

## Restaurant Week Lunch

\$25 per person

Three Course Pre-Fixe Menu / Choose 1 dish per course

\*Entire Table Must Participate\*

### First Course

#### RED LENTIL SOUP

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

#### PEMBE SULTAN

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

#### MUHAMMARA

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

#### HUMMUS

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

#### SHEPHERD SALAD

Chopped Tomatoes, Cucumbers, Onions, Green Peppers, Walnuts, Parsley,  
Lemon Dressing (gf-vg-df)

### Second 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 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 KÖFTE

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

#### MOUSSAKA

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

#### KURU FASULYE & PILAV

White Beans Stew with Tomatoes, Onions & Green Peppers  
Served with White Rice (gf-vg)

#### TAVUK ŞIŞ

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

#### CAULIFLOWER STEW

Carrots, Tomatoes, Chickpeas, Onions

### Third Course

#### BAKLAVA

Thinly Layered Pastry Filled with Nuts & Steeped Syrup

#### CHOKLAVA

Chocolate Thinly Layered Pastry Filled with Nuts & Steeped Syrup

#### SUTLAC

Oven-Baked Rice Pudding

G = 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