Smyrna Restaurant

3 Courses Brunch Menu

\$27

(choose one dish per course)

Mimosas \$2

choose your flavor (orange - apricot - pomegranate)

FIRST COURSE

Hummus

Crispy Chickpeas, Smoked Paprika, Garlic & Tahini (nf-gf-vg-df)

Tzazitki

Greek Yogurt, Cucumber, Dill (nf-gf-vg)

Baba-Ghannush

charred eggplant, greek yogurt, tahini (nf-gf-vg)

Pembe Sultan

beets, labneh & garlic (nf-gf-vg)

Atom

sundried chili, butter, labneh (nf-gf-vg)

Red Lentil Soup

Red Lentils, Onions, Carrots & Potatoes (nf-qf-vq)

Greek Salad

Romaine, Kalamata Olives, Cherry Tomatoes, Cucumber, Red Onion & Feta Cheese (nf-gf-vg)

Sigara Boregi

crispy phyllo dough stuffed with Feta Cheese and Parsley (nf-vg)

Warm Olives

Thyme Marinated Kalamata Olives (nf-gf-vg-df)

SECOND COURSE

Sucuklu Omelette

omelette with beef-lamb sausage & kashkaval cheese (nf-gf)

Cheese Omelette

omelette with kashkaval cheese (nf-gf-vg)

Menemen

scramble eggs with sauteed tomato, green peppers, onions (nf-gf-vg)

Spinach Gozleme

thin flaky pastry stuffed with spinach & cheese (nf-vg)

Pide (Flat Bread)

kashkaval cheese, tomatoes, pesto sauce (nf-vg)

Falafel

fried chickpea patties, radish, pickles with yogurt sauce (gf-nf-vg)

Chicken Souvlaki

grilled chicken skewers with red pepper and onions serve with white rice & pomegranate molasses aegean slaw (nf)

Chicken Keftedes

grilled chicken patties served over pita bread with top of tomato - yogurt sauce & side of pomegranate molasses aegean slaw (nf)

Keftedes

grilled ground beef patties serve on lavash bread with white rice & pomegranate molasses aegean slaw (nf)

Imam Bayildi

roasted eggplant stuffed with tomatoes, onions, pine nuts (vg-df-gf)

Fasulia

green bean stew with potato, onion, tomato, garlic & drizzle of extra virgin olive oil on top (vg-df-gf)

THIRD COURSE

Baklava

Phyllo Pastry Filled with Chopped Walnut

Chocolate & Pistachio Baklava

Chocolate Flavored Pistachio Baklava

Sutlac

Oven baked Rice Pudding (gf)

Ice Cream

Vanilla, Strawberry or Chocolate flavor