

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 Meze

HUMMUS

Chickpeas Spread with Tahini, Lemon Salt, Olive Oil, Pine Seeds (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 Walnuts & Olive Oil (gf-vg)

Hot Meze

SIGARA BÖREĞI

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

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