

Awarded 2017 - 2022

## Restaurant Week Menu

\$40 per person

Choose 2 mezes, 1 entree and 1 dessert

### Mezze

#### RED LENTIL SOUP

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

#### 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 Pepper, 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)

## Second 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

#### TAVUK ADANA KEBAP

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

#### INEGOL KÖFTE

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

#### CAULIFLOWER STEW

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

#### SALMON

Char-Grilled Salmon Served with Mashed Potatoes &  
Sautéed 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

#### TAVUK BEYTI KEBAP

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

#### 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 Kebab 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

## Third Course

#### BAKLAVA OR CHOKLAVA

Thinly Layered Pastry Filled with Nuts & Steeped Syrup

#### DONDURMA

Choice of Chocolate, Vanilla or Strawberry Ice Cream

#### SUTLAC

Oven Baked Rice Pudding

GF = 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