

## Ottoman Experience

3-Course Restaurant Week Brunch Menu  
\$25 per person

Choice between  
2 Mezes and 1 Entree  
OR

1 Meze, 1 Entree, 1 Dessert  
Saturday-Sunday from 11:00 AM - 3:00 PM  
Entire Table Must Participate

### Cold Mezes

#### HUMMUS

Chickpeas Spread with Tahini, Lemon Salt, Olive Oil, Pine Seeds (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 & 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)

#### RED LENTIL SOUP

Red Lentils, Onions, Carrots, Potatoes (gf-vg-df)

### Entrees

#### FRITTATA

Egg White Frittata with Spinach, Mushrooms, Kashkaval Cheese and Sumac (gf-v)

#### SUCUKLU OMELETTE

Omelette with Beef-Lamb Sausage & Kashkaval Cheese(gf)

#### MENEMEN

Scrambled Eggs, Tomatoes, Onions, Sweet Peppers (gf-vg)

#### SUNNY SIDE EGGS (gf-v)

#### SCRAMBLED EGGS (gf-v)

#### INEGOLU KÖFTE

Ground Beef Köfte

#### WHITE BEANS STEW

Tomatoes, Onions & Green Peppers (gf-v)

#### ISKENDER KEBAP

Thinly Sliced Beef Döner Kebap Served Over Toasted Pita Bread with Tomato Sauce

#### DONER KEBAP

Thinly Sliced Beef Döner Kebap

#### TAVUK ŞIŞ

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

#### TAVUK KÖFTE

Char-Grilled Ground Chicken Köfte with Tomato and Yogurt Sauce

### Desserts

#### BAKLAVA

Thinly Layered Pastry Filled with Nuts & Steeped Syrup

#### CHOKLAVA

Thinly Layered Chocolate Pastry Filled with Nuts & Steeped Syrup

#### YOGURT + HONEY

With fresh fruit

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