

## Ramadan Iftar Menu

\$34<sup>95</sup> per person

Three Course Menu / Choose one dish per course  
Complimentary Dates, Green Olives, Black Olives

### 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

#### 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 with 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)  
& Carrot-Red Cabbage Slaw

#### TAVUK ADANA KEBAP

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

#### TAVUK KÖFTE

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

#### INEGOL KÖFTE

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

#### BEYTI KEBAP

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

#### TAVUK BEYTI KEBAP

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

#### 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) & Carrot-Red  
Cabbage Slaw

#### MOUSSAKA

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

#### CAULIFLOWER STEW

Chickpeas, Onions, Carrots, Tomatoes  
& Served with White Rice (gf, vg)

### 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