

Happy Valentine's Day

\$49.95 per person

Four Course Menu / Choose one dish per course

First Course

RED LENTIL SOUP

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

COLD MEZZE PLATTER

Small Scoops of Hummus, Muhammara, Pembe Sultan, Atom, Moutabel, Haydari

HUMMUS

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

SHEPHERD SALAD

Chopped Tomatoes, Cucumbers, Onions, Greens Peppers, Walnuts, Parsley, Lemon Dressing (gf-vg-df)

Second Course

BUTTER SHRIMP

Sautéed Butter Shrimp with Sun-Dried Chili & Turkish Spices (gf)

FALAFEL

Chickpea-Vegetable Fritters with Yogurt Sauce (vg)

HOT MEZZE PLATTER

1 piece of each item

Potatoes Kofte- Potato Cakes with Crumbled Feta & Yogurt Sauce (vg)

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

Icli Kofte- Bulgur Wheat Stuffed with Ground Lamb & Beef, Onion, Walnuts & Parsley

Falafel - Chickpea-Vegetable Fritters with Yogurt Sauce (vg)

Third Course

DÖNER KEBAP

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

ISKENDER KEBAP

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

ADANA KEBAP

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

MANTI

Turkish Ravioli Stuffed with Ground Beef & Served with Garlic Yogurt and Anatolian Sauce

LAMB CHOPS

Thyme & Pepper Marinated Lamb Chops Served with Sautéed Vegetables & Sweetened Wheat Berries (gf)

CHICKEN TOPKAPI

Oven-Roasted Chicken Stuffed with Ottoman Rice, Black Currants, Cinnamon, Chestnut, and Green Olives; Served with Oven-Roasted Cherry Tomatoes, Baby Potatoes & Shallots (gf-df)

SALMON

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

TAVUK ŞİŞ

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

CAULIFLOWER STEW

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

Fourth Course

SUTLAC

Rice Pudding, Cinnamon

SULTAN'S BAKLAVA

Thinly Layered Pastry Filled with Nuts & Steeped Syrup

KATMER

Phyllo Dough Stuffed with Cream and Pistachios

HALVA

Orange Semolina, Ice Cream, Caramel Sauce, Pistachios

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