

Ottoman Taverna Private Dining Information



Thank you for thinking of Ottoman Taverna for your special occasion.

Ottoman Taverna pays tribute to this empire, which absorbed the ideas and practices of those around them, rather than forcing its way of life onto the conquered. The cuisine of the Ottomans is influenced by all the great ingredients and techniques found throughout the region, melded into a complex flavor profile that is familiar to all, yet unique at the same time.

Our culinary team has crafted menus which pay homage to Turkey. Ottoman Taverna is a passion project of Hakan Ilhan; bringing the Turkish cuisine to the taste buds of guests.







The Sultan's Table

This long table is Chef's Table and accommodates up to 16 guests. This table can be sectioned off from the main dining room.

Ayasofya & Ephesus

These are two fully private areas of the restaurant that seat a maximum of 55 guests each.

Topkapi

This fully private area combines The Sultan's Table, Hagia Sophia and Ephesus.

Cappadocia

Our smallest private dining room accommodates 30 seated guests.





Reception Style Event

Passed Items:

Sigara Böreği

Homemade Dough Wrapped with Feta Cheese, Onions & Parsley (vg) \$3 per piece

Mücver

Pan-Seared Zucchini-Carrot Cakes, Onions, Dill (vg) \$3 per piece

Falafel

Chickpea-Vegetable Fritters with Tahini Sauce (vg) \$3 per piece

Patates Köfte

Potato Cakes with Crumbled Feta & Yogurt Sauce (vg) \$3 per piece

Icli Köfte

Bulgur Wheat Kibbeh Stuffed with Ground Lamb & Beef, Onion, Garlic, Walnuts & Parsley \$4 per piece

Tavuk Köfte

Char-Grilled Ground Chicken Kofta \$3 per piece



Cold Mezze Station

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)

Babagannush

Oven Roasted Eggplant mixed with Yogurt, Garlic, Tahini & Pomegranate (gf-vg)

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)



Express Lunch

Family Style Menu or Choice Menu \$40 per person

1ST COURSE

Hummus

Chickpeas Spread with Garlic and Paprika Oil

Greek Salad

Romaine Hearts, Beets, Red Onion, Olives, Tomatoes, Feta Cheese, Lemon & Oregano Dressing

2ND COURSE

Tavuk Sis

Char-Grilled Chicken Cubes Seasoned with Herbs & Served with Bulgur Pilaf

Adana Kebab

Char Grilled Ground Lamb & Beef Kebab Seasoned with Red Pepper and Herbs Served with Bulgur Pilaf and Vegetables

Cauliflower - Vegetable Stew

Vegetable Stew with Cauliflower, Chickpeas, Onions, Carrots, Brussel Sprouts, Artichokes (V, GF)

3rd COURSE

Baklava

Finely Layered Pastry Filled with Nuts and Steeped in Syrup



DINNER MENUS







425 I St NW Washington, DC 20001



Family Style or Choice Menu \$50 per person

1ST COURSE

Shepherd Salad

Chopped Tomatoes, Cucumbers, Onions, Green Peppers, Parsley, Lemon & Oregano Dressing

Falafel

Chickpea Fritters, Tahini Sauce

Haydari

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

2ND COURSE

Tavuk Sis

Char-Grilled Chicken Cubes Seasoned with Herbs & Served with Bulgur Pilaf

Adana Kebab

Char-Grilled Ground Beef & Lamb Kebab Seasoned with Red Pepper and Herbs Served with Bulgar Pilaf

Iskender

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

Cauliflower - Vegetable Stew

Vegetable Stew with Cauliflower, Chickpeas, Onions, Carrots, Brussel Sprouts, Artichokes (V, GF)

3rd COURSE

Baklava

Finely Layered Pastry Filled with Nuts and Steeped in Syrup

425 I St NW Washington, DC 20001



Family Style or Choice Menu \$60 per person

1ST COURSE

Shepherd Salad

Chopped Tomatoes, Cucumbers, Onions, Green Peppers, Parsley, Lemon & Oregano Dressing

2ND COURSE

Zucchini-Carrot Cakes

Pan-Seared Zucchini Cakes, Scallions, Onions, Garlic, Dill

Muhammara

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

Patates Köfte

Potato Cakes with Crumbled Feta & Yogurt Sauce (vg)

3rd COURSE

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Char-Grilled Beef Sirloin Cubes seasoned with Herbs & Served with Bulgur Pilav

Tavada Levrek

Pan-Seared Branzino Served with Whipped Potatoes, and Sautéed Spinach

Cauliflower - Vegetable Stew

Vegetable Stew with Cauliflower, Chickpeas, Onions, Carrots, Brussel Sprouts, Artichokes (V, GF)

4rd COURSE

Sütlaç

Homemade cinnamon rice pudding

Baklava

Finely layered pastry filled with nuts and steeped in syrup

425 I St NW Washington, DC 20001



Family Style or Choice Menu \$75 per person

1ST COURSE

Lentil Soup (Per Person Item) Red Lentils, Onions, Tomatoes, Paprika Oil

Shepherd Salad Chopped Tomatoes, Cucumbers, Onions, Grated Feta Cheese, Marinated Olives

2ND COURSE

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

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

> Hummus Chickpeas Spread with Garlic and Paprika Oil

3rd COURSE

Falafel Chickpea Fritters, Tahini Sauce

İçli Kofte
Bulgur Wheat Köfte Stuffed with Ground Lamb & Beef, Walnuts and Parsley Sauce
(CONTINUED..)

4rd COURSE

425 I St NW Washington, DC 20001



Tavuk Sis

Char-Grilled Chicken Cubes Seasoned with Herbs & Served with Bulgur Pilaf

Cauliflower - Vegetable Stew

Vegetable Stew with Cauliflower, Chickpeas, Onions, Carrots, Brussel Sprouts, Artichokes (V, GF)

Kuzu Pirzola

Thyme & Pepper Marinated Lamb Chops Served with Charred Eggplant and Onions

Salmon

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

5th COURSE

Kunefe

Crisp Kadayif Pastry Soaked in Anise Syrup

Baklava

Finely Layered Pastry Filled with Nuts and Steeped in Syrup



Drink Packages

Premium Drink Package

\$35.00 per person House sparkling, white and red wine & draft beer

or

Deluxe Drink Package

\$55.00 per person

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

or

Based on consumption









Event Services

Place Cards & Printed Menus

Custom printed menus are provided on each place setting. Place cards can be available with notice.

Floral Design

We offer floral design services for your event, however, please inquire about a custom proposal.

AV

Please inquire about AV requests at least a week prior to the event.