (gf-vg-df)

HAYDARI

Fresh Labneh Yogurt Flavored with Mint, Dill, Olive Oil & Walnut (gf-vg)

ATOM

Garlic-Yogurt, Celery, Sundried Chili & Tomato (gf-vg)

EZME

Sundried Tomato Paste with Onion, Green Pepper, Garlic, Parsley & Turkish Spices (gf-vg-df)

PEMBE SULTAN

Beets, Labneh Yogurt, Garlic, Olive Oil (gf-vg)

MUHAMMARA

Red Pepper Spread with Walnuts & Olive Oil (gf-vg)

Second Course

TAVUK KÖFTE

Char-Grilled Ground Chicken Kofta seasoned with Onions, Herbs Served over Pita Bread with Tomato & Yogurt Sauce

BEYTI KEBAP

Char-Grilled Spicy Ground Beef Kebap Wrapped in Lavash Bread with Eggplant Salad; Served with Iskender Sauce & Yogurt

INEGOL KÖFTE

Char-Grilled Ground Beef Kofta Seasoned with Onions & Herbs Served with White Rice, Ezme (Turkish Salsa) and Carrot-Red Cabbage Slaw

DÖNER KEBAP

Thinly Sliced Beef Döner Kebap Served with White Rice, Ezme (Turkish Salsa) and Carrot-Red Cabbage Slaw

ISKENDER KEBAP

Thinly Sliced Beef Döner Kebap Served Over Toasted Pita Bread with Tomato Sauce & Yogurt

ADANA KEBAP

Char-Grilled Ground Beef Kebap Seasoned with Red Peppers & Herbs Served with Bulgur Pilav, Ezme (Turkish Salsa) and Carrot-Red Cabbage Slaw

TAVUK ADANA KEBAP

Ground Chicken Kebap Seasoned with Red Peppers & Herbs. Served with Bulgur Pilav, Ezme (Turkish Salsa) and Carrot-Red Cabbage Slaw

SALMON

Char-Grilled Salmon Served with Mashed Potatoes & Sautéed Spinach (gf)

TAVUK ŞIŞ

Char-Grilled Chicken Cubes Seasoned with Herbs & Served with Bulgur Pilav, Ezme (Turkish Salsa) and Carrot-Red Cabbage Slaw

MOUSSAKA

Eggplant, Potato, Ground Beef, Bechamel Sauce & Kashkaval Cheese

CAULIFLOWER STEW

Chickpeas, Onions, Carrots, Tomatoes (gf, vg)

TAVUK BEYTI KEBAP

Chicken Kebap Wrapped in Lavash Bread with Eggplant Salad; Served with Iskender Sauce & Yogurt

Third Course

BAKLAVA

Thinly Layered Pastry Filled with Nuts & Steeped Syrup

KATMER

Phyllo Dough Stuffed with Cream & Pistachio

DONDURMA

Choice of Chocolate, Vanilla or Strawberry Ice Cream

SUTLAC

Oven Baked Rice Pudding

GF = Gluten Free, V = Vegetarian, DF=Dairy Free
Some dishes can be made vegetarian; please ask your server for more details

Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food-borne illness