

# Ottoman Taverna

## LARGE GROUP DINING & PRIVATE EVENTS

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425 I STREET NW WASHINGTON, DC 20001

FALL/WINTER 2023



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## **HOŞ GELDİN! WELCOME!**

Thank you for choosing Ottoman Taverna to host your next special event!

For private business dinners, lunches, family gatherings, receptions, rehearsal dinners, cocktail parties and more, our warm Turkish hospitality will ensure that your event will be remembered.

At Ottoman Taverna, we are committed to unparalleled culinary excellence, amazing wine, and impeccable service. Our team will work closely with you to tailor the event to your specific preferences and requirements – from crafting the perfect menu to arranging the ideal seating layout, we've got you covered!

Our talented chefs will present a culinary journey that tantalises your taste buds, showcasing a delightful fusion of flavours and the finest ingredients.

We offer flexible floor plans and a variety of spaces for group dining to accommodate your guests, and you can count on our attentive staff to ensure every detail is taken care of, allowing you and your guests to relax and savour the moment.

Once again, thank you for choosing Ottoman Taverna; we look forward to seeing you soon!

At your service,  
Stephi Cammilleri

# Ottoman Taverna

## Event Spaces

Room Name	Capacity
Sultan's Table	15 guests
Cappadocia	32 guests
Ayasofya	50 guests
Ephesus	50 guests
Ayasofya & Ephesus	100 guests
Topkapi	115 guests



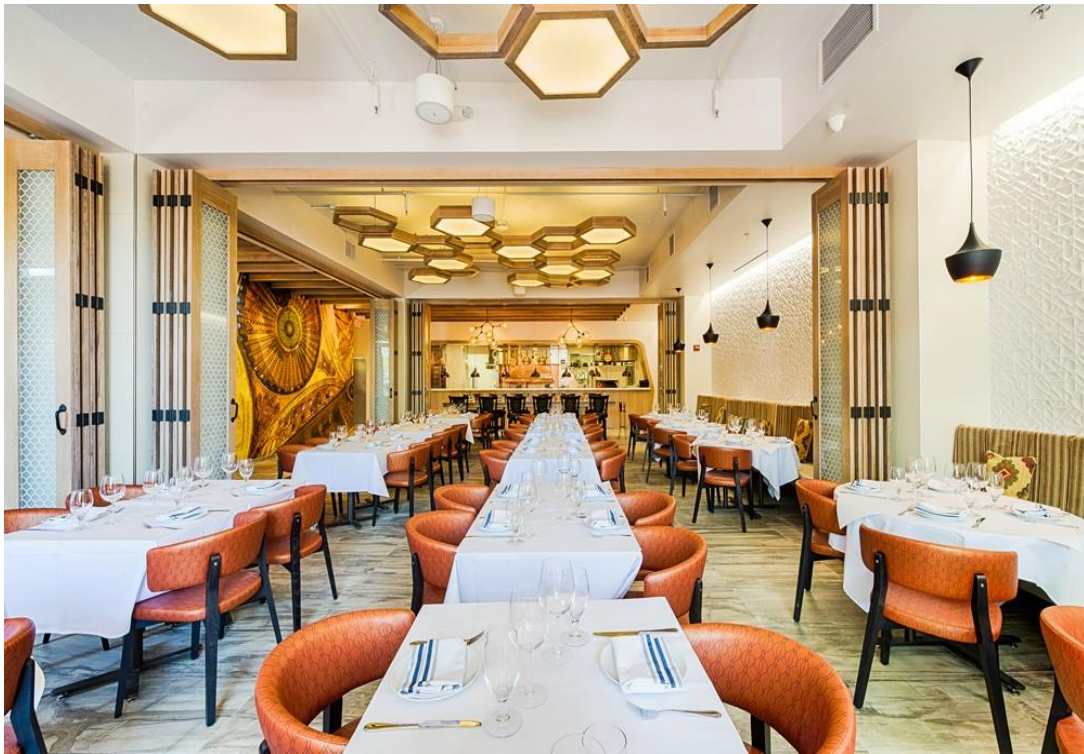
### SULTAN'S TABLE





# Ottoman Taverna

AYASOFYA & EPHESUS



CAPPADOCIA





# CULINARY JOURNEYS

## RECEPTION

### LUNCH

Monday-Friday

11 am to 2 pm

### DINNER

FIFTY

SIXTY

SEVENTY-FIVE

NINETY



## RECEPTION

### Butler Served

#### Sigara Böreği

*homemade dough wrapped with feta  
cheese, onions & parsley (vg)*

#### Içli Köfte

*bulgur wheat kibbeh stuffed with  
ground lamb & beef, onion,  
garlic, walnuts & parsley*

