

Ottoman Experience

34⁹⁵ per person
Four Course Pre-Fixe Menu

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 Walnuts, Feta Cheese & Olive Oil (gf-vg)

Hot Meze

SIGARA BÖREĞİ

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

FALAFEL

Chickpea-Vegetable Fritters with Tahini Sauce (vg)

PATATES KÖFTE

Potato Cakes with Crumbled Feta & Yogurt Sauce (vg)

Third Course

DÖNER KEBAP

Thinly Sliced Beef & Lamb Döner
Kebab Served with White Rice

ISKENDER KEBAP

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

ADANA KEBAP

Char-Grilled Ground Beef & Lamb
Kebab Seasoned with Red Peppers
& Herbs Served with Bulgur Pilav

BEYTI KEBAP

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

INEGOL KÖFTE

Char-Grilled Ground Beef & Lamb
Kofta Seasoned with Onions &
Herbs Served with White Rice

SALMON

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

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

Fourth Course

BAKLAVA

Thinly Layered Pastry Filled with Nuts & Steeped Syrup

SUZME YOGURT & BAL

Yogurt with Honey, Strawberries & Nuts

DONDURMA

Choice of Chocolate, Vanilla or Strawberry Ice Cream

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