

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)

HAYDARİ

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

ATOM

Garlic-Yogurt, Celery & Sundried Chili (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