

Awarded
2017, 2018, 2019, 2020, 2021

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 & Tomato (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)

MÜCVER

Zucchini-Carrot Cakes, Onions, Dill (vg)

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

Second 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 Salad; Served with Iskender

INEGOL KÖFTE

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

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

CAULIFLOWER STEW

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

TAVUK BEYTI KEBAP

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

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