#### Lamb Sis

*lamb skewers*

#### Falafel

*chickpea-vegetable fritters with tahini  
sauce (vg)*

#### Tavuk Köfte

*char-grilled ground chicken kofta*

#### Mini Adana Kebabs

*mini spicy ground beef kebabs*

#### Patates Köfte

*potato cakes with crumbled feta &  
yogurt sauce (vg)*

**\$3 per piece**

**minimum 20 pieces**

**\$4 per piece**

**minimum 20 pieces**

**\$5 per piece**

**minimum 20 pieces**

## Cold Mezze Stations

**Served with Pita Bread and Carrots**

**Choice of 3 Mezzes \$150 | Choice of 5 Mezzes \$250**

**\*feeds 20-25\***

#### HUMMUS

*chickpeas spread with tahini, lemon salt, olive oil,  
pine seeds (gf,vg,df)*

#### MOUTABAL

*charred-eggplant, yogurt, tahini, garlic, olive oil (gf,vg)*

#### HAYDARI

*fresh labneh yogurt flavoured with mint, dill, olive oil  
& walnut (gf,vg)*

#### ATOM

*garlic-yogurt, celery, sundried chili & tomato (gf,vg)*

#### PEMBE SULTAN

*beets, labneh yogurt, garlic, olive oil (gf,vg)*

#### EZME

*sundried tomato paste with onion, green  
pepper, garlic, parsley and turkish  
spices (gf,vg,df)*



## MUHAMMARA

*red pepper spread with walnuts, feta cheese & olive oil (gf,vg)*

# LUNCH

*Family Style Menu or Choice Menu*

*Monday-Friday, 11 am to 2 pm*

*\$40 per person*

## STARTER COURSE

### Hummus

*chickpeas spread with tahini, lemon salt, olive oil, and pine seeds (gf,vg,df)*

### Greek Salad

*romaine hearts, beets, red onion, olives, tomatoes, feta cheese,  
lemon & oregano dressing*

## ENTREE COURSE

### Tavuk Sis

*char-grilled chicken cubes seasoned with Turkish spices  
& served with bulgur pilau, ezme & carrot-red cabbage slaw*

### Adana Kebab

*char-grilled spicy ground beef kebab seasoned with red peppers & spices.  
served with bulgur pilau, ezme and carrot-red cabbage slaw*

### Cauliflower - Vegetable Stew

*vegetable stew with cauliflower, chickpeas, onions,  
carrots, brussels sprouts (vg, gf)*

## DESSERT COURSE

### Baklava

*finely layered pastry filled with nuts, steeped in syrup*



# Ottoman Taverna



## DINNER

*Family Style Menu or Choice Menu*



# Ottoman Taverna

**FIFTY** per person

## 1<sup>ST</sup> COURSE

### Shepherd Salad

*chopped tomatoes, cucumbers, onions, green peppers, walnuts, parsley, lemon dressing (gf,vg,df)*

### Falafel

*chickpea fritters, tahini sauce (vg)*

## 2<sup>ND</sup> COURSE

### Tavuk Sis

*char-grilled chicken cubes seasoned with turkish spices & served with bulgur pilav, ezme & carrot-red cabbage slaw*

### Adana Kebab

*char-grilled spicy ground beef kebab seasoned with red peppers & spices. served with bulgur pilav, ezme, and carrot-red cabbage slaw*

### Iskender

*thinly sliced beef döner kebab served over toasted pita bread with tomato sauce and yogurt*

### Vegetable Stew

*vegetable stew with cauliflower, chickpeas, onions, and carrots (v, gf)*

## 3<sup>RD</sup> COURSE

### Baklava

*finely layered pastry filled with nuts, steeped in syrup*

**SIXTY** per person

## 1<sup>ST</sup> COURSE

### Shepherd Salad

*chopped tomatoes, cucumbers, onions, green peppers, walnuts, parsley, lemon dressing (gf,vg,df)*

## 2<sup>ND</sup> COURSE

### Sigara Boregi

*feta cheese, onions & parsley wrapped in homemade dough (vg)*

### Muhammara

*red pepper spread with walnuts & olive oil (gf,vg)*

### Patates Köfte

*potato cakes with crumbled feta & yoghurt sauce (vg)*

## 3<sup>RD</sup> COURSE

### Tavuk Sis

*char-grilled chicken cubes seasoned with Turkish spices served with bulgur pilav, ezme & carrot-red cabbage slaw*

### Adana Kebab

*char-grilled ground beef kebab seasoned with red pepper and herbs served with bulgar pilau*

### Char-Grilled Salmon

*served with mashed potatoes, beetroot & spinach (gf)*

### Vegetarian Moussaka

*eggplant, carrots, zucchini, potatoes, tomato sauce, basil, mozzarella (vg)*

## 4<sup>TH</sup> COURSE

### Sütlaç

*cinnamon rice pudding*

### Baklava

*finely layered pastry filled with nuts, steeped in syrup*

# Ottoman Taverna

**SEVENTY-FIVE** per person

## 1<sup>ST</sup> COURSE

### Lentil Soup

*individually served*

*red lentils, onions, tomatoes, paprika oil (vg,gf)*

## 2<sup>ND</sup> COURSE

### Pembe Sultan

*beets, labneh yogurt, garlic, olive oil (gf,vg)*

### Shepherd Salad

*chopped tomatoes, cucumbers, onions, green peppers,  
walnuts, parsley, lemon dressing (gf,vg,df)*

