

Awarded 2017 - 2022

## Iftar Menu

\$44<sup>95</sup> per person

Four Course Menu / Choose one dish per course

### First Course

#### RED LENTIL SOUP

Red Lentils, Onions, Carrot, Potato (gf-vg)

### Second Course

#### 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 (gf-vg)

#### EZME

Sundried Tomato Paste with Onion, Green Pepp  
er, Garlic, Parsley & 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-df)

#### SIGARA BÖREĞİ

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

#### FALAFEL

Chickpea-Vegetable Fritters with Yogurt Sauce (vg)

#### PATATES KÖFTE

Potato Cakes with Crumbled Feta  
& Yogurt Sauce (vg)

### Third Course

#### TAVUK KÖFTE

Char-Grilled Ground Chicken Kofta seasoned with Onions,  
Herbs Served over Pita Bread with Tomato  
& Yogurt Sauce

#### BEYTI KEBAP

Char-Grilled Spicy Ground Beef Kebap Wrapped in  
Lavash Bread with Eggplant Puree; Served with Iskender  
Sauce & Yogurt

#### INEGOL KÖFTE

Char-Grilled Ground Beef Kofta Seasoned with Onions &  
Herbs Served with White Rice, Ezme (Turkish Salsa) and  
Carrot-Red Cabbage Slaw

#### DÖNER KEBAP

Thinly Sliced Beef Döner Kebap Served with White Rice,  
Ezme (Turkish Salsa) and Carrot-Red Cabbage Slaw

#### ISKENDER KEBAP

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

#### ADANA KEBAP

Char-Grilled Ground Beef Kebap Seasoned with Red  
Peppers & Herbs Served with Bulgur Pilav, Ezme (Turkish  
Salsa) and Carrot-Red Cabbage Slaw

#### TAVUK ADANA KEBAP

Ground Chicken Kebap Seasoned with Red Peppers &  
Herbs. Served with Bulgur Pilav, Ezme (Turkish Salsa) &  
Carrot-Red Cabbage Slaw

#### CAULIFLOWER STEW

Chickpeas, Onions, Carrots, Tomatoes & Served with  
White Rice (gf, vg)

#### SALMON

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

#### TAVUK ŞIŞ

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

#### MOUSSAKA

Eggplant, Potato, Ground Beef, Bechamel Sauce  
& Kashkaval Cheese

#### TAVUK BEYTI KEBAP

Chicken Kebap Wrapped in Lavash Bread with Eggplant  
Puree; Served with Iskender Sauce & Yogurt

#### VEGETARIAN MOUSSAKA

Eggplant, Carrots, Zucchini, Potatoes, Tomato Sauce,  
Basil, Mozzarella (vg)

### Fourth Course

#### BAKLAVA

Thinly Layered Pastry Filled with Nuts & Steeped Syrup

#### KATMER

Phyllo Dough Stuffed with Cream & Pistachio

#### DONDURMA

Choice of Chocolate, Vanilla or Strawberry Ice Cream

#### SUTLAC

Oven Baked Rice Pudding

Please note, we add 20% gratuity to parties with 6 or more guests

GF = Gluten Free, V = Vegetarian. DF=Dairy Free

Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food-borne illness