

Ramadan Iftar Menu

\$34⁹⁵ per person

Four 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

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)

Third Course

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 with
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) & Carrot-Red
Cabbage Slaw

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

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)
& 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)

CHICKEN BEYTI KEBAP

Chicken Kebap 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