### Muhammara

*red pepper spread with walnuts & olive oil (gf,vg)*

### Hummus

*chickpeas spread with tahini, lemon salt, olive oil,  
pine seeds (gf,vg,df)*

## 3<sup>RD</sup> COURSE

### Falafel

*chickpea fritters, tahini sauce (vg)*

### İçli Kofte

*bulgur wheat köfte stuffed with  
ground lamb & beef, walnuts, and  
parsley sauce*

## 4<sup>TH</sup> COURSE

### Tavuk Sis

*char-grilled chicken cubes seasoned with Turkish spices  
served with bulgur pilav, ezme  
& carrot-red cabbage slaw*

### Vegetarian Moussaka

*eggplant, carrots, zucchini, potatoes, tomato sauce, basil,  
mozzarella (vg)*

### Kuzu Pirzola

*thyme & pepper marinated lamb chops served with sautéed  
vegetables & sweetened wheat berries (gf)*

**NINETY** per person

## 1<sup>ST</sup> COURSE

### Shepherd Salad

*chopped tomatoes, cucumbers, onions, green peppers,  
walnuts, parsley, lemon dressing (gf,vg,df)*

### Cold Mezze Platter

*hummus, pembe sultan, muhammara, atom, haydari,  
moutabal (vg,gf)*

## 2<sup>ND</sup> COURSE

### Hot Mezze Platters

*sigara boregi, falafel, potatoes köfte, icli kofte*

### Anatolian Dolma

*grape leaves stuffed with rice, pine nuts & raisins, with  
yogurt sauce (vg,gf)*

## 3<sup>RD</sup> COURSE

### Mixed Grill Platter

*lamb chops, inegol köfte, döner, chicken şiş, adana kebab,  
lamb sis, served with white rice and carrot-cabbage slaw*

### Vegetarian Moussaka

*eggplant, carrots, zucchini, potatoes, tomato sauce, basil,  
mozzarella (vg)*

### Bodrum Levrek

*oven-baked, butterflied whole branzino,  
roasted with tomatoes, bell peppers,  
capers, olives, zucchini, and carrots*

## 4<sup>TH</sup> COURSE

### Irmik Dessert

*turkish semolina milk pudding with cherry jam,  
caramel sauce, pistachios*

### Petibor Cake

*turkish biscuit cake layered with pudding and chocolate;  
topped with pistachios*

# Ottoman Taverna

## Char-Grilled Salmon

*served with mashed potatoes, beetroot & spinach (gf)*

## 5<sup>TH</sup> COURSE

### Petibor Cake

*Turkish biscuit cake layered with pudding and chocolate;  
topped with pistachios*

### Baklava

*finely layered pastry filled with nuts,  
steeped in syrup*

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*finely layered pastry filled with nuts, steeped in syrup*







## BEVERAGE PACKAGES

### PREMIUM DRINK PACKAGE

\$35.00 per person

house sparkling, white and red wine & draft beer

### DELUXE DRINK PACKAGE

\$55.00 per person

house sparkling, white and red wine & draft beer  
& rail spirits

### CONSUMPTION







### **Minimums**

We have minimum food and beverage requirements to reserve private or semi-private spaces. Pricing varies based on the time of year—our Events Team will let you know the minimum for your requested room and date.

Ottoman Taverna is also available for full buyouts for up to 200 guests. The Events Team will be happy to review additional details regarding this type of rental.

### **Reservation, Confirmation, & Deposit**

Events are not confirmed until a signed contract and a credit card deposit authorisation have been received. Reservations will be held for three days once a contract has been sent. Deposits are non-refundable and will be applied towards the final bill. Room fees and food and beverage minimums for each space are outlined in the contract and do not include a 10% DC sales tax, a 3% administrative fee, and a 20% service charge. Kindly note that the administrative fee is *not* a gratuity and, thus, not distributed amongst your service team.

### **Payment**

Full payment will be required upon the conclusion of the event. Payment will be applied from the previously authorised credit card on file unless otherwise arranged by the host.

All events are subject to one master bill unless otherwise discussed before the event.

### **Cancellation**

All cancellations must be received and acknowledged by the restaurant in writing. Cancellations made more than two weeks before the event date can transfer their deposit to a future event to occur within six months of the originally scheduled event. Please refer to your contract for further information.

### **Guest Counts and Final Menu Selections**

During the initial planning, we request an approximate guest count due two weeks before the event. Food and beverage selections are also appreciated at this time, as well. The host must submit menu selections by Wednesday, the week before the event.

The final guest count guarantee is required three days before the event.

### **Outside Food and Beverage**

There is a \$4 per person fee for outside desserts.

Outside beverages and corkage are not permitted at private events.

*We look forward to having you dine with us!*  
*Please consider our sister restaurants for your next event -*  
*Brasserie Liberté                      Il Piatto*