

## Restaurant Week

\$35<sup>00</sup> 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, Feta Cheese & Olive Oil (gf-vg)

### Second Course

#### SIGARA BÖREĞİ

Feta Cheese, Onions & Parsley Wrapped in Homemade Dough (vg)

#### FALAFEL

Chickpea-Vegetable Fritters with Tahini Sauce (vg)

#### PATATES KÖFTE

Potato Cakes with Crumbled Feta & Yogurt Sauce (vg)

#### MÜCVER

Pan-Seared Zucchini-Carrot Cakes, Onions, Dill (vg)

#### DÖNER KEBAP

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

#### ISKENDER KEBAP

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

#### ADANA KEBAP

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

#### TAVUK ADANA KEBAP

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

### Third 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 Kebab  
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

#### SALMON

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

#### TAVUK ŞİŞ

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)

#### CHICKEN BEYTI KEBAP

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

### Fourth 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