

# **RESTAURANT WEEK 2025 BRUNCH**

$25 per person

## choose one mezze, one entrée, and one dessert

whole table must participate

# MEZZE

### LENTIL SOUP

red lentils, onions, tomatoes, paprika oil (vg,gf)

### SHEPHERD SALAD

chopped tomatoes, cucumbers, onions, green peppers, walnuts, parsley, lemon dressing (gf,vg,df)

### GREEK SALAD

romaine hearts, beets, red onion, olives, tomatoes, feta cheese, lemon & oregano dressing (gf,vg)

### EZME

sundried tomato paste with onion, green pepper, garlic, parsley & Turkish spices (gf,vg,df)

### ATOM

garlic-yogurt, celery, sundried chili & tomato (gf,vg)

### PEMBE SULTAN

### beets, labneh yogurt, garlic, olive oil (gf,vg)

### HUMMUS

chickpeas spread with yogurt, tahini, lemon salt, olive oil, pine seeds (gf,vg)

### HAYDARI

fresh labneh yogurt flavored with mint, dill, olive oil & walnuts (gf,vg)

### MUHAMMARA

red pepper spread with walnuts & olive oil (gf,vg,df)

### SIGARA BÖREGI

feta cheese wrapped in homemade dough & yogurt sauce (vg)

### FALAFEL

chickpea fritters & yogurt sauce (vg)

### PATATES KÖFTE

potato cakes with crumbled feta & yogurt sauce (vg)

# SECOND COURSE

## ADANA KEBAB

char-grilled ground beef kebab, seasoned with red pepper and herbs, served with bulgur pilav

## BEYTI KEBAP

char-grilled spicy ground beef kebap, wrapped in lavash bread, with eggplant purée, served with tomato sauce and yogurt

KASAP KOFTE

beef kofte served with white rice, ezme, and carrot-red cabbage slaw

### KOFTE ISKENDER

beef kofte served over toasted pita bread, with tomato sauce and yogurt

### INEGOL KÖFTE

## char-grilled ground beef kofte, seasoned with onions & herbs, served with white rice, ezme, and carrot-red cabbage slaw

## TAVUK BEYTI KEBAP

chicken kebap wrapped in lavash bread, with eggplant purée, served with tomato sauce and yogurt

### TAVUK SIS

char-grilled chicken cubes seasoned with Turkish spices served with bulgur pilav, ezme & carrot-red cabbage

slaw

## TAVUK ADANA KEBAP

ground chicken kebab seasoned with red peppers & herbs, served with bulgur pilav, ezme & carrot-red cabbage slaw

### MENEMEN

scrambled eggs, tomatoes, onions & peppers (vg,gf)

### SUCUKLU OMELETTE

beef-lamb sausage, kashkaval cheese (gf)

### FRITTATA

egg whites with spinach, mushrooms, kashkaval cheese (vg,gf)

SUNNY-SIDE EGGS *(vg,gf)*

SCRAMBLED EGGS *(vg,gf)*

# THIRD COURSE

### BAKLAVA

thinly layered pastry filled with nuts, steeped in syrup

### DONDURMA

vanilla ice cream

### YOGHURT & HONEY

with fresh fruit

### TURKISH COFFEE TIRAMISU

Turkish coffee, coffee liqueur, mascarpone cheese, layers of Turkish coffee-soaked lady fingers

## vg- vegetarian | gf- gluten free | v- vegan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**\*A 20% service fee will be added to all guest checks and will be used to cover our increasing operational costs.**
**Service fees are not tips. Tips are not expected but are always appreciated